

RESTAURANT • BAR

# THE BLUE DOOR

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

## BRUNCH BANQUET MENUS

AVAILABLE OPEN – 4PM

### MENU #1

\$26

Served w/ a 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

\$29

Served w/ a cup of seasonal fruit or banana caramel French toast & choice of:

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 & English muffins w/ 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

\$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

# DINNER BANQUET

## 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 asparagus, saffron rice and a mango-basil chutney

#### **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

\$54

### 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 cake-** panko crusted salmon cake w/ avocado/jalapeno aioli

### 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 soup w/ crème fraiche**

**Lobster bisque w/ 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 cippolini onions, and cabernet demi reduction

#### **Lamb- Two way**

Lamb chops and lamb sirloin served with garlic-feta potatoes and spinach

### DESSERTS

*Choice of:*

**Three Seasonal Desserts**

# BANQUET APPETIZERS

20 person minimum

## **Vegan bites \$4.00ea**

White rice, black lentils, red quinoa, bell peppers, onion & melitzanosalata

## **Spanakopita \$4.50ea**

Stuffed with spinach, leeks, and cheese

## **Avocado bruschetta \$4.00ea**

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

## **Stuffed mushrooms \$3.50ea**

Barley, butternut squash, onion, cheese and panko

## **Cheese croquettes \$4.50ea**

Rice, Parmesan cheese, and cilantro aioli

## **Mediterranean zucchini boats \$5.00ea**

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

## **Jalapeño potato cakes with smoked salmon \$7.00ea**

Cucumber yogurt sauce & black caviar

## **Tuna tartare \$5.00ea**

Tamarind soy sauce, guacamole & pickled onions

## **Stuffed dates \$5.00ea**

Stuffed with chorizo, Manchego cheese and pepper aioli

## **Croque Monsieur sandwich \$4.00ea**

## **Chicken skewers \$4.50ea**

with a honey-lime glaze

## **Beef skewers \$5.50ea**

With Stroganoff sauce

## **Salmon Cakes \$5.50ea**

Panko crusted & mixed w/ jalapeno, red onion, red bell pepper & cilantro

## **Sliders**

- Lamb \$5.00ea
- Beef \$4.50ea
- Chicken BBQ \$4.00ea
- Pork BBQ \$4.00ea
- Vegan \$5.00ea

# 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

## **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 & 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 \$65.00**

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**

## Events for any occasion

Our Corkage fee is \$20/bottle for the first 3 bottles & \$30 for each additional bottle. Bottles larger than 750mL will be subject to higher corkage fees.

You are welcome to bring a custom or homemade dessert; however, a dessert fee of \$2.50 per person will be added.

All banquet menus listed are our suggestions- we will gladly work with you to customize a menu for your special event.

We do not have AV equipment, but can put you in touch with a rental company that will drop off, set up and pick up.

## Drink Packages

### Soft Beverage Package

\$3.50 unlimited soft beverages of your guests choice. The entire group must order the drink package. Soda, iced tea, coffee, hot tea

### Bottomless Mimosas

Orange Juice \$16

Pomegranate \$17

**Basic Package-** house wine & beer \$29

**Standard Package-** house wine, beer, well cocktails \$34

**Premium Package-** house wine, beer, well cocktails & craft cocktails \$40

\* Some restrictions on select drafts may apply. Drink packages are for 3 hours max. A time extension is available at \$5/person per each additional hour.