



BLU POINTE  
• FRESH FISH • PRIME BEEF •

# *Brunch*

CATERING PACKAGE

[BLU-POINTE.COM](http://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 & 22% House Service Charge

## *Breakfast*

**Mini Danish and Croissants**

**Warm Cinnamon Doughnuts**

**Hickory Smoked Bacon**

**Breakfast Sausage**

**Scrambled Eggs**

**Bagel and Lox**

Catsmo Smoked Salmon, Cream  
Cheese, Capers, Red Onion

**Yogurt Parfaits**

Fresh Berries, Greek Yogurt,  
Crunchy Granola

**Crispy Fried Buttermilk Chicken**

**Mini Belgian Waffles**

Syrup, Fresh Berries & Whipped Cream

**Breakfast Potatoes**

**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

### Pork Milanese

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

### Sicilian Meatballs

Seared Hand-Made Meatballs,  
Plum Tomato Sauce

### Sundried Tomato ala Vodka

Imported Penne Pasta,  
Vodka Tomato Cream Sauce

### Frutti di Mare

Calamari, Mussels, Shrimp,  
Fiery Plum Tomato 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, Stoli 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**

