



Private Events

Passed Hors d'Oeuvres

Priced Per Dozen

Cold Selections

Toasted Chickpea Bruschetta with Piquillo Peppers Garnished with Shaved Manchego	\$20
Stuffed Dates with Bleu Cheese	\$20
Goat Cheese Crostini with Sliced Pear and Balsamic Glaze	\$25
Prosciutto Wrapped Sliced Melons	\$25
Mini Cornbread with Chilies and Fresh Corn	\$25
Seasonal Soup Shooters	\$25
Caviar and Crème Fraiche on Potato Chips	\$35
Smoked Salmon and Shaved Cucumber Crostini with Mascarpone Cheese, Dill Crème Fraiche	\$40
Scallops Ceviche	\$45

Hot Selections

Vegetarian Spring Rolls with Soy Dipping Sauce	\$20
Fried Cauliflower with Anchovy Aioli	\$20
Fried Artichoke Hearts with a Basil Aioli	\$25
Miniature Seasonal Quiches	\$30
Poached Shrimp with Roasted Garlic Cocktail Sauce	\$30
Angus Beef Sliders (Add Cheese (\$6))	\$30
Gourmet Mini Pizzas Prosciutto, Goat Cheese with Fig Spread Fresh Tomato, Mozzarella with Basil Pesto Grilled Apple, Caramelized Onions, Fontina	\$35
Seared Leg of Lamb with Romesco Sauce	\$35
Sea Scallops Wrapped in Bacon with Seasonal Compote	\$45
Crab Cakes Topped with Red Chili Aioli	\$45

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