



**BLU POINTE**  
• FRESH FISH • PRIME BEEF •

# Cocktail Party

## PACKAGES

NO FOOD AND BEVERAGE MINIMUM FOR SEMI PRIVATE EVENT

[BLU-POINTE.COM](http://BLU-POINTE.COM)



# Cocktail Party

## PACKAGE A

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



## Two Hour Party

\$36 PER PERSON++  
MINIMUM 30 GUESTS

### INCLUDES

UNLIMITED SOFT DRINKS

AVAILABLE MONDAY - THURSDAY

++ Plus Tax & 20% House Service Charge

## Butler Passed HORS D'OEUVRES

SELECT FOUR

Antipasto Skewers

Meatballs Bourguignon

Stuffed Mushrooms (Vegetarian)

Chicken Scampi Skewers

Beef Crostini

Chickpea Panisse (Vegan)

### Add a Carving Station\*

SELECT ONE

Oven Roasted Turkey  
Breast

Glazed Ham

Pork Loin

Filet Mignon

\$10.00 PER PERSON++



# Cocktail Party

## PACKAGE B

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### Two Hour Party

\$56 PER PERSON++  
MINIMUM 50 GUESTS

#### INCLUDES

UNLIMITED SOFT DRINKS

++ Plus Tax & 20% House Service Charge

### Butler Passed HORS D'OEUVRES

SELECT FOUR

- |                                   |                          |
|-----------------------------------|--------------------------|
| Antipasto Skewers                 | Chicken Scampi Skewers   |
| Meatballs Bourguignon             | Beef Crostini            |
| Stuffed Mushrooms<br>(Vegetarian) | Chickpea Panisse (Vegan) |

### Cold Table

- |                       |        |                          |
|-----------------------|--------|--------------------------|
| Roasted<br>Beet Salad | Quinoa | Meat and<br>Cheese Board |
|-----------------------|--------|--------------------------|

### Chaffing Dishes

SELECT THREE

- |                 |                            |
|-----------------|----------------------------|
| Penne ala Vodka | Paella                     |
| Eggplant Parm   | Stir-Fry Chicken with Rice |
| Pasta Primavera | Seafood Scampi with Rice   |

### Add a Carving Station\*

SELECT ONE

- |                            |            |
|----------------------------|------------|
| Oven Roasted Turkey Breast | Glazed Ham |
| Filet Mignon               | Pork Loin  |

\$10.00 PER PERSON++



# Premium COCKTAIL PARTY

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



## *Two Hour Party*

\$125 PER PERSON++

75 PERSON MINIMUM IN HUDSON ROOM

40 PERSON MINIMUM IN PRIVATE DINING ROOM

ADDITIONAL HOUR ADD \$15 PER PERSON

### **INCLUDES**

SIX HORS D' OEVRES

CHOICE OF TWO STATIONS

COFFEE AND THREE MINI DESSERTS

STANDARD BEER AND WINE INCLUDED

SELECT DRAFT & BOTTLED BEERS

AND HOUSE WINES BY THE GLASS

++ Plus Tax & 20% House Service Charge





## Butler Passed HORS D'OEUVRES

SELECT SIX

- Mini Tuna Tartare on Cucumber Rounds
- Crispy Asparagus Risotto Croquettes
- Colossal Shrimp Cocktail, Bloody Mary Sauce  
8.00 per shrimp 
- Charbroiled Chicken Skewer, Chimichurri Sauce
- Flash Fried Calamari
- Wild Mushroom, Goat Cheese, Pesto Crostini
- Pigs in a Blanket, Pickled Mustard Seeds
- Mini Beef Wellington, Mushrooms, Beef Tenderloin, Cabernet Demi
- Crispy Pork Dumplings, Chili Crisp, Apple Relish
- Sausage + Broccoli Rabe Sliders, Provolone, French Baguette
- Roasted Mushroom Tart, Goat Cheese Bavous, Rosemary
- 
- Caprese Skewers, Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic
- Smoked Salmon, Chive Crème Fraiche
- Chickpea Panisse
- Colorado Lamb Lollipops  
12.00 per lamb lollipop 
- Blue Point Oysters, Riesling Mignonette
- Mini Crab Cakes  
6.00 each 
- USDA Prime Beef Crostini with Horseradish Gorgonzola Cream

## Cocktail Reception Station

SELECT TWO

### Contemporary American

- Grilled Chicken Wings, Parmesan Aioli
- Cheeseburger Sliders
- Truffle Mac and Cheese, Toasted Bread Crumbs

### Pasta Station

- Rigatoni ala Vodka-Sundried Tomatoes, Caramelized Onions, Mushrooms, Vodka Tomato Cream
- Tomato Basil Penne-Marinated Roma Tomatoes, Torn Basil, Kalamata Olives, Fresh Mozzarella & Garlic Chips

### Carving Station | Choice of 2

- Roasted Pork Loin
- Honey Glazed Ham
- Roasted Turkey Breast
- Filet Mignon

### Mediterranean

- Antipasto Display of Fresh Mozzarella, Marinated Roasted Red Peppers, Artichokes & Olive Medley with Rustic Baguettes
- Cured Domestic Meats
- Herb-Couscous Salad
- Beet & Arugula Salad
- Roasted Pepper Hummus with Grilled Pita Points

## Dessert

Chef's Selection of Three Mini Desserts



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**

