



ocated downstairs from Bacall's Family
Steakhouse. **Blue** carries Bacall's trademark
hospitality into the evening hours.

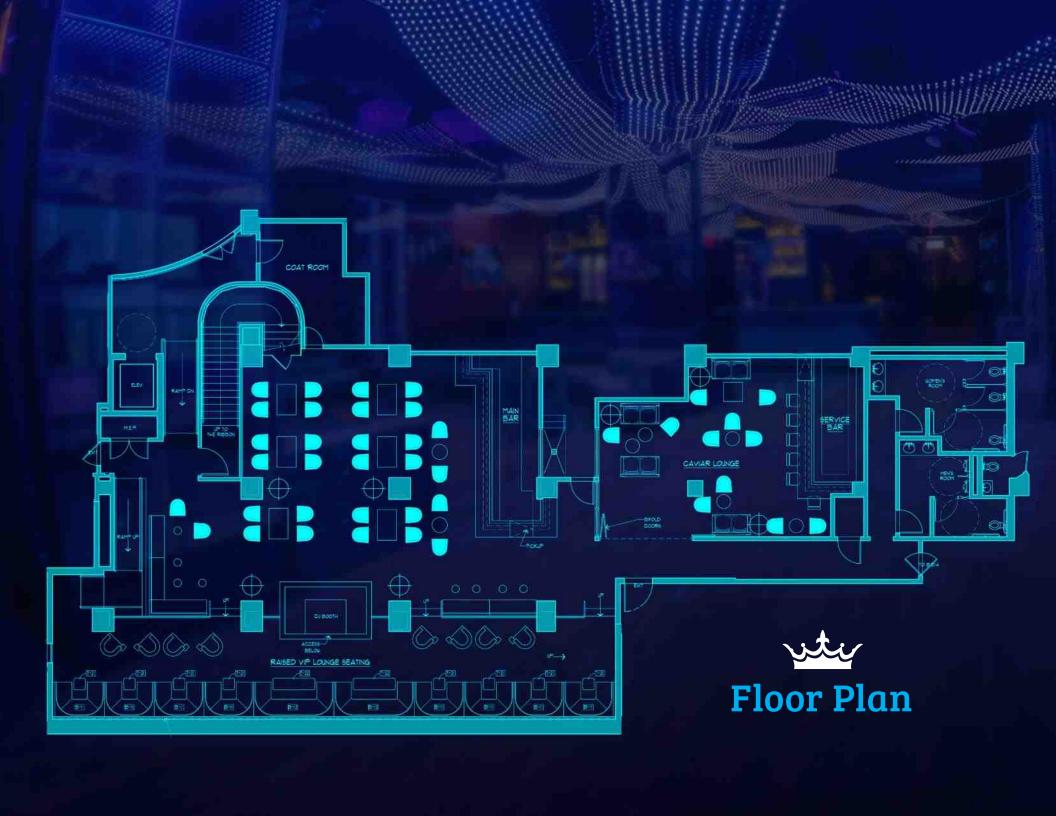
Music serves as the universal theme, with a design celebrating NYC's great musical heritage and paying homage to some of the city's most iconic recording artists. Specially commissioned murals from artist Alex Yost encircle the space, creating a gallery of NY musical icons with a nod to Picasso's "blue period" of the early 20th century.

Blue will be a neighborhood destination for those seeking a more refined and curated entertainment experience; coupled with a relaxed yet elevated atmosphere of a boutique lounge, Blue seeks to eschew the trappings of "traditional" nightlife in favor of a more cultured and inclusive approach.











Backline AV and Lighting

DJ Equipment:

2 CDJ 2000 NXS 2

2 Technic SL-1200s

1 Pioneer DJM-900 NSX 2 4-Channel

1 12" Monitor dedicated to DJ Booth

2 Shure Wireless Microphones

2 Senniheiser Wireless Microphones

2 Dedicated power strips

1 RCA to AUX (Ipod Connection)

2 Laptop Stands

8 QSC 5122 Speaker

4 Kl2.2 Speaker

7 Community Subwoofers V2-212S

Lighting Equipment:

11 RGB Multicolored Washers (controlled

from lightning board)

8 Adjustable Lights on rail (White

or with ambient gel)

2 Lazer Box

Miscellaneous:

4 CO2 Cannons

2 Confetti Cannons

3 42" 1080p TV

1 D] booth LED screen

Passed Appetizers

Breads and Spreads- Challah -Hummus, Edamame/Pistachio spread/ Zacusa (eggplant) Fried Kreplach Brisket and Onion Dumplings Cheese and Onion Dumplings (veg) Chopped Chicken Liver Challah Bread Chiftele Beef, Pork, Potato, and Dill Meatballs (qf) Wagyu Beef Sweet and Sour Meatballs Herring and Onions Cream Sauce Latkes Applesauce (v) Braised Fennel in Beurre Blanc Sauce Waqyu Franks in a blanket Roma Red Short Ribs (qf) Sausage Sampler Mittele, Wild Boar, Spicy Beef, Mustards, House Pickles (gf) Cheeseburger Sliders

Station Selections

Clients choice of one:

Black Kale, Currants, Marcona Almonds, lemon, Parmesan, Olive Oil Burrata, Prosciutto, Salami, Fig Chutney, Balsamic Drizzle (veg)

Caesar Challah Croutons with or without Gifilte Fish



Hard Boiled Egg, Crisp Pancetta, Red Onion, Tomato Herb Vinaigrette (gf) Frisée, Lardons, Blue Cheese Crumbles Steakhouse Tomato, Onion (v) Breads and Spreads- Challah-

Hummus, Edamame/Pistachio spread/

Zacusa (eggplant)

Fried Kreplach Brisket and

Onion Dumplings

Chiftele Beef, Pork, Potato, and Dill Meatballs

Wagyu Beef Sweet and Sour Meatballs

Latkes Applesauce (veg)

Braised Fennel in Beurre Blanc

Roma Red Short Ribs (gf)

Sausage Sampler Mittele, Wild Boar, Spicy Beef, Mustards, House Pickles (gf)

Clients choice of two:

Cioppino Shrimp, Mussels, White Fish, Clams, Lobster, Tomato Broth (gf)

FOOD SELECTIONS

Passed Appetizers (2 hours):

choice of 5 \$35

Platters: \$120

Buffet: \$45pp

Clients choice of two:

Rotisserie Chicken Kugel
Chicken Fried Steak Schnitzel Country
Dumplings, White Gravy
Braised Short Rib Creamy Polenta
Pork Duet Smoked Bacon Wrapped Pork
Loin, Chutney, Fried Apples (gf)
Bucharest Lamb Pasta Lamb Bolognese,
Rigatoni, White Sauce (gf)
Hanger Steak Frites French Fries
Chicken Fried Steak Schnitzel Country
Dumplings, White Gravy
Stuffed Red Peppers Beef, Rice, Parsley

Seared Salmon Dill and Basil Butter (gf)

Clients choice of two sides:

Fried Egg Barley with Vegetables
and Mushrooms
Fried Brussel Sprouts (v)
Creamed Spinach (gf)
Glazed Roasted Carrots (v)
Broccolini (v)
Steak Fries
House Onion Rings
Mac 'n Cheese
Mashed Potatoes

Potato Au Gratin



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OPEN BAR SELECTIONS

Per Person/Per Hour

Beer&Wine \$20

Standard \$25

Premium \$30

