



BLU POINTE
· FRESH FISH · PRIME BEEF ·

Catering

PACKAGES

AVAILABLE FOR LUNCH & DINNER EVERYDAY

NO FOOD AND BEVERAGE MINIMUM FOR SEMI PRIVATE EVENT

BLU-POINTE.COM



Catering

PACKAGE A

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



Package A

\$55 PER PERSON++

INCLUDES

UNLIMITED COFFEE, TEA AND SOFT DRINKS

++ Plus Tax & 20% House Service Charge

Salad

Blu Pointe Garden Salad

Entrées

GUEST CHOICE OF ONE

USDA Choice Ribeye
Char Broiled, Sherry Peppercorn Sauce

Hiddenford Salmon
Saffron-Lemon Emulsion, Parsley Oil

Chicken Francese
Lemon, Butter, White Wine

Seasonal Risotto
Arborio Rice, Seasonal Vegetables

Dessert

Seasonal Crème Brulée



Catering

PACKAGE B

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Package B

\$75 PER PERSON++

INCLUDES

UNLIMITED COFFEE, TEA AND SOFT DRINKS

++ Plus Tax & 20% House Service Charge

Appetizers

SERVED FAMILY STYLE

Flash Fried Calamari

Truffle Flatbread

Salad

Blu Pointe Garden Salad

Entrées

GUEST CHOICE OF ONE

USDA Choice NY Strip
Char Broiled, Sherry Peppercorn Sauce

Hiddenford Salmon
Saffron-Lemon Emulsion, Parsley Oil

Spinach & Fontina Stuffed Chicken
Pan Seared, Reserved Pan Jus

Seasonal Risotto
Arborio Rice, Seasonal Vegetables

Dessert

Flourless Chocolate Cake
Chocolate Ganache, Chantilly Cream





Catering

PACKAGE C

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Crème Bru



Package C

\$90 PER PERSON++

INCLUDES

UNLIMITED COFFEE, TEA AND SOFT DRINKS

++ Plus Tax & 20% House Service Charge

Appetizers

SERVED FAMILY STYLE

Flash-Fried Calamari
Lemon-Thyme Aioli,
Spicy Plum Tomato Sauce

Truffle Flatbread
Grilled Naan Bread, Truffle Whipped
Ricotta, Chevre, Exotic Mushrooms,
Baby Arugula

Roasted Heirloom Beets
Mediterranean Garlic Dip, Rosemary,
Extra Virgin Olive Oil

Shrimp Cocktail
Chilled Colossal Shrimp,
Bloody Mary Sauce

Salad

GUEST CHOICE OF ONE

Caesar Salad
Hearts of Romaine, Caesar Dressing,
Pecorino Romano, Brioche Croutons

Garden Salad
Organic Greens, Tomatoes, Cucumbers, Red
Onion, Lime Vinaigrette

Entrées

GUEST CHOICE OF ONE

Filet Mignon
Char Broiled USDA Prime Beef Tenderloin,
Cabernet Shallot Reduction

Spinach & Fontina
Stuffed Chicken
Pan Seared, Reserved Pan Jus

Hidden Fjord Salmon
Saffron-Lemon Emulsion, Parsley Oil

Seasonal Risotto
Arborio Rice, Seasonal Vegetables

Dessert

GUEST CHOICE OF ONE

Flourless Chocolate Cake
Chocolate Ganache, Chantilly Cream

Seasonal Crème Bruleé
Chantilly Cream





Premium

CATERING PACKAGE

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



Premium Package

\$125 PER PERSON++

INCLUDES

UNLIMITED COFFEE, TEA AND SOFT DRINKS

++ Plus Tax & 20% House Service Charge





First Course

SERVED FAMILY STYLE

Chilled Shellfish Towers

Maine Lobster, Colossal Shrimp, Clams, Oysters, Marinated Mussels, Bloody Mary Sauce, Riesling Mignonette, Lemon-thyme Aioli

Second Course

SERVED FAMILY STYLE

Flash-Fried Calamari

Lemon-Thyme Aioli, Spicy Plum Tomato Sauce

Truffle Flatbread

Grilled Naan Bread, Truffle Whipped Ricotta, Chevre, Exotic Mushrooms, Baby Arugula

Burrata Caprese

Organic Tomatoes, Basil, Extra Virgin Olive Oil
Sea Salt, Cracked Black Pepper

Salad Course

GUEST CHOICE OF ONE

Caesar Salad

Hearts of Romaine, Caesar Dressing, Pecorino Romano, Brioche Croutons

Garden Salad

Organic Greens, Tomatoes, Cucumbers, Red Onion, Lime Vinaigrette

Main Course

GUEST CHOICE OF ONE

Colorado Lamb Chops

USDA Prime, Rosemary Demi-Glace

Filet Mignon

Char Broiled USDA Prime Beef Tenderloin, Cabernet Shallot Reduction

Pan Roasted Halibut

Saffron-Lemon Emulsion, Parsley Oil

Spinach & Fontina Stuffed Chicken

Pan Seared, Reserved Pan Jus

Seasonal Risotto

Arborio Rice, Seasonal Vegetables

Dessert

GUEST CHOICE OF ONE

Creme Brulee Trio

Vanilla Bean, Chocolate, and Espresso

Flourless Chocolate Cake

Chocolate Ganache, Chantilly Cream



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





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 EVENT AT
BLU POINTE.

CALL
845.568.0100

EMAIL
CATERING@BLU-POINTE.COM

