





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 Palio 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



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











Brunch

BLU POINTE IS THE Perfect Selling 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 & 20% 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



Traditional Eggs Benedict

Soft Poached Egg, Hollandaise, Canadian Bacon, English Muffin Pancake Duo

Two Stacked Pancakes, Syrup, Butter



Spinach & Feta

Onions, Bell Peppers, Baby Spinach, Crumbled Feta **Ham & Swiss**

Carved Ham, Gruyère Cheese All American

Smoked Bacon, Tomatoes, Broccoli, American Cheese



Cold Valads & 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 Quinona, 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



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



Eggplant Parmigiana

Oven Baked Eggplant, Plum Tomato Sauce, Parmigiano Cheese

Sicilian Meatballs

Seared Hand-Made Meatballs,
Plum Tomato Sauce

Frutti di Mare

Calamari, Mussels, Shrimp, Fiery Plum Tomato Sauce

Pork Milanese

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

Sundried Tomato ala Vodka

Imported Penne Pasta, Vodka Tomato Cream Sauce

Linguine Marinara

Imported Pasta, Plum Tomato Sauce, Torn Basil



Enjoy a Selection of Petite Desserts and Pastries Prepared by our Pastry Team



Enhancements



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

Thellfish 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

Hignature Wocktails

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





Sparkling & Champagne

Moscato D'Asti | 14

Fontanafredda | 2019 Piedmont, Italy

Prosecco | 13

Lamberti | NV Treviso, Veneto, Italy

Cremant De Limoux | 13

Cote Mas | Rose Limoux France

Schramsberg | 20

Blanc De Blanc | Brut 2016 | California



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, Rum, Orgeat, Toasted Coconut

French Café | 10

French Roast Coffee, Sweetened Milk, Cruzan Coconut Chambord, Dark Chocolate Liqueur. Whipped Cream











GET IN Touch

OUR TRUM 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







