



# Private Events

## Stationary Platters

Small Platter | 8-10 People

Large Platter | 12-16 People

**Mediterranean Platter** | Mini Gherkins, Grilled Vegetables, Hummus, Baba Ganoush, Olive Tapenade, Artichoke Hearts, Pita Triangles and Crackers

Sm.	\$95
Lg.	\$150

**Antipasto Platter** | Selection of Cured Meats and Cheeses, Mixed Olives, Artichoke Hearts, Sun-Dried Tomatoes, Roasted Red Peppers, Cherry Tomatoes, Stuffed Cherry Peppers on a Bed of Arugula, served with Baguettes

Sm.	\$90
Lg.	\$145

**Cheese Platter** | Selection of Fresh Cheeses Including Mozzarella, Brie, Fontina Blue, Goat and Cheddar, served with Toasts, Fresh Baguettes and Dried Fruits

Sm.	\$85
Lg.	\$120

**Crudité Platter** | Assorted Raw Vegetables Sliced into Strips, served with a Choice of (2) Hummus, Roasted Red Pepper and Feta Dip or Low Fat Ranch Dressing

Sm.	\$65
Lg.	\$95

**Sliced Fruit Platter** | Assorted Fresh Cut Seasonal Melons, Strawberries, Pineapples, Grapes, Bananas and Seasonal Mixed Berries, Accompanied with a Honey Dipping Sauce and Garnish

Sm.	\$70
Lg.	\$95

**Dessert Platter** | Assorted Homemade Cookies, Chocolate Covered Strawberries, Mini Belgium Chocolate Cakes, Mini Cinnamon Cream Puffs, Assorted Truffles

Sm.	\$75
Lg.	\$120

**Extras** | Mini Bowl of Olives or Almonds

Each	\$4
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For catering or event orders, please contact [events@blurestaurant.com](mailto:events@blurestaurant.com)  
or call Aleen Saraceno, Catering & Events Manager, at (617) 842-3199