



Reception Event Menu



First Option Reception Event Menu

Artisan Cheese Display

A Selection of Domestic and International Cheeses Accompanied with House Made Focaccia and Seasonal Accoutrements

Chef's Antipasto Platter

An Assortment of Sliced Italian Meats, Citrus Scented Mixed Olives and Grilled or Roasted Seasonal Vegetables

Passed Hors D' Oeuvres (Select Two)

Sweet and Sour Meatballs

Shrimp Tempura with Ponzu Sauce

Polenta Cakes with Goat Cheese, Red Peppers and Tapenade

Mozzarella and Baby Tomatoes with Pesto Sauce

Jerk Chicken Skewers

Vegetarian Spring Rolls with Soy Dipping Sauce

Beef Franks in Blanket

Toasted Chickpea Bruschetta with Manchego and Piquillo Peppers

Assorted Thick Crust Pizza Squares

Priced at \$50 Per Person

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

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



Reception Event Menu



Second Option Reception Event Menu

Artisan Cheese Display

A Selection of Domestic and International Cheeses Accompanied with House Made Focaccia and Seasonal Accoutrements

Chef's Antipasto Platter

An Assortment of Sliced Italian Meats, Citrus Scented Mixed Olives and Grilled or Roasted Seasonal Vegetables

Passed Hors D' Oeuvres (Select Two)

Sweet and Sour Meatballs

Shrimp Tempura with Ponzu Sauce

Polenta Cakes with Goat Cheese, Red Peppers and Tapenade

Mozzarella and Baby Tomatoes with Pesto Sauce

Vegetarian Spring Rolls with Soy Dipping Sauce

Jerk Chicken Skewers

Toasted Chickpea Bruschetta with Manchego and Piquillo Peppers

Assorted Thick Crust Pizza Squares

Salad Station (Select Two)

Caesar Salad with Parmesan and Croutons

Mixed Seasonal Greens with Gala Apples, Bleu Cheese, Toasted Walnuts and Apple-Cider Vinaigrette
Watercress, Endive and Apple Salad with Bleu Cheese, Candied Walnuts and Lemon Vinaigrette

Pasta Station (Select One)

Seared Gnocchi with Turnip Puree, Roasted Pears, Chive and Aged Balsamic Vinegar

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

Mediterranean Shrimp Pasta with Artichoke, Red Pepper, Olives, Garlic and White Wine

Entrée Selection (Select One)

Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette

New York Strip Steak with Sautéed Chard, Potato Puree and Sweet and Sour Onions

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

Roasted Stuffed Pork Loin with Pan Jus

Priced at \$85 Per Person

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

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