

Private Events

Seated Dinner Reception

Season - Fall | First Option | Three-Course
Choice of Two Appetizers, Two Entrees, and One Dessert

First Course

Sweet Potato Soup | crème fraiche, maple parmesan crisp

Classic Caesar Salad | fresh chopped romaine, shaved parmesan, anchovies, house-made croutons

Seasonal Mixed Green Salad | candied walnuts, diced apples, dried cranberries, maple vinaigrette

Grilled Pear Flatbread | caramelized onions, bleu cheese, balsamic glaze

Second Course

Pan-Seared Chicken Paillard | mashed cauliflower, asparagus, wild mushroom sauce

Seared Potato Gnocchi | eggplant and tomato puree, shaved parmesan

Pan-Roasted Haddock | fingerling potatoes, grilled green beans, lemon thyme butter

Herb-Marinated Hanger Steak | garlic mash, sautéed swiss chard, red-wine pan sauce

Third Course

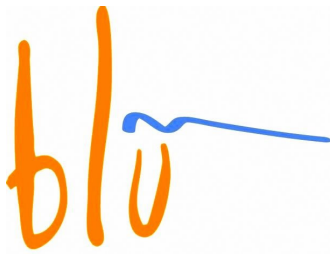
Seasonal Cheesecake | fresh berries

Tiramisu Cake | homemade Italian cake

Caramel Apple Phyllo Napoleon | caramel sauce

\$65 Per Person
Not Including Tax & Gratuity

For catering or event orders, please contact events@blurestaurant.com
or call Aleen Saraceno, Catering & Events Manager, at (617) 842-3199



Private Events

Seated Dinner Reception

Season - Fall | Second Option | Three-Course
Choice of Two Appetizers, Two Entrees, and One Dessert

First Course

Wild Mushroom Soup | sautéed shitake mushroom, brioche croutons

Beef Carpaccio | arugula, horseradish, raisins, capers, shaved parmesan

Grilled Pear Spinach Salad | toasted almonds, red onion, shaved manchego, lemon-shallot vinaigrette

Seasonal Mixed Green Salad | bleu cheese, diced apples, candied walnuts, apple-cider vinaigrette

Second Course

New York Strip Steak | garlic mashed potato, asparagus, red-wine tarragon butter

Statler Chicken Breast | mushroom strudel, wilted spinach, sweet potato

Grilled Salmon | roasted fennel, wilted chard, warm onion chutney

Butternut Squash Ravioli | braised leeks, sage, walnuts

Third Course

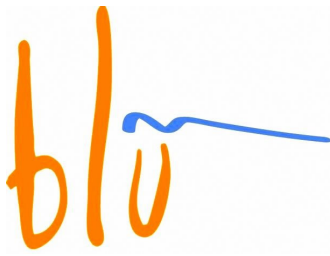
Seasonal Crème Brulee | sugar coated

Chocolate Ganache Cakes | espresso butter cream

Caramel Apple Phyllo Napoleon | caramel sauce

\$80 Per Person
Not Including Tax & Gratuity

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Private Events

Seated Dinner Reception

Season - Fall | Third Option | Three-Course
Choice of Two Appetizers, Two Entrees, and One Dessert

First Course

Steamed Mussels | rosemary dijon cream

Seasonal Mixed Greens Salad | bleu cheese, diced apples, candied walnuts, apple-cider vinaigrette

Seared Yellow-Fin Tuna | daikon english cucumber, carrot and ginger relish

Roasted Beet Salad | fennel, oranges, chives, horseradish vinaigrette

Herb-Marinated Shrimp | grilled romaine, pickled shallots, tomato vinaigrette

Second Course

Filet Mignon | garlic mashed potatoes, roasted broccoli, mushroom demi-glace

Grilled Mahi-Mahi | carrot ginger puree, roasted brussels sprouts

Pan-Roasted Duck Breast | crispy polenta, wilted chard, pear chutney

Seared Sea Scallops | fontina risotto, grilled escarole, apple brown butter

Grilled Pork Chop | roasted red bliss potatoes, braised red cabbage, mustard cider sauce

Third Course

Seasonal Crème Brulee | sugar coated

Chocolate Ganache Cakes | espresso butter cream

Mascarpone Mini Cream Puffs | cream base

\$95 Per Person
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