



BLU POINTE
· FRESH FISH · PRIME BEEF ·

Brunch

CATERING PACKAGE

BLU-POINTE.COM



THE
Hudson
ROOM



THE *Hudson Room* IS OUR MOST SPACIOUS LOCATION. TUCKED BEHIND OUR FLOOR TO CEILING WINE CELLAR THIS SPACE OFFERS SPECTACULAR VIEWS OF THE HUDSON RIVER AND NEWBURGH BEACON BRIDGE.

GUEST CAPACITY
15-100 GUESTS





THE
Private Dining
ROOM



THE *Private Dining Room* OFFERS STUNNING FEATURES INCLUDING RECLAIMED WOOD FROM A 135-YEAR-OLD BARN IN SUGAR LOAF. THE CURTAIN WALLS RISE UP TO REVEAL VIEWS OF THE RIVER AND CLOSE FOR AN INTIMATE EVENT.

GUEST CAPACITY
15-50 GUESTS





THE
North
PATIO



THE *North Patio* SITS DIRECTLY ON THE WATER AND CAN BE TRANSFORMED TO FIT ALL OF YOUR NEEDS. ENJOY THE WARM BREEZE FROM THE HUDSON RIVER IN YOUR VERY OWN PRIVATE OUTDOOR SPACE.

GUEST CAPACITY
15-80 GUESTS





THE
Grille
ROOM



THE *Grille Room* IS A PRIVATE SPACE ADJACENT TO BLU POINTE WITH UNMATCHED RIVER VIEWS. THE GLASS WINDOWS CAN OPEN AT YOUR REQUEST TO SUIT YOUR EVENTS NEEDS.

GUEST CAPACITY
15-60 GUESTS





YOUR *Brunch*

BLU POINTE IS THE *Perfect Setting* TO HOST YOUR BRUNCH EVENT. OUR CUISINE IS A HEALTHY COLLABORATION OF BOTH MEDITERRANEAN AND NEW ENGLAND STYLE PREPARATIONS SHOWCASING THE FINEST, SEASONAL INGREDIENTS OUR AREA HAS TO OFFER.



11:00 AM - 1:00 PM | \$49.95 PER PERSON++
2:00 PM - 5:00 PM | \$54.95 PER PERSON++

ALL THE FOOD YOU CARE TO ENJOY

INCLUDES

SOFT DRINKS

COFFEE & TEA

JUICES

++ Plus Tax & 20% House Service Charge

Breakfast

Mini Danish and Croissants

Yogurt Parfaits

Fresh Berries, Greek Yogurt,
Crunchy Granola

Warm Cinnamon Doughnuts

Hickory Smoked Bacon

Crispy Fried Buttermilk Chicken

Breakfast Sausage

Mini Belgian Waffles

Syrup, Fresh Berries & Whipped Cream

Scrambled Eggs

Breakfast Potatoes

Bagel and Lox

Catsmo Smoked Salmon, Cream
Cheese, Capers, Red Onion

Fresh Fruit

Melon, Berry and Citrus Mélange

Made to Order

Traditional Eggs Benedict

Soft Poached Egg, Hollandaise,
Canadian Bacon, English Muffin

Pancake Duo

Two Stacked Pancakes, Syrup, Butter

Omelettes

Spinach & Feta


Onions, Bell Peppers,
Baby Spinach,
Crumbled Feta

Ham & Swiss

Carved Ham,
Gruyère Cheese

All American

Smoked Bacon, Tomatoes,
Broccoli, American Cheese





Cold Salads & Appetizers

Chilled Petite Shrimp Cocktail

Bloody Mary Sauce, Horseradish, Lemon

Antipasti

Genoa Salami, Spicy Ham, Prosciutto,
Provolone, Marinated Olives

Roasted Beets

Red Onions, Goat Cheese, Red Wine
Vinegar and Extra Virgin Olive Oil

Vegetable Quinoa Salad

Baby Spinach, Red and White Quinoa,
Vegetable Mélange, Crumbled Feta

Grilled Marinated Vegetables

Fig-Balsamic Dressing

Romaine Salad

Crisp Romaine, Grape Tomatoes,
Cucumber, Red Onions,
Lime Vinaigrette & Caesar Dressing

Soup

Chef's Featured Seasonal Selection

Italian Pasta Salad

Cured Italian Meats, Provolone,
Roasted Peppers, Fresh Herbs,
Long Hot Pepper Dressing

Tomato and Mozzarella

Torn Basil, Sea Salt,
Cracked Black Pepper

Carvery

USDA Prime New York Strip

Sherry-Peppercorn Sauce,
Horseradish Cream

Honey Glazed Ham

Dijon Cream Sauce

Hot Entrées

Pan Roasted Chicken

Wild Mushroom Marsala Sauce

Atlantic Salmon

Citrus Beurre Blanc,
Herb-Farro, Baby Spinach

Garlic Mashed Potatoes

Baked Mac and Cheese

Elbow Pasta, Fontina and
Gruyère Cream, Bread Crumbs

Seasonal Vegetable Medley

Italian Station

Eggplant Parmigiana

Oven Baked Eggplant, Plum Tomato
Sauce, Parmigiano Cheese

Sicilian Meatballs

Seared Hand-Made Meatballs,
Plum Tomato Sauce

Frutti di Mare

Calamari, Mussels, Shrimp,
Fiery Plum Tomato Sauce

Pork Milanese

Pan Fried Pork Tenderloin, Red Onions,
Baby Tomatoes, Arugula

Sundried Tomato ala Vodka

Imported Penne Pasta,
Vodka Tomato Cream Sauce

Linguine Marinara

Imported Pasta, Plum Tomato Sauce,
Torn Basil

Dessert

Enjoy a Selection of Petite Desserts and
Pastries Prepared by our Pastry Team





Enhancements

Raw Bar

Whole Maine Lobster Cocktail | 38
Bloody Mary Sauce, Lemon-Thyme Aioli

Colossal Crab Cocktail | 38
Lump Crab Meat, Bloody Mary Cocktail
Sauce, Lemon-Thyme Aioli

Colossal Shrimp Cocktail | 30
Horseradish, Bloody Mary Sauce

**Littleneck Clams
On The Half-Shell**

Half-Dozen 10 | Dozen 16
Riesling Mignonette, Bloody Mary Sauce

Oysters On The Half-Shell

Blue Point 3 | Kumamoto 5
Riesling Mignonette, Bloody Mary Sauce

Shellfish Platters

Accompanied by Bloody Mary Sauce, Riesling Mignonette, Lemon-Thyme Aioli

Petite | 52

Four Colossal Shrimp, Four Littleneck Clams,
Six Marinated Mussels, Four Oysters

GRAND | 121

One Whole Maine Lobster, Four Colossal Shrimp, Eight Clams,
Eight Oysters, Dozen Marinated Mussels

Platinum | 149

Colossal Crab Cocktail, One Whole Maine Lobster,
Four Colossal Shrimp, Four Oysters,
Four Littleneck Clams, Six Marinated Mussels

*Consuming Raw or Undercooked Meats, Poultry,
Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

Coffee & Tea

Espresso | 3.75

Decaf Espresso | 3.75

Double Espresso | 6

**French Press &
French Roast | 6**

American French Roast | 3.5
Regular | Decaf

Cappuccino | 6

Caffé Latte | 6

Signature Cocktails

Lavender French 75 | 13

Empress Gin, House-Made Lavender
Syrup, Fresh Lemon, Sparkling Wine

Blu Pointe Sangria | 13

Red Raspberry, Apricot & Sage or
Pink Grapefruit, Strawberry & Ginger

Rise & Shine | 16

Vodka, Freshly Squeezed
Grapefruit Juice

**Blu Pointe Signature
Bloody Mary | 21**

Colossal Shrimp, Stolli Vodka,
House-Made Clamato, Cucumber,
Basil, Caper Berry,
Chesapeake Bay Spices

Blood Orange Spritz | 14

Aperol, Blood Orange Purée,
Fresh Lemon, Prosecco





Enhancements

Sparkling & Champagne

BY THE GLASS

Moscato D'Asti | 14
Fontanafredda | 2019
Piedmont, Italy

Cremant De Limoux | 13
Cote Mas | Rose
Limoux France

Prosecco | 13
Lamberti | NV
Treviso, Veneto, Italy

Schramsberg | 20
Blanc De Blanc | Brut
2016 | California

Coffee Libations

Salted Caramel Latte | 10
Double Shot of Espresso,
Steamed Milk, Stoli Salted Caramel
Vodka, Butterscotch, Sea Salt
Caramel Drizzle

Cafe Mocha | 10
Double Shot of Espresso,
Dark Cacao, White Chocolate
Liqueur, Steamed Milk

Espresso Martini | 17
Espresso Vodka, Coffee Liqueur,
Brewed Espresso, Irish Crema

Coconut Almond | 10
Double Shot of Espresso,
Sweetened Milk, Cruzan Coconut
Rum, Orgeat, Toasted Coconut

French Café | 10
French Roast Coffee,
Chambord, Dark Chocolate Liqueur,
Whipped Cream





GET IN
Touch



OUR *Team* IS HERE TO ANSWER ANY QUESTIONS YOU MAY HAVE. WE INVITE YOU TO CONTACT OUR CATERING TEAM TO BEGIN PLANNING YOUR WEDDING AT BLU POINTE.

CALL
845.568.0100

EMAIL
CATERING@BLU-POINTE.COM

