



# PARTY PLANNER MENU

# DINNER PACKAGES

## VIP BLUE PARTY

*\$20 per person*

### CAPRESE SALAD

Sliced Vine Ripe Tomatoes, Marinated Portabella Mushrooms and Fresh Mozzarella Drizzled with Extra Virgin Olive Oil, Balsamic Vinegar and Garnished with Fresh Basil

### SPINACH & ARTICHOKE DIP

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce, Topped with Parmesan and Served Hot with Organic Blue Tortilla Chips

### FLATBREADS

Your Choice of Margherita, Pepperoni or Sausage

## VIP DIAMOND PARTY

*\$30 per person*

### CAPRESE SALAD

Sliced Vine Ripe Tomatoes, Marinated Portabella Mushrooms and Fresh Mozzarella Drizzled with Extra Virgin Olive Oil, Balsamic Vinegar and Garnished with Fresh Basil

### SPINACH & ARTICHOKE DIP

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce, Topped with Parmesan and Served Hot with Organic Blue Tortilla Chips

### SLICED TENDERLOIN

Perfectly Marinated Beef Tenderloin Medallions  
Served Chilled with Sliced Heirloom Tomatoes

### FLATBREADS

Your Choice of Margherita, Pepperoni or Sausage

*20% gratuity will be added to final bill*

BLUE MARTINI

# VIP SAPPHIRE PARTY

*\$50 per person*

## CAPRESE SALAD

Sliced Vine Ripe Tomatoes, Marinated Portabella Mushrooms and Fresh Mozzarella Drizzled with Extra Virgin Olive Oil, Balsamic Vinegar and Garnished with Fresh Basil

## SPINACH & ARTICHOKE DIP

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce, Topped with Parmesan and Served Hot with Organic Blue Tortilla Chips

## SLICED TENDERLOIN

Perfectly Marinated Beef Tenderloin Medallions  
Served Chilled with Sliced Heirloom Tomatoes

## SHRIMP MARTINI

Chilled Jumbo Shrimp Served with our own  
Zesty Cocktail Sauce and Lemon Slices

## ROASTED RED PEPPER HUMMUS

Made in House, a Tantalizing Blend of Garbanzo Beans, Garlic, Lemon Juice, and Roasted Red Peppers, Blended Smooth, Served with Pita Chips

## FLATBREADS

Your Choice of Margherita, Pepperoni or Sausage

BLUE MARTINI

*20% gratuity will be added to final bill*

# SPECIALTY PLATTERS

*Appetizer Platters Created for 20 People*

## **CAPRESE SALAD \$80**

Sliced Vine Ripe Tomatoes, Marinated Portabella Mushrooms and Fresh Mozzarella Drizzled with Extra Virgin Olive Oil, Balsamic Vinegar and Garnished with Fresh Basil

## **ROASTED RED PEPPER HUMMUS \$80**

Made in House, a Tantalizing Blend of Garbanzo Beans, Garlic, Lemon Juice, and Roasted Red Peppers, Blended Smooth, Served with Pita Chips

## **FRUIT & CHEESE \$100**

Seasonal Fruit Served with a Variety of Gourmet Cheese and Crackers

## **SLICED BEEF TENDERLOIN \$250**

Perfectly Marinated Beef Tenderloin Medallions Served Chilled with Sliced Heirloom Tomatoes and Our Creamy Horseradish Sauce

## **SHRIMP MARTINI \$225**

Chilled Jumbo Butterflied Shrimp Served with a Zesty Cocktail Sauce

## **SPINACH & ARTICHOKE DIP \$90**

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce, Topped with Parmesan and Served Hot with Organic Blue Tortilla Chips

## **SHRIMP AND CRAB DIP \$170**

Gulf Shrimp and Blue Crab Meat in a Spicy Parmesan Cheese Sauce Served with Toasted French Bread

## **FLATBREADS \$75**

Margherita, Pepperoni or Sausage

BLUE MARTINI

*20% gratuity will be added to final bill*

# BUTLER PASSED HORS D'OEUVRES

*100 small pieces per order*

*The following are choices of gourmet hors d'oeuvres that are hand passed to the guests in the party. Recommended for 50 or more people. Additional selections may be available. Inquire with Event Manager for Details.*

## **SPANAKOPITA \$160**

Spinach and Cheese

## **SCALLOP BACON WRAPPED \$300**

Sriracha Cream

## **VEGETABLE SPRING ROLL \$180**

Sweet Chili Sauce

## **BEEF DLX WELLINGTON \$300**

Horseradish Cream

## **SEAFOOD RANGOON \$160**

Sweet Chili Sauce

## **JALAPENO ALLIGATOR KICK \$170**

Southwest Rémoulade

## **PORK BOUDIN BALL \$120**

Garlic Aioli

## **DESSERT MENU**

*\$100 per selection Serves up to 25 people*

### **ASSORTED MINI FANCY PASTRIES**

### **ASSORTED MINI CHEESECAKES**

*Addition Selections may be available. Inquire with Event Manager.  
Celebratory Cakes are permitted when arranged in advance with Event Manager.*

*20% gratuity will be added to final bill*

BLUE MARTINI

# FROM THE BAR

## DRINK TICKETS

*Tickets must be purchased from one Tier only*

### TIER ONE DRINK TICKET

*\$8 each*

Includes Premium: Liquors, House Wines, Import and Domestic Beer  
(Does not include Crafted Cocktails or Martinis)

### TIER TWO DRINK TICKET

*\$9 each*

Includes Premium: Liquors, Martinis and Wines

### TIER THREE DRINK TICKET

*\$12 each*

Includes Super Premium: Liquors, Crafted Cocktails, Martinis and Wines

## OPEN BAR OPTIONS

*Excludes shots and doubles*

### PREMIUM OPEN BAR

*\$50 per person for 2 hours*

Includes Premium: Liquors, Crafted Cocktails, Martinis and Wines

### SUPER PREMIUM OPEN BAR

*\$60 per person for 2 hours*

Includes Super Premium: Liquors, Crafted Cocktails, Martinis and Wines

### MARTINI TASTING

*\$30 per person for 1 hour*

Select 6 martinis from our menu for your group to learn about and taste

### OPEN BAR CONSUMPTION

Open bar tab for your guests. Final bill will be available after your arranged event.  
You may specify the drink selections available to your guests  
by selecting a drink tier above.

*20% gratuity will be added to final bill*

BLUE MARTINI

# CATERING MENU

## PASTA STATIONS

*Each Pasta selection is \$75 for 20 Guests*

### BAKED ZITI

Marinara, Mozzarella, Ricotta and Parmesan Cheeses Baked until Golden Brown

### PENNE ALLA VODKA

Penne Pasta, Parmesan Cheese and Traditional Vodka Sauce

### BLUE MARTINI PASTA SALAD

Rotini Pasta, Red Onion, Cherry Tomatoes, Broccoli, Black Olives, Parmesan Cheese, and a Seasoned Oil and Vinegar Dressing

## CARVING STATIONS

*\$50 Carving & Equipment Rental Fee will be Applied to Each Selection*

### OVEN ROASTED TURKEY BREAST

*\$100 for 20 Guests*

Perfectly Roasted Turkey Breast served with an Orange Cranberry Aioli

### APPLEWOOD SMOKED HAM

*\$150 for 20 Guests*

Virginia Ham, Baked to Perfection, with a Hint of Applewood Smoke

### PRIME RIB

*\$200 for 20 Guests*

Seasoned with Fresh Herbs and Garlic, accompanied by a Horseradish Cream Sauce

### HERB CRUSTED BEEF TENDERLOIN

*\$250 for 20 Guests*

Whole Beef Filet with an Aromatic Herb Crust

## GOURMET SIDE DISHES

*Each Gourmet Side Dish Selection is*

*\$200 for 100 Guests | \$125 for 50 Guests | \$60 for 20 Guests*

### GARLIC MASHED POTATOES

### SEASONED STEAMED ASPARAGUS

SEASONED WILD RICE | ROASTED VEGETABLES

BLUE MARTINI HOUSE SALAD | CAESAR SALAD

*20% gratuity will be added to final bill*

BLUE MARTINI