



# PARTY PLANNER MENU

# DINNER PACKAGES

## VIP BLUE PARTY

\$30.00 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

### **Seared Tuna Platter**

Our House Special Seared Ahi Tuna resting on a nest of Asian Seaweed Salad and Calamari Salad, Served with Wasabi and our own Sesame Ponzu Sauce

## VIP DIAMOND PARTY

\$40.00 per person

*Replenished Once*

### **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

### **Seared Tuna Platter**

Our House Special Seared Ahi Tuna Resting on a nest of Asian Seaweed Salad and Calamari Salad, Served with Wasabi and our own Sesame Ponzu Sauce

### **Lemon Pepper Chicken**

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus and Herbs, Grilled to Perfection and Served on a bed of Mediterranean Orzo

THINK BLUE

\* 20% gratuity will be added to final bill

## VIP SAPPHIRE PARTY

\$50.00 per person

*Replenished Once*

### 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

### Seared Tuna Platter

Our House Special Seared Ahi Tuna resting on a nest of Asian Seaweed Salad and Calamari Salad, Served with Wasabi and our own Sesame Ponzu Sauce

### Lemon Pepper Chicken

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus and Herbs, Grilled to Perfection and Served on a bed of Mediterranean Orzo

### Sliced Tenderloin

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

### Shrimp Martini

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

## Butler Passed Hors D'oeuvres

\$170.00 each

*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*

### Thai Style Shrimp Rolls

### Chicken Cordon Bleu

### Crab Rangoon

### Mini Crab Cakes

### Beef & Blue Cheese Wrap with Bacon

### Brie with Raspberry Puffed Pastry

\*\*Additional selections may be available. Inquire with Event Manager for Details.

*\* 20% gratuity will be added to final bill*

## Specialty Platters

Appetizer Platters Created for 20-22 People  
*Items not replenished*

### Caprese Salad \$80.00

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

### Lemon Pepper Chicken \$120.00

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus and Herbs, Grilled to Perfection and Served on a bed of Mediterranean Orzo

### Roasted Red Pepper Hummus \$80.00

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

### Seared Tuna Platter \$250.00

Our House Special Seared Ahi Tuna resting on a nest of Asian Seaweed Salad and Calamari Salad, Served with Wasabi and our own Sesame Ponzu Sauce

### Fruit & Cheese \$100.00

Seasonal Fruit Served with a Variety of Gourmet Cheese and Crackers

### Sliced Beef Tenderloin \$250.00

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

### Flatbreads \$50.00

Your choice of Beef Tenderloin, Portabella, Margherita, Pepperoni, or BBQ Chicken

### Shrimp Martini \$225.00

Chilled Jumbo Butterflied Shrimp Served with a Zesty Cocktail Sauce

### Spinach & Artichoke Dip \$90.00

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

## Dessert Menu

\$130.00 per selection  
*Serves up to 25 people*

### Assorted Mini Fancy Pastries - or - Assorted Mini Cheesecakes

\*Our Delectable Desserts may vary upon location. 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

## FROM THE BAR

### DRINK TICKETS

*Tickets must be purchased from one Tier only*

**Tier One Drink Ticket \$7.00\* each**

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

**Tier Two Drink Ticket \$8.00\* each**

Includes Premium: Liquors, Crafted Cocktails, Martinis and Wines

**Tier Three Drink Ticket \$10.00\* each**

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

*\*For the Miami Brickell location, add \$1 to each price*

### OPEN BAR OPTIONS

*Excludes shots and doubles*

**Premium Open Bar**

\$40.00\* per person for 2 hours

Includes Premium: Liquors, Crafted Cocktails, Martinis and Wines

**Super Premium Open Bar**

\$45.00\* per person for 2 hours

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

*\*For the Miami Brickell location, add \$2 to each price*

**Martini Tasting**

\$20.00 per person for 1 hour | \$10.00 per person during Happy 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*

## CATERING MENU

Available for Purchase Based on 50 or 100 Guests

### PASTA STATIONS

Each Pasta selection is \$275.00 for 100 Guests | \$145.00 for 50 Guests

#### **Baked Ziti**

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

#### **Penne Alla Vodka**

Penne Pasta with Peas, 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

\$50.00 Carving & Equipment Rental Fee will be Applied to Each Selection

#### **Oven Roasted Turkey Breast**

*\$200.00 for 100 Guests | \$125.00 for 50 Guests*

Perfectly Roasted Turkey Breast served with an Orange Cranberry Aioli

#### **Honey Baked Ham**

*\$250.00 for 100 Guests | \$140.00 for 50 Guests*

Virginia Ham with a Brown Sugar and Honey Glaze

#### **Prime Rib**

*\$600.00 for 100 Guests | \$325.00 for 50 Guests*

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

#### **Herb Crusted Beef Tenderloin**

*\$900.00 for 100 Guests | \$475.00 for 50 Guests*

Whole Beef Filet with an Aromatic Herb Crust

### GOURMET SIDE DISHES

Each Gourmet Side Dish Selection is \$200.00 for 100 Guests | \$125.00 for 50 Guests

Garlic Mashed Potatoes

Seasoned Wild Rice

Roasted Vegetables

Blue Martini House Salad

Caesar Salad

*\* 20% gratuity will be added to final bill*