

RESTAURANT • BAR

THE BLUE DOOR

Blue Door Restaurant and Bar
1502 Saratoga Ave
San Jose, CA, 95129
Tel: (408) 866-4176

- **Events for any occasion**

Corkage fee is \$20 (750ml bottle) for the first 3 bottles and \$30 for each additional. You are welcome to bring your custom or homemade dessert; however a dessert fee of \$2.50 per person will be added. The menus listed here are our suggestions. We will gladly work with you to customize a menu for your special event

MENU #1

AVAILABLE OPEN-4PM

\$26

Served with cup of seasonal fruit, or blueberry buttermilk pancake

Choice of:

Spanish Frittata

Chorizo, roasted Anaheim chilies, pepper jack cheese, spicy charred salsa, and guacamole, served with country potatoes

Poached Salmon

Served over jalapeno potato cake with lemon/dill Hollandaise sauce and a side salad

Vegetarian Quiche

Homemade Quiche with caramelized onions, mushrooms, asparagus and Brie cheese

MENU #2

AVAILABLE OPEN-4PM

\$29

Served with cup of seasonal fruit or banana caramel French toast and choice of:

Chilaquiles

Strips of fried corn tortillas simmered in green tomatillo salsa with scrambled eggs, sour cream & guacamole. Served with a choice of steak or grilled chicken

Eggs Benedict in Wellington

Poached eggs over Filet Mignon, sautéed spinach and English muffins, with a sweet chipotle-chili Hollandaise sauce & country potatoes

Vegetarian skillet

Poached eggs, golden potatoes, butternut squash onions, red & green peppers and asparagus, sautéed in salsa verde, Manchego cheese

MENU #3

AVAILABLE OPEN-4PM

\$34

SALAD/SOUP

Choice of:

Soup of the Day

Greek salad

Romain lettuce, cucumber, fresh tomato, red onion, bell pepper, feta cheese, and tzatziki sauce

Salmon cake

Pan fried salmon patty with avocado aioli

ENTRÉES

Choice of:

Grilled Ribeye

Blackened ribeye served with sautéed green beans, roasted potatoes in a tomato vinaigrette with a peppercorn demi-glace

Seafood pasta

Prawns, calamari & octopus sautéed with zucchini, red onions & cherry tomatoes in a buttery, lemon- paprika broth

Roasted Chicken

Roasted half chicken served with marble potatoes, dinosaur kale mixed with pancetta & Cipollini onions

MENU # 4

\$45

SALAD/SOUP

Choice of:

Caesar salad

Romaine hearts, homemade croutons, white anchovies & Caesar dressing

House salad

Mixed greens, tomatoes, radishes, cucumbers, shredded carrots & house dressing

Tomato bisque cream soup

Served with cheese croutons

ENTRÉES

Choice of:

Veggie pasta

Yellow curry, coconut milk, butternut squash, onion, red pepper, and asparagus

Roasted chicken

Served with sautéed red Swiss chard & roasted potatoes. Topped with a lavender lemon sauce

Grilled salmon

Served with fennel purée, sautéed brussel sprouts & spinach with bacon. Topped with pomegranate citrus relish

Grilled New York steak

Served with Boursin cheese mashed potatoes, seasonal mixed vegetables and a demi glaze sauce

DESSERT

Choice of three seasonal Desserts

MENU #5

\$49

SALAD/SOUP

Choice of:

Greek salad

Chopped hearts of romaine, cucumber, tomato, red onion, roasted bell pepper, Kalamata olive, Feta cheese with lemon-oregano dressing

Beet salad

Arugula, red and gold beet, grapefruit and orange wedges with caramelized walnuts and goat cheese

Ginger carrot soup

Salmon ceviche tartar

ENTRÉES

Choice of:

Vegetariana al forno

Baked eggplant cake layered with pasta, Provolone, Fontina, and Mozzarella cheeses and Marinara sauce

Rosemary truffle chicken

Wild fresh savory mushrooms and English peas sautéed with pancetta and served with mashed potatoes and truffle butter sauce

Scallop and prawns

Pan seared jumbo scallops and prawns served with asparagus, mushrooms, roasted corn and creamy risotto

Grilled ribeye

Served with creamy au gratin potatoes, sautéed broccolini rabe and mushroom demi sauce

DESSERTS

Choice of three seasonal Desserts

MENU #6

\$68

SALADS

Choice of:

Berry salad

Organic mesclun salad, fresh raspberries, blackberries, strawberries, and Brie cheese with a balsamic vanilla dressing

Burrata salad

Heirloom tomatoes, wild baby arugula, pumpkin seed pesto and balsamic reduction

APPETIZERS

Choice of

Crab cake

Served over avocado gazpacho coulis

Cream of fresh asparagus and crème fraîche

Lobster bisque with buttered brioche toast

ENTRÉES

Choice of

Portabella mushroom ratatouille

Roasted portabella mushroom filled with Israeli cous-cous, ratatouille veggies and Romesco sauce

Seafood Crepes

Crepes filled with fresh crab, shrimp, halibut and Manchego cheese in a spinach tarragon cream sauce and served with rice pilaf

Halibut

Grilled fresh halibut served with veggie risotto cake, asparagus and saffron sauce

Filet mignon

Grilled filet mignon served with portabella and sautéed spinach over a bed of purple mashed potatoes, truffled cipolini onions, and cabernet demi reduction

Lamb- Two way

Lamb chops Roasted lamb shoulder served with roasted baby vegetables and frisée salad of asparagus and tomato with huckleberry demi sauce

DESSERTS

Choice of three seasonal Desserts

BANQUET APPETIZERS

20 person minimum

Spanakopita (ea) \$4.50

Stuffed with spinach, leeks, and cheese

Avocado bruschetta (ea) \$4.00

Tomato, basil, garlic, and feta cheese on pita bread

Stuffed mushrooms (ea) \$3.50

Barley, butternut squash, onion, cheese and panko

Cheese croquettes (ea) \$4.50

Rice, Parmesan cheese, and cilantro aioli

Mediterranean zucchini boats (ea) \$5.00

Red onion, smoked tomato, Kalamata olives, and feta cheese

Jalapeño potato cakes with smoked salmon (ea) \$7.00

Cucumber yogurt sauce and black caviar

Tuna tartare (ea) \$5.00

Tamarind soy sauce, guacamole, and pickled onions

Stuffed dates (ea) \$5.00

Stuffed with chorizo, Manchego cheese and pepper aioli

Croque Monsieur sandwich (ea) \$4.00

Chicken skewers (ea) \$4.50

with a honey-lime glaze

Beef skewers (ea) \$5.50

With Stroganoff sauce

Sliders (ea)

On homemade sesame buns

- Lamb \$5.00
- Beef \$4.50
- Chicken BBQ \$4.00
- +Pork BBQ \$4.0

FAMILY STYLE

Platters (serves 10 people)

Mediterranean sampler \$50.00

Hummus, melitzanosalata, tzatziki, grilled pita, olives, and feta cheese

Chicken kebab platter \$80.00

With oregano-lemon sauce

Beef kebab platter \$120.00

With demi sauce

Lamb kebab platter \$140.00

With yogurt-mint sauce

Grilled salmon \$120.00

With tomato vinaigrette jam

Adas polo rice \$40.00

With lentils, dried fruit and saffron. Served with chocolate & caramel sauce

Rice pilaf \$35.00

Roasted potato \$40.00

With lemon and herb oil

Roasted vegetables \$45.00

With lemon agave

Fruit plate \$45.00

Caesar salad \$60.00

Romaine, homemade croutons, Caesar dressing, and Parmesan cheese

Bacon and Fruit salad \$75.00

Mixed greens & romaine, bacon, apple, strawberry, feta cheese & almonds with raspberry vinaigrette

Kale & quinoa salad \$70.00

Green kale, red onions, chick peas, golden raisins & goat cheese with honey-Dijon dressing

Arugula and beet salad \$70.00

Baby arugula, red & gold beets, candied walnuts & goat cheese with balsamic vinaigrette

Lava cake \$50.00

Cheesecake \$55.00

Churros \$45.00

Apple bread pudding \$55.00