



## SUGGESTED SEATED DINNER MENU

\$75 per person

Tax and Gratuity Not Included

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blu offers several seasonal pre set event menus. These menus are designed to showcase local, organic ingredients whenever possible and are fully customizable to meet your needs. Whether you select from one of our pre set menus or create your own with the guidance of our Executive Chef, blu ensures that your next event will be second to none.

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### SALAD COURSE

**Mixed Greens Salad** pomegranates & Great Hill blue cheese  
**Root Vegetable Salad** roasted celery root, parsnips & carrots and yogurt

### APPETIZER COURSE

**Pan Seared Jumbo Scallops** Brussels sprouts and celery root puree  
**Truffled White Bean Soup** white beans, truffle honey & pulled pancetta  
**Yellowfin Tuna Agro Dolce** fennel, Fresno peppers, agro dolce sauce  
**Whole Wheat Ricotta Cavetelli** braised red cabbage and organic heirloom apples

### ENTRÉE COURSE

**Red Snapper** salt roasted potatoes, fennel and Brussels sprout leaves  
**Grilled 12 oz. Rib Eye Steak** hearty greens and herbed hand-cut fries  
**Roasted Chicken Breast** organic grits with berries and seared greens  
**Sautéed Trout** fennel parmigian, fingerling potatoes & herb puree  
**Speck Wrapped Pork Tenderloin** farro piccolo & pomegranate salad  
**Grilled Beef Tenderloin** escarole, olives, anchovy vinaigrette, polenta fries & red wine

### DESSERT COURSE

**Molten Chocolate Cake** warm chocolate cake with molten center and seasonal ice cream  
**Seasonal Panna Cotta** seasonally flavored eggless custard  
**Key Lime or NY Style Cheesecake**