

BUFFETS

ON OR OFF-SITE CUSTOM BUFFETS
AVAILABLE

TRAYS

FRUIT PLATTER	\$30
CHEESE PLATTER – Assorted cheese with toast points	\$64
CRUDITE PLATTER – Assorted vegetables and dip	\$54

SWEETS

COOKIE AND BROWNIE PLATTER	\$24
CAPPUCCINO PIE	\$45

DRINKS

UNSWEET TEA GALLON	\$9
SWEET TEA GALLON	\$9
LEMONADE GALLON	\$10
BOTTLED WATER (6)	\$9
BOTTLED COKE (6)	\$12
BOTTLE SPRITE (6)	\$12

PLACE YOUR ORDER

ONLINE AT

★ blue22sportsgrill.com ★

(682) 305-9656

admin@blue22sportsgrill.com

Don't see what you're looking for? Call our catering coordinator at 817-482-6321 to create your custom package

Blue 22 Sports Grill

2230 HWY 114, Suite 500 Trophy Club, TX 76262

CATERING



PACKAGES

small serves up to 8 | large serves up to 15

TACO PACKAGE – SMALL \$100 | LARGE \$200
Carne asada, grilled chicken, grilled shrimp, tortilla, queso & chips, salsa, guacamole, pico de gallo and chips

BYO BURGER – SMALL \$110 | LARGE \$200
Beef patty or grilled chicken breast, bun, LTO, provolone, swiss, american, cheddar, pepper jack cheese and choice of chips or tater tots

RIB PACKAGE – SMALL \$140 | LARGE \$260
Slow braised fall off the bone baby back ribs basted with smokey bbq sauce served with chili, jalapeno slaw and green chile cheese corn muffins

S&P SALMON – SMALL \$120 | LARGE \$200
Salt & pepper grilled atlantic salmon, grilled chimichurri vegetables and mashed potatoes

S&S COMBO – SMALL \$110 | LARGE \$200
Club sandwich, chicken caesar wrap, buffalo chicken wrap, a choice between caesar or house salad and a cookie and brownie platter

PASTA & SALAD – SMALL \$110 | LARGE \$220
Pasta jambalaya, pasta ratatouille or chicken garlic cream alfredo, choice of house or caesar salad and a cookie and brownie platter

PIZZA & SALAD – SMALL \$120 | LARGE \$225
Assorted pizzas, choice of house or caesar salad and a cookie and brownie platter

PIZZA & PASTA – SMALL \$140 | LARGE \$270
Assorted pizzas, choice of jambalaya, ratatouille or chicken garlic cream pasta and a cookie and brownie platter

THE TRIO – SMALL \$150 | LARGE \$300
Assorted pizzas, choice of house or caesar salad, choice of jambalaya, ratatouille or chicken garlic cream pasta and a cookie and brownie platter

LUNCH BOX

SALAD LUNCH BOX – Choice of twenty-two chop, buffalo chicken or grilled chicken caesar salad, ciabatta bread, and a cookie \$12

SANDWICH LUNCH BOX – Choice of BLT, club, ham & cheese, chicken caesar wrap, chips and a cookie \$12

SANDWICH & WRAP PLATTERS

serves up to 10

BUFFALO CHICKEN WRAPS – Hand breaded chicken breast, flash fried and tossed in signature buffalo sauce with bleu cheese crumbles, ranch, lettuce, tomato and pickles wrapped in a flour tortilla **\$56**

POBLANO GRILLED CHICKEN WRAPS – Grilled chicken, provolone, applewood smoked bacon, lettuce, tomato, poblano ranch, roasted poblano and sliced avocado wrapped in a flour tortilla **\$60**

GRILLED CHICKEN CAESAR WRAP – Grilled chicken, romaine lettuce, spinach, caesar dressing, and parmesan cheese wrapped in a flour tortilla **\$48**

PHILLY CHEESE STEAK – Shaved prime rib, peppers, onions, mushrooms, provolone on a butter toasted hoagie, with side of creamy horseradish sauce **\$56**

CLUB SANDWICHES – Smoked turkey, black forest ham, bacon, sharp cheddar, swiss, lettuce, tomato and mayo on sourdough **\$56**

CARNE ASADA TACOS – Carne Asada Tacos served on flour tortillas with pico de gallo, sliced avocado, lettuce, chopped cilantro, and poblano ranch dressing **\$50**

PIZZA

10" crispy crust pizza

MARGHERITA – House made neapolitan pizza sauce, fresh mozzarella, parmesan and fresh basil **\$11**

BBQ BACON RANCH – House made pizza sauce, applewood smoked bacon, bbq sauce, diced chicken, mozzarella cheese, red onion, ranch drizzle and chopped cilantro **\$15**

MEAT LOVER'S – House made pizza sauce, pepperoni, andouille sausage, applewood smoked bacon, grilled chicken, and mozzarella cheese **\$15**

CATERING SALADS

serves up to 8 people

HOUSE SALAD – Chopped lettuce, tomato, onion, cucumber, cheese, egg and croutons with your choice of dressing **\$35**

BUFFALO CHICKEN SALAD – Chopped lettuce mix tossed with ranch, red onions, cucumbers, celery, carrots, tomatoes, topped with crispy buffalo chicken and bleu cheese crumbles **\$45**

BLACKENED SALMON CAESAR – Blackened salmon, romaine lettuce, baby kale, caesar, ciabatta croutons, and grated parmesan cheese **\$50**

GRILLED STEAK SALAD – Romaine and iceberg lettuce tossed in our signature roasted red pepper vinaigrette with diced tomatoes, candied walnuts, balsamic red onions, bleu cheese crumbles, and grilled center cut top sirloin **\$50**

POWER BOWL – Cilantro farro and spring mix topped with chilled chicken, tomatoes, sweet corn, black beans, red cabbage, fresh avocado, poblano peppers, and toasted pepitas. Served with a side of poblano ranch **\$45**

Dressings: ranch, bleu cheese, roasted red pepper vinaigrette, caesar, 1000 island, honey mustard, poblano ranch, oil and vinegar

CATERING MIX & MATCH

servers up to 8 people

SPINACH DIP – Creamy spinach dip served with house fried tortilla chips and garlic ciabatta bread **\$40**

GREEN CHILE QUESO – Blue 22's signature green chile queso and with house fried tortilla chips **\$24**

NAWLIN'S DRUNKEN SHRIMP – Garlicky jumbo shrimp sautéed in a spicy cajun ale butter sauce and served with garlic ciabatta bread **\$60**

TEXAS 2 STEP WINGS – **4LBS \$56 | 5LBS \$70**
Fried and tossed in desired sauce, then grilled to seal in flavor. Choice of buffalo, bbq or sweet heat. Served with house made ranch and bleu cheese dressing

CHICKEN TENDERS – Ale-marinated chicken tenders, hand breaded and flash fried. Served with choice of ranch, bbq, bleu cheese, sweet heat, signature buffalo, or honey mustard **\$65**

TWENTY-TWO CHOP SALAD – Chopped lettuce mix, diced chilled chicken, eggs, diced tomatoes, roasted corn, red onions, shredded jack cheese, black beans, and chopped cilantro tossed in poblano ranch **\$45**

PASTA JAMBALAYA – Cajun seasoned shrimp, chicken, andouille sausage, tomatoes, peppers, and onions tossed in a spicy cajun cream sauce **\$65**

CHILI – House made chili topped with cheddar cheese and served with a green chile corn muffin **\$35**

CATERING SIDES

SEASONAL VEGETABLES **\$30**

MASHED POTATOES **\$30**

GREEN CHILE MAC AND CHEESE **\$30**

GREEN CHILE CORN MUFFINS **\$28**

CIABATTA BREAD AND DIPPING OIL **\$30**