



Seated Lunch Event Menu



First Option Three-Course Seated Lunch

Your Choice of One Salad, Three Entrees, and One Dessert

Salad

Watercress, Endive and Apple Salad with Bleu Cheese, Candied Walnuts and Lemon Vinaigrette

Seasonal Mixed Greens Salad with Oranges, Jicama and Green Olive Vinaigrette

Caesar Salad with Romaine Lettuce, Parmesan, Croutons and Anchovies

Entrée

Signature "Angus" Cheeseburger with Smoky Bacon, Lettuce, Tomato with Hand-Cut Fries

Grilled Chicken Sandwich with Olive Tapenade, Mozzarella, and Basil Oil with Hand-Cut Fries

Paillard of Chicken with Baby Arugula, Julienne Carrots, and Sundried Tomato Pesto

Rainbow Trout with Warm Fingerling Potato Salad with Bacon and Red Pepper Vinaigrette

Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette

Three Cheese Ravioli with Zucchini Puree, Asparagus, Slow Roasted Tomatoes and Shaved Parmesan

Dessert

Seasonal Cheesecake

Belgium Chocolate Cake

Traditional Tiramisu

White Chocolate Raspberry Mousse Cake

Priced at \$35 Per Person

For more information about planning your event, please contact Danyella Borges
danyella@blurestaurant.com 617-375-8550



Seated Lunch Event Menu



Second Option Three-Course Seated Lunch

Your Choice of Two Appetizers, Three Entrees, and Two Desserts

Appetizer

Seasonal Mixed Greens Salad with Oranges, Jicama and Green Olive Vinaigrette

Classic Caesar with Crisp Hearts of Romaine, Anchovies, Croutons, and Parmesan Cheese

Mushroom Soup made with Sautéed Mushrooms and Brioche Crouton

Polenta Fries with Truffle Fondutta and Chives

Entrée

Roasted Chicken Breast with Braised Endive, Watercress, Beets and Thyme Butter

Rainbow Trout with Warm Bacon Potato Salad and Red Pepper Vinaigrette

Grilled Chicken Sandwich with Olive Tapenade, Mozzarella, and Basil Oil with Hand-Cut Fries

Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette

Lobster Club Sandwich made with Maine Lobster, Pancetta, Arugula, Tomato, and Smoked Pepper Aioli

Roast Beef and Cheddar Sandwich with Horseradish Mayo, Caramelized Onions and Brioche

Three Cheese Ravioli with Zucchini Puree, Asparagus, Slow Roasted Tomatoes and Shaved Parmesan

Dessert

Traditional Tiramisu

Seasonal Cheesecake

Belgium Chocolate Cake

White Chocolate Raspberry Mousse Cake

Priced at \$45 Per Person

Does Not Include 20% Service Charge and 7% Sales Tax
Prices are Subject to Change

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