



BLUE BAR & GRILL

Catering & Event

Brochure



BLUE BAR & GRILL

is a beautiful newly renovated casual-fine dining restaurant located at 1960 S. Ocean Drive in Hallandale Beach, FL. Inspired by its ocean front views and origins from the Cote D'Azur, Blue Bar & Grill welcomes guests to enjoy classic French Mediterranean dishes that are both sophisticated and approachable.

Whether it is a once in a lifetime occasion, a corporate event, a cocktail party outdoors beneath the starry sky or an intimate party of 10, we will handle every detail. Our experienced team is prepared to orchestrate a menu specific for your event and ensure we make your celebration a memorable one.

Our fun and festive private dining room and oceanfront banquet hall are uniquely decorated, comfortable, and inviting, to accommodate events from a large banquet to an intimate gathering. The oceanfront banquet hall can accommodate over 300 people so it is great for weddings, rehearsal dinners, business events, and all varieties of large gatherings.

Blue Bar & Grill is currently owned and operated by Chef Anthony Raggiri. Chef Anthony has his culinary roots based in Marseille, France. After working in world-renowned restaurants in the Cote D'Azur region, in 2000, Chef Raggiri was hired as Executive Chef of «The Grove» in New York City. In 2004, Chef Raggiri founded his first restaurant «Bistro 61» in New York City's Upper East Side and in 2008 he founded his second restaurant in NYC. Chef Anthony has been featured in the New York Times, Time Out, New York Magazine, and on The Today Show.

Our deliciously diverse menu gives you plenty of options to choose from so you can design a menu catered to your event and needs.

Call us today for your catering needs or to reserve our restaurant dining room or oceanfront banquet hall for your next event
954-251-2658 or email us at **info@bluebargrill.com**



HORS D'ŒUVRES

All packages are for one hour of passed hors
d'œuvres (additional 30 minutes \$5 pp)

BRONZE PACKAGE

Choose 3 from Menu A = \$15 pp

SILVER PACKAGE

Choose 4 from Menu A = \$20 pp

GOLD PACKAGE

Choose 5 from Menu A or B = \$25 pp

PLATINUM PACKAGE

Choose 6 from Menu A or B = \$30 pp



- Breaded Mini Meatballs and marinara dipping sauce
- Chicken Tenders with honey mustard dipping sauce
- Fried Chicken Wings original and/or buffalo style
- Tomato bruschetta on toasted crostini with balsamic glaze
- Caprese skewers with fresh mozzarella cheese, tomato grape and fresh basil drizzled with balsamic glaze
- Beef Skewers, bell peppers, and onions
- Shrimp skewers, bell peppers and red onions
- Honey & Soy Sauce Chicken brochette

SWEETS : Grape & Cheese Kebab
Fruit Skewers (varies by season)

B



- Salmon lox over crostini & tartar sauce
- Pike caviar, sour cream, and red onion over crostini
- Foie Gras, fig & black truffle over toasted baguette
- Bacon Wrapped dates
- Breaded Shrimp with cocktail dipping sauce
- Coconut Shrimp with citrus Thai sauce
- Hamburger Sliders with Swiss cheese and pickle
- Garlic-Cilantro Shrimp skewer

SWEETS : French Macaroons
Mini Chocolate Mousse
Sorbet shots



BAR

All packages are for two hours
Purchase 3rd Hour & the 4th Hour is free

BRONZE

\$25 pp for two hours
Third hour is \$12,50 pp

BEER :

Heineken
Bud Light
Corona
Amstel Light

WINE :

Pinot Grigio, Santa Elvira, Veneto, 2014
Sauvignon Blanc, Coastal Vines, 2014
Chardonnay, Coastal Vines, 2014
Pinot Noir, Coastal Vines, 2014
Merlot, Coastal Vines, 2014

SILVER

\$30 pp for two hours
Third hour is \$15 pp

BEER :

Shock Top
Michelob Ultra
Islamorada
Amstel Light
Bud Light
Stella Artois
Corona
Heineken

WINE :

Pinot Grigio, Santa Elvira, Veneto, 2014
Sauvignon Blanc, Chateau Fage, Graves, Bordeaux, 2014
Chardonnay, Macon Villages, Louis Jadot, 2014
Pinot Noir, Joel Gott, Santa Barbara, 2014
Chateau Fage, Graves, Bordeaux, 2014
Tomaiolo Chianti Classico Riserva, 2010

GOLD

\$40 pp for two hours
Third hour is \$20 pp

BRONZE BAR PACKAGE



LIQUOR :

Vodka : RUSSIAN STANDARD, TITO'S

Gin : BEEFEATER, BOMBAY SAPPHIRE

Tequila : JOSE CUERVO

Rum : BACARDI, CAPTAIN MORGAN, MALIBU

Whiskey : CANADIAN CLUB, SEAGRAM'S 7

Scotch : DEWAR'S, JOHNNY WALKER BLACK

Bourbon : JIM BEAM, JACK DANIELS

PLATINIUM

\$45 pp for two hours
Third hour is \$22,5 pp

SILVER BAR PACKAGE



LIQUOR :

Vodka : KETEL ONE, GREY GOOSE, TITO'S, RUSSIAN STANDARD

Gin : BOMBAY SAPPHIRE, TANQUERAY, BEEFEATER

Tequila : DON JULIO, PATRON

Rum : BACARDI, CAPTAIN MORGAN, MALIBU

Whiskey : CROWN ROYAL, CANADIAN CLUB, SEAGRAM'S 7

Scotch : JOHNNY WALKER BLACK, CHIVAS REGAL, DEWAR'S

Bourbon : JIM BEAM, JACK DANIELS, MAKER'S MARK



DINNER

75 or more people
may require banquet style

BRONZE

\$30 pp

Banquet style not available

STARTERS

House Garden Salad

Caesar Salad

Romaine salad, croutons, Caesar dressing & parmigiano cheese

French Onion Soup

Gratine with crostini and Gruyere cheese

ENTREES

Chicken Milanese

Served with arugula salad, cherry tomato & lemon dressing

Rigatoni Ala Bolognese

Meat ragu un a tomato sauce & parmesan cheese

Grouper

Served with assorted vegetables, mashed potato & Dijon sauce

Blue Burger

*9oz angus beef, topped with blue cheese, sautéed mushrooms,
served in a brioche bun with French fries*

DESSERTS

Cheesecake, Key Lime Pie

SILVER

\$40 pp

Banquet style \$50 pp

STARTERS *Choose 4*

French Onion Soup

Grattine with crostini and Gruyere cheese

Baby Spinach & Goat Cheese Salad

Baby spinach, sliced apple, raisin, walnuts & goat cheese crostinis, tossed with honey mustard dressing

Fried Calamari

Served with a side of Marinara sauce

Salmon Tartar

With scallions, capers, mustard & dill

Greek Salad

Romaine, olives, tomato, cucumber, peppers & feta cheese

ENTREES *Choose 4*

Steak Frites 'au poivre'

Grilled 12oz NY steak, served with French fries, roasted tomato & peppercorn sauce

Grilled Atlantic Salmon

Served with assorted vegetables, mashed potato & dijon sauce

Linguini ala Vongole

Littlenecks clams over linguini pasta, in a garlic white wine sauce

Lamb Shank

Served over mashed potato, carrot, onion & lamb sauce

Chicken Milanese

Served with arugula salad, cherry tomato & lemon dressing

Blue Burger

9oz angus beef, topped with blue cheese, sautéed mushrooms, served in a brioche bun with French fries

DESSERTS

Peach Melba, Cheesecake, Key Lime Pie

GOLD

\$50 pp

Banquet style \$65 pp

HORS D'OEUVRES FAMILY STYLE Choose 2 : MENU A (page 4)

STARTERS Choose 4

French Onion Soup

Grattine with crostini and Gruyere cheese

Baby Spinach & Goat Cheese Salad

Baby spinach, sliced apple, raisin, walnuts & goat cheese crostinis, tossed with honey mustard dressing

Shrimp & Avocado Salad

Shrimp, avocado, arugula, pear, tomato, red onions, Aromatic dressing

Tuna Tartar

Raw sushi grade tuna, avocado, scallions, cucumber, sesame, soy & baby arugula salad

Stuffed Mussels

Large wild mussels, baked with garlic & parsley butter, baby greens

Grilled Vegetables & Goat Cheese Tower

Eggplant, zucchini, tomato, red peppers, Goat cheese & fine herbs

Greek Salad

Romaine, olives, tomato, cucumber, peppers & feta cheese

ENTREES Choose 4

Filet Mignon

9OZ angus beef tenderloin, Served with mashed potato & haricots vert & peppercorn sauce

Grilled Atlantic Salmon

Served with assorted vegetables, mashed potato & dijon sauce

Mahi-Mahi

Served with assorted vegetables, mashed potato & lemon sauce

Lamb Shank

Served over mashed potato, carrot, onion & lamb sauce

Chicken Brochette

Served with house rice, sautéed vegetables & Dijon sauce

Seafood Linguini

Linguini pasta with shrimp, scallops, clams & mussels in a garlic white wine sauce

Risotto ala Funghi (V)

Assorted wild mushrooms, parmesan cheese & black truffle oil

Chicken Milanese

Served with arugula salad, cherry tomato & lemon dressing

Blue Burger

9oz angus beef, topped with blue cheese, sautéed mushrooms, served in a brioche bun with French fries

DESSERTS

Crème Brulée, Peach Melba, Thin Apple Tart, Key Lime Pie

PLATINIUM

\$50 pp
Banquet style \$65 pp

HORS D'OEUVRES SAMPLE PLATE *Choose 3*

MENU A (page 4) and/or MENU B (page 5)

STARTERS *Choose 5*

French Onion Soup

Gratine with crostini and Gruyere cheese

Foie Gras de Canard Maison

Homemade duck liver terrine, fig & black truffle marmalade, toasted bread

Tuna Tartar

Raw sushi grade tuna, avocado, scallions, cucumber, sesame, soy & baby arugula salad

Escargot en Persillade

Snails baked in garlic & parsley butter, served with toasted bread

Mussels Marinara

Steamed mussels in a Marinara sauce

Duck & Frisée Salad

With pear, duck confit, croutons & raspberry dressing

Shrimp & Avocado Salad

Shrimp, avocado, arugula, pear, tomato, red onions, Aromatic dressing

Greek Salad

Romaine, olives, tomato, cucumber, peppers & feta cheese

Fried Calamari

Served with a side of Marinara sauce

Salmon Tartar

With scallions, capers, mustard & dill

PLATINIUM

\$50 pp
Banquet style \$65 pp

ENTREES *Choose 5*

Ribeye or Filet Mignon

*Filet Mignon : 9OZ angus beef tenderloin, Served with mashed potato & haricots vert & peppercorn sauce
Ribeye : xxxx*

Grilled Atlantic Salmon

Served with assorted vegetables, mashed potato & dijon sauce

Mahi-Mahi or Snapper

*Snapper : Served with assorted vegetables, mashed potato & lemon sauce
Mahi-Mahi :*

Rack of Lamb

Served with mashed potato, haricots vert & peppercorn sauce

Black Truffle Risotto

Risotto with wild mushrooms & black truffles, topped with black truffle shavings

Seafood Linguini

Shrimp, calamari, mussels, clams, chorizo, chicken, over spanish rice with vegetables

Lobster Pappardelle

Whole lobster out of the shell served over fresh pappardelle pasta in a light tomato & white wine sauce

Blue Burger

9oz angus beef, topped with blue cheese, sautéed mushrooms, served in a brioche bun with French fries

Chicken Milanese

Served with arugula salad, cherry tomato & lemon dressing

DESSERTS *Choose 4*

Chocolate Lava Cake

Crème Brûlée

Peach Melba

Thin Apple Tart

Key Lime Pie

ADDITIONAL



SERVICES

- + Valet Services
- + Security Services
- + Audio/Visual Rentals
- + Flowers & decorations
- + Live entertainment
- + Linens
- + Raw Seafood Bar
- + Customized Menus

FEES

- + Room fee
- + Buy-Out fee
- + Ballroom fee
- + Additional time (per hour)



LIABILITY DISCLAIMER

Blue Bar & Grill is free of liability on anything as pertaining to this event, and or its subsidiaries. A deposit is required for final confirmation. If cancelled, 30 days prior to the event date then 50% of deposit will be refunded. If less than 30 days, the deposit becomes completely non-refundable. This contract may not be cancelled 7 days prior to the event date. If extra services are needed, then Blue Bar & Grill is not liable for third party vendor services. Catering menus are subject to change. Please sign and return via email for final confirmation along with form of payment.

Date

Print name

Print Name

Blue Bar & Grill's signature

Client's signature



BLUE

— *Oceanfront, Bar & Grill* —

1960 S. OCEAN DRIVE HALLANDALE BEACH - FLORIDE 33009

(954) 251 2658 - www.bluebargrill.com