



CHEF OSBORNE PINTARD

A humble chef from humble beginnings, my name is Osborne Pintard, Bahamian born and raised. I was exposed to the culinary world from a very young age. First, through my mother, a Home Economics & Food and Nutrition teacher; then later, through my grandmother who allowed me to cook with her. With this as my foundation, I went on to further develop my skills by working along with some notable local and international chefs. With 20+ years of experience, I have worked at numerous resorts in New Providence, Abaco (Bakers Bay), Exuma Cays (Little Pipe Cay) and also many private residences in Albany, Lyford Cay, & Old Fort Bay. Having a very long list of clients such as Presidents, Government Officials and A-listed Celebrities who have enjoyed many tasty meals and delicacies prepared by me, I decided to start Blue Plate as a platform to showcase my love for flavors and Fusion Cuisine.

At Blue Plate, we provide a distinctive and memorable experience for our clients through consistent, quality food and services. We source the freshest ingredients and offer flavors that surprise and stimulate an exhilarating experience in every bite! At Blue Plate Catering, our team continuously strives to exceed expectations and is committed to being recognized as a leader in the Culinary Catering Industry.

I would like to take this opportunity to also offer a few menu and options for your perusal that can be considered for provision of Catering Services for internal meetings and ad-hoc functions within NIB including;

- Breakfast (Bahamian, American or Tea Coffee, Breakfast meeting setups)
- Thanksgiving;
- Food Options for Executive Lunches;
- Board Meetings;
- Department meetings;
- Customer & Staff Appreciation Tables:
- Cocktail & Staff Christmas Party

BREAKFAST MENU OPTIONS

Bread Basket

Potato Bread, Banana Bread, Johnny cake

Fruit Platter or fruit Salad infused w / mint

Grits w / Tuna, Corned Beef, Sausage

Chicken Soupe & Stew Conch

STARTERS

Blue Plates Crab Cakes w/ Chipotle aioli or Curry Sauce
Bruschetta; seafood / tomato
Waffle & Sausage
Herbal Crusted lollipop Wings w/ Ginger BBQ Sauce
Braised Short Rib tart
Pesto marinated grilled beef Satay w/ chill peanut butter
Spring Rolls; Vegetable, Salmon Cream Cheese, Curry Chicken w Mango Chutney
Mint Infused Fruit Cups
Fruit Kebabs
Charcuterie; Cup / Skewers / Cone

Raw Bar

Crab Claws, Shrimp, Lobster, Mussels
Honey Dijon Mustard or Spicy Cocktail Sauce

Salads

Garden Salad
Caesar Salad
Roasted Beets and Heirloom Carrot Salad
Caprese Salad
Greek Salad

STARCHES

Pease 'N' Rice
Corn 'N' Rice
Macaroni
Mac N Cheese muffins
Loaded Baked Potatoes
Herbal Roasted Potatoes

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STARTERS (cont'd)

Proteins

Grouper Finger w/ Tartar Sauce
Rack of Lamb w/ Red Wine Mint Reduction
Jerk BBQ Ribs
Stuffed Chicken Breast Mushroom Sauce
Oven Roasted Chicken
Tuscan Salmon
Braised Beef Short Ribs
Grilled Beef Tenderloin

Sauces

Béarnaise, Charon, Chimichurri, Tarter, Mushroom, Red Wine Reduction, BBQ & Jerk BBQ

DESSERTS

Guava Banana Chocolate Bread Pudding
Cheese Cake
Guava Duff
Carrot Cake /Mouse
Chocolate Cake

While this list is not an exhaustive one, customization is an option and further communication on pricing and particulars once on board. We look forward to hearing your favorable decision and looking forward to discuss how best we can collaborate to make your 2022 -2023 and beyond Catering Services the best & tasty success!

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THANKSGIVING MENU

Soup

Pumpkin Bisque or Creamy Conch Chowder

Salad

Garden Salad or Caesar Salad
(Add Chicken or Shrimp)

Entrée 1

Oven Roasted Turkey Roulade & Stuffing w/ Apple Cranberry w/ Pan Au Jus
Succulent Roasted Picnic Ham w/ Dijon Maple Glaze
Caramelized Corn and Rice, Blocked Vegetable Medley & Candied Yams

Or

Entrée 2

Tuscan Salmon
Caramelized Corn and Rice, Blocked Vegetable Medley & Candied Yams

Or

Entrée 3

Mint Herb Crusted Pan-seared Rack of Lamb w/ Red Wine Reduction
Caramelized Corn and Rice, Blocked Vegetable Medley & Candied Yams

Dessert

Pumpkin Roll or Sweet Potato Pie



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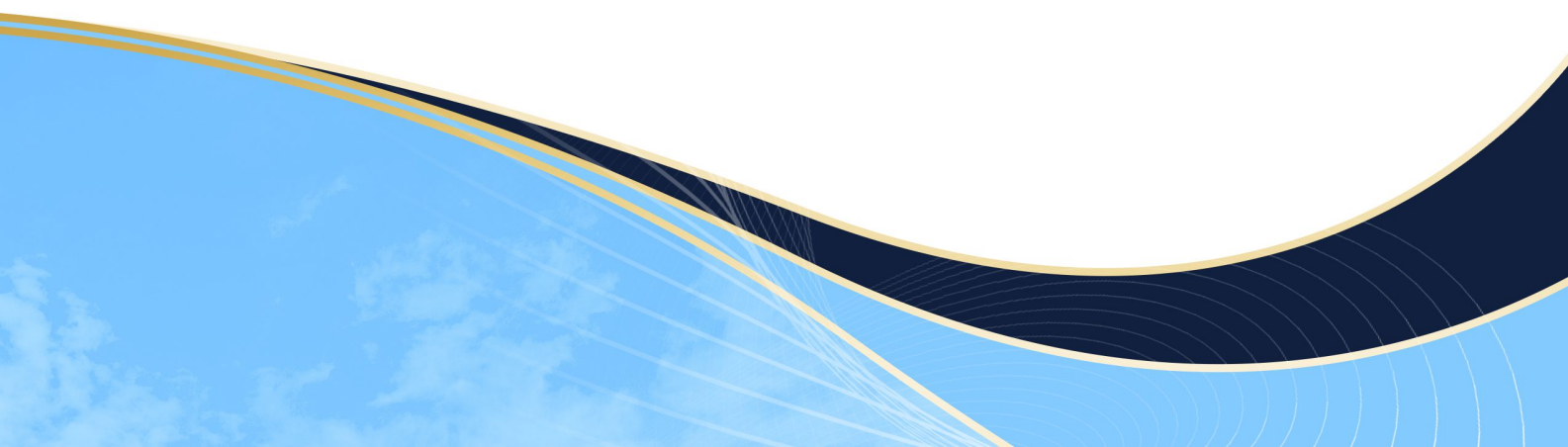
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“Good food comes from good products” and that's our commitment to you throughout your experience!





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