



BLUE COLLARD

Aiken's Premier Caterer

At Blue Collard our catering options are limited only by the imagination. Although we offer many popular themes and entrees, we strive to create a custom menu for each event based on our client's vision.

Creating a custom menu ensures flexibility with varying budgets and a unique menu to wow your guest. At Blue Collard each catered event, no matter how big or small, is given a personal touch to make it special.

From professional business meetings and workplace team building, weddings, showers, holidays, bereavement, birthdays, anniversaries, and all social gatherings, we can do it all!

hors d'oeuvres

Cold Seafood

HOUSE SMOKED SALMON + GREEK DIP TEA SANDWICH

ASIAN SHRIMP SPRING ROLLS

TORTELLINI & SHRIMP SKEWERS WITH SUN-DRIED TOMATO SAUCE

SHRIMP + GREEK CUCUMBER ROUNDS

GREEK SHRIMP SPREAD WITH PITA PETALS

MINI TWICE BAKED POTATO W/BOURSIN & CAVIAR

SHRIMP COCKTAIL WITH COCKTAIL SAUCE

Hot Seafood

MINI CRAB CAKE

BACON WRAPPED SHRIMP

BACON WRAPPED SCALLOPS

MINI SHRIMP + SWEET POTATO KABOBS WITH JAPANESE BBQ SAUCE

hors d'oeuvres

Cold Meat

DEVILED EGG WITH CRISPY PALMETTO PORK SKINS

BEEF TENDERLOIN ON BRIOCHE TOAST

PROSCUITTO WRAPPED MELON

ANTIPASTO SKEWERS

Hot Meat

BACON WRAPPED QUAIL

DUCK WONTON

SMOKED BRISKET SLIDERS

PULLED PORK SLIDERS

BACON WRAPPED QUAIL

GRILLED PORK RIBEYE SKEWERS WITH JAPANESE BBQ SAUCE

HOUSE MADE MEAT BALL SKEWERS

PIGS IN A BLANKET

hors d'oeuvres

Cold Vegetarian

BUTTERNUT SQUASH BRUSHETTA

TOMATO SOUP SHOOTER WITH MINI GRUYERE GRILLED CHEESE

MINI TOMATO PIE

CAPRESE SKEWERS

OPEN FACE PIMENTO CHEESE ON A HUSH PUPPY

SWEET POTATO CHIPS WITH HONEY, WHIPPED GOAT CHEESE, & TOASTED WALNUTS

Hot Vegetarian

CRISPY MINI BAKED BRIE PUFFED PASTRY

SMOKED BLUE CHEESE HONEY + PEAR FLAT BREAD

PUFF PASTRY FIG+ ONION

RUSTIC SPINACH RICOTTA PUFFS

BUTTERNUT SQUASH ARANCINI

MUSHROOM PUFF PASTRY BITES

displays

BBQ PARFAITS

pulled pork, mac n brie, coleslaw, crumbled cornbread, House BBQ Sauce

DIP TRIO

greek dip, hummus, spinach and artichoke served with with pita or naan

CRUDITE

seasonal vegetables with assorted hummus and savory dip

TEA SANDWICHES

Select between; chicken salad, pimento cheese, egg salad, ham salad, mini BLT's, smoked salmon with greek cucumber dip

CHEESEBOARD BOARD

assorted selection of imported and domestic, regional cheeses served with assorted crackers and appropriate accoutrements

CHARCUTERIE BOARD

cured meats, imported cheese, dried fruit, with assorted crackers & appropriate accoutrements

SEASONAL FRUIT

hand picked seasonal fruit skewers

BREAKFAST PASTRY

chefs choice assortment of; muffins, croissants, bagels, breakfast breads with butter, and appropriate accoutrements

BLUE COLLARD COOKIES

lemon blueberry, peanut butter, triple chocolate, red velvet, oatmeal raisin, molasses ginger snap

Lunchbox Special

SANDWICH

SMOKED CHICKEN WRAP
smoked chicken, lettuce, Mozzarella
cheese, house red sauce, green
goddess dressing,

GRILLED CHICKEN CHOP WRAP
grilled chicken, romaine, cheddar
cheese, crumbled bacon

ITALIAN WRAP
salami, pepperoni, mozzarella,
lettuce, Blue Collard tangy mustard
sauce

BBQ PULLED PORK SANDWICH

BRISKET BBQ
SANDWICH

VEGETARIAN WRAP
hummus, ancient grain blend, with
mixed greens

GRILLED CHICKEN CEASAR WRAP
sundried tomato wrap, grilled chicken,
romaine lettuce, parmesan, ceaser
dressing

GRILLED BUFFALO CHICKEN WRAP
chicken, cream cheese, ranch,
hot sauce, lettuce, cheddar cheese

PORK BELLY CUBAN
french bread, pulled pork belly,
swiss cheese, pickle, Blue Collard
mustard sauce

COOKIE

Triple
Chocolate
Chip

Reece's Peanut
Butter

Lemon
Blueberry

Red Velvet

Oatmeal
Raisin

S'mores

SIDE

Assorted
chips

Broccoli Salad

Tortellini Pasta
Sald

DRINK

Sparkling Water

Bottled Water

Coke

Diet-Coke

Coke-Zero

salad

CREATE YOUR BOXED SALAD:

choose your salad, cookie and, side, and drink

HOUSE

lettuce, tomato, hard-boiled egg, green onion, watermelon radish, cucumbers

BEET

lettuce, goat cheese, red onion, beets, walnuts

GRILLED CHICKEN CHOPP

lettuce, cheddar cheese, grilled chicken, bacon, cucumber, red onion, hard-boiled egg, tomato

SMOKED CHICKEN

lettuce, tomato, green onion, smoked chicken, watermelon radish, cucumber

COOKIE

Triple
Chocolate
Chip

Reece's Peanut
Butter

Lemon
Blueberry

Red Velvet

Oatmeal
Raisin

S'mores

SIDE

Assorted
chips

DRINK

Sparkling Water

Bottled Water

Coke

Diet-Coke

croutons available upon request

comfort classics

just let us know for how many | reheating instructions included

LASAGNA

made with Blue Collard homemade italian sausage

MANICOTTI

tubes of pasta filled with ricotta, basil pesto, and cheese blend, topped with our house meat sauce, marinara, grated italian cheeses, and caesar style cheese blend

FRIED OR GRILLED CHICKEN PICCATA

thinly pounded out chicken cutlets drenched in flour and pan-fried served on top of angel hair pasta finished with a lemon, white wine caper sauce, and shaved caesar style cheeses

CHICKEN POT PIE

a comfort food classic. oven-roasted chicken breast combined with a medley of vegetables simmered in a cream sauce and topped with pie crust

POPPYSEED CHICKEN

a cult classic. oven-roasted chicken breast layered on top of white rice and finished with a mushroom cream sauce, buttery cracker, and poppyseed topping

EGGPLANT PARMESAN

hand-breaded slices of eggplant, fried, and layered between marinara, ricotta cheese, and topped with marinara and 7 different types of cheese

SHEPHERD'S PIE

southern succotash of baby lima beans, sweet corn, and haricot verts, seasoned and blended with ground beef, a light beef gravy topped with homemade mashed potatoes and cheddar cheese

CHICKEN CACCIATORE

braised chicken thighs with vegetable broth over a bed of egg noodles (onion peppers, carrots, mushroom, tomatoes) finished with fresh herbs and black olives

main course

CREATE YOUR OWN MAIN COURSE: Plated or Buffet Style

choose an entree, then choose a vegetable in season during your event, and starch!

Protein

filet with a demi-glaze or marsala
pork ribeye with house bbq or marsala
beef brisket with house bbq sauce
pulled pork with house bbq
smoked chicken with house bbq sauce
grilled or fried chicken with piccata or marsala
barramundi with piccata sauce
salmon trout with piccata or marsala sauce
salmon cakes with piccata or remoulade sauce
crab cakes with piccata or remoulade sauce

Vegetable

duck fat sautéed green beans
asparagus
squash risotto
brussel sprouts with pork belly
southern succotash
collards
mediterranean blend
chipotle lime red quino pilaf
vegetarian grain blend

Starch

potato au gratin
scalloped potatoes
mashed potatoes and gravy
oven roasted yukon
slow cooked grits
baby bakers + rosemary
classic man + cheese
roasted root
roasted sweet potatoes
mac + brie cheese

Dessert

COOKIES

lemon blueberry, triple chocolate,
red velvet, oatmeal raisin, peanut butter cup,
molasses ginger snap

PIE

buttermilk, peanut butter, key lime, coconut,
milk and cookies, pumpkin, pecan, apple

CAKE

tuxedo, strawberry creme, lemon mousse,
coconut, chocolate, red velvet

late night

Savory

SLIDERS

select from the following options:

- mini angus hamburger, cheddar, ketchup, mustard, roasted pimento cheese
- pulled pork, smoked gouda, king's hawaiian roll, slaw served with mix
- crab cake slider, caper rémoulade

MINI QUESADILLAS cheese blend, sautéed vegetables, fresh salsa

FRENCH FRIES CONES with truffle & sea salt

BBQ PARFAITS pulled pork, mac n cheese, coleslaw, and cornbread crumbles

SHRIMP AND GRITS PARFAIT

BRISKET SLIDERS with assorted bbq sauce

PULLED PORK SLIDERS with assorted bbq sauce

Sweet

FRENCH TOAST BITES bourbon crème anglaise

MINI ROOT BEER FLOATS vanilla bean ice cream

FUNNEL CAKE FRIES

CHOCOLATE CHURROS caramel cream

HOUSE MADE DONUT HOLES with seasonal cream

flatbreads

WHITE

bechamel, caramelized onion, roasted garlic, 5 cheese italian cheese blend

GREEK

smoked chicken, caramelized onion, feta spread, 5 cheese italian cheese blend

BLUE COLLARD ITALIAN SAUSAGE

marinara, sausage, sweet onion, 5 cheese italian cheese blend

MEAT-FREE

hummus, pepper, onion, feta, garlic

Sweets

COOKIES

lemon blueberry, triple chocolate, red velvet, oatmeal raisin, molasses ginger snap, peanut buttercup

PIE

buttermilk, peanut butter, key lime, coconut

CAKE

tuxedo, strawberry, creme, lemon mousse, coconut, chocolate

Chef Christian Carlisle



Growing up in the Carlisle household, every Sunday night was for family. Dad would grill barbecue chicken and mom would whip up some side dishes, and the four children would gather on a bench in front of the tv and watch the Disney Sunday night movie while eating a home-cooked meal together.

At the age of 14, Christian started in the restaurant industry. Working through every position and moving into management by the time he turned 18. After a break from the restaurant industry and a venture into retail, he missed the creative avenue and excitement and moved back to the hotline.

Venturing into fine dining until the opportunity presented itself to marry the two worlds and join a family-owned gourmet kitchen store. Teaching classes and managing the retail store was a happy blend of the two. With class's popularity evolving into a three-hour wait for sign up and his catering business growing, in 2018, he opened Blue Collard Market.

The vision behind Blue Collard Market serves two purposes; beyond fulfilling the need for a full-blown catering kitchen and office, the market drew its inspiration from his childhood dinners, taking people back to their homes and dining tables. As a nod and reminder to the family suppers of his youth, the bench built by his father that he and his siblings ate dinner on every Sunday, sits on the front porch.