



BLU POINTE
• FRESH FISH • PRIME BEEF •

Cocktail Party

PACKAGES

NO FOOD AND BEVERAGE MINIMUM FOR SEMI PRIVATE EVENT

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 & 22% 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

BLU POINTE IS THE *Perfect Setting* TO HOST
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Two Hour Party

\$56 PER PERSON++
MINIMUM 50 GUESTS

INCLUDES

UNLIMITED SOFT DRINKS

++ Plus Tax & 22% House Service Charge

Butler Passed HORS D'OEUVRES

SELECT FOUR

Antipasto Skewers	Chicken Scampi Skewers
Meatballs Bourguignon	Beef Crostini
Stuffed Mushrooms (Vegetarian)	Chickpea Panisse (Vegan)

Cold Table

Roasted Beet Salad	Quinoa	Meat and Cheese Board
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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

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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' OEUVRES

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 & 22% 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
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- 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

