

**BLUE FIN**  
SEAFOOD = SUSHI

**PRIVATE DINING**

TIMES SQUARE • BLUEFINNYC.COM

# BANQUETS & CATERING

## FACILITIES

*We have several options to meet your private and semi-private dining needs:*

### Collector's Room

Accommodates 24 guests seated or cocktail.  
Has flat panel TV.

### East Room

Accommodates 38 guests seated and up to 40 cocktail. Has flat panel TV.

### West Room

Accommodates 65 guests seated and up to 120 cocktail.

### West & Collector's

Combine the West & Collector's Room to accommodate 90 guests seated and up to 130 cocktail.

### Upstairs

Accommodates 250 guests seated and up to 300 cocktail.

## TERMS & CONDITIONS

### MENU SELECTION

Enclosed you will find complete menu selections for large parties. Blue Fin is happy to work with you on any special menu request that you may have. We ask that you finalize your menu selections at least ten days in advance of your event.

### PRICING

All prices are per person unless otherwise specified. Sales tax will be added to all parties not presenting a tax-exempt certificate. Banquet fee and gratuity will be added to your check at the conclusion of your event.

### DECORATIONS

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events. All decor must be approved prior to arrival.

### ENTERTAINMENT:

Entertainment must be pre-approved by the restaurant. Blue Fin reserves the right to refuse any such entertainment if deemed inappropriate for the atmosphere of the restaurant.

**TV FLAT PANEL \$100.00**

### PAYMENT

Unless prior arrangements have been made, payment is due in full the day of the function. Blue Fin accepts cash, credit cards. **No separate checks.**

### GUARANTEES

Blue Fin requires a guaranteed number of guests 5 days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

### RESPONSIBILITIES

Blue Fin does not assume responsibility for damage or loss of items left unattended.

If you have any questions or would like to discuss other menu options, please call the Sales & Event Manager at 212.918.1400.

# BEVERAGE PACKAGES

LET US ASSIST WITH SELECTING THE PERFECT BAR TO COMPLEMENT YOUR EVENT

## BEER & WINE

2 hr. \$45pp

3 hr. \$55pp

Imported and Domestic Beer, Manager's Selection of Red and White Wine to include Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco, and Rose.

For \$3 more per person, per hour, add Riesling, Chablis, or Sancerre

## PREMIUM OPEN BAR

2 hr. \$50pp

3 hr. \$60pp

Tito's, Jack Daniels, Jim Beam, Tanqueray, Dewar's, Bacardi, Captain Morgan's, Milagro, Imported and Domestic Beer, Manager's Selection of Red and White Wine

## DELUXE OPEN BAR

2 hr. \$60pp

3 hr. \$70pp

Grey Goose, Belvedere, Ketel One, JW Black, Hendrick's Gin, Bombay Sapphire, Maker's Mark, Knob Creek, Bacardi, Remy Martin VSOP, Don Julio Blanco, Glenlivet 12, Imported and Domestic Beer, Manager's Selection of Red and White Wine

Beverage packages do not include shots, doubles, red bulls, bottled water or specialty coffees

## HOST BAR

Beer, Wine by the Glass, and Cocktails are charged a la carte and based upon consumption. Wine by the bottle is charged per bottle opened. One tab is run and presented to the host upon conclusion of the event. Host Bars may be selected to include cocktails, import & domestic beer, wines by the glass or bottle, and limited cordials. Host Bars may be designed specifically to your preference. It is our pleasure to assist with customizing your Host Bar.

*Not inclusive of tax, suggested gratuity, or banquet fee. Items and prices are subject to change. A bartender fee may apply.*

# HOT HOR D'OEUVRES

May be Passed or Plated

*(Minimum 25 pieces of each item)*

ROASTED BACON BITES \$6ea

*chipolte maple glaze, blue cheese crema*

ROCKEFELLER STUFFED MUSHROOMS \$4ea

*creamed spinach, hollandaise*

TIGER PRAWN DUMPLINGS \$5ea

*Thai chili oil sauce*

MINI CRAB CAKES \$7ea

*Jumbo lump crabmeat, Cajun breading, remoulade*

SEAFOOD STUFFED MUSHROOMS \$5ea

*Crab stuffing*

BACON WRAPPED SHRIMP \$6ea

*Jack cheese, jalapeño, chipotle maple*

MISO TENDERLOIN BEEF SKEWERS \$8ea

*Miso mustard sauce*

*\*Price is per piece*

# COLD HOR D'OEUVRES

May be Passed or Plated  
(Minimum 25 pieces of each item)

BOILED SHRIMP COCKTAIL \$8ea

*Atomic cocktail sauce*

TOMATO BRUSCHETTA \$3ea

*Diced tomatoes, parmesan basil, toasted crostini, balsamic reduction*

DEVILED EGGS \$3ea

*Pickled red jalapeño, green sriracha aioli*

OYSTERS 1/2 SHELL *mkt price*

*Cocktail sauce, atomic horseradish, mignonette*

SNAPPER CEVICHE SHOOTERS \$5ea

*Lime juice, pico de gallo*

BLOODY MARY OYSTER SHOOTERS \$5ea

*Lemon juice, zing zang, celery*

HAMACHI CRUDO \$6ea

*Wasabi ponzu*

BLUE FIN ROLL \$4ea

*Hamachi, crab mix, tempura shrimp, gochujang, sriracha, cucumber, avocado*

SPICY TUNA ROLL \$4ea

*Cucumber, avocado, eel sauce*

MINI CRAB LOBSTER ROLL \$7ea

*Maine style lobster & crab salad*

GREEK SKEWERS \$3ea

*Feta, cucumber, tomato, Kalamata olive, balsamic*

CRAZY SHRIMP ROLL \$4ea

VEGGIE ROLL \$4ea

*cucumber, avocado, cream cheese, green aioli*

TUNA POKE TACO \$6ea

*Crispy wonton, dynamite sauce, avocado, mango*

*\*Price is per piece*

# DISPLAYS & MORE

## ROASTED & GRILLED OYSTER BAR

\$42 per dozen Blue Point Oysters - Minimum of 1 dozen each

### FRENCH QUARTER

*Classic New Orleans BBQ butter, parmesan gratin*

### BIENVILLE

*shrimp, mushrooms, béchamel*

### ROCKEFELLER

*Creamed spinach, pernod, bacon, hollandaise*

## KNIFE & FORK

Serves 25 guests - Requires a carving station

(CARVING STATION \$100)

BEEF TENDERLOIN \$600

*Au-jus, creamy horseradish*

N.Y. STRIP \$700

*Au-jus, creamy horseradish*

RIBEYE \$700

*Au-jus, creamy horseradish*

*(Add petite rolls \$1 pp or garlic bread \$2pp)*

## FRUIT & CHEESE DISPLAYS

*Fresh, seasonal*

LARGE \$175

*(Serves 35-50 guests)*

SMALL \$100

*(Serves 15-30 guests)*

## CHARCUTERIE

*Artisan cured meats, assorted pickles, accoutrements*

LARGE \$275

*(Serves 25-50 guests)*

SMALL \$175

*(Serves 15-20 guests)*

## SWEET MINIS

\$150

*(Choice of Two - 25 pieces per choice)*

CROISSANT BREAD PUDDING  
BLUEBERRY CHEESECAKE  
FLOURLESS CHOCOLATE BROWNIES

LOBSTER TAIL *mkt ea.*

KING CRAB *mkt per lb*

## TOWERS

### BALCONY

*cocktail shrimp, 1 doz oysters\*,  
mussels, king crab, seafood martini,  
tuna poke*

### MEZZANINE

*cocktail shrimp, 1 doz oysters\*,  
mussels, king crab, lobster*

### ORCHESTRA

*cocktail shrimp, 1 doz oysters\*,  
mussels, king crab,  
lobster, raw bar jars\*, caviar*

## ICED SEAFOOD DISPLAY

COCKTAIL SHRIMP  
BLUE POINT OYSTERS  
SPECIALTY OYSTERS

# LUNCH MENU

UP TO 40 GUESTS (choice of)  
2 soup/salad • 3 entrées • 2 desserts

61-89 GUESTS (choice of)  
1 soup/salad • 2 entrées • 1 dessert

41 - 60 GUESTS (choice of)  
1 soup/salad • 2 entrées • 2 desserts

90+ GUESTS  
1 soup/salad • 1 entrée • 1 dessert

## SALAD

CHEF'S GARDEN SALAD

## LUNCH ENTREES

(Choice of)

SALMON

PAN-ROASTED SEARED CHICKEN

SHRIMP PIATTA

6 OZ FILET MIGNON

## ACCOMPANIMENTS

(Served family style)

*Sour cream potato purée & charred broccolini*

## DESSERT

(Choice of)

BUTTERSCOTCH BREAD PUDDING

*Butterscotch crème brûlée, candied pretzels, caramel sauce*

CHOCOLATE DIVA

**\$59 PER PERSON**

Includes Iced Tea, and Regular/Decaf Coffee.

# LUNCH MENU SUBSTITUTIONS

## SOUP

LOBSTER BISQUE \$3pp

## SALAD

GREEK SALAD \$2pp

ROQUEFORT WEDGE \$2pp

ROASTED CAULIFLOWER & KALE \$2pp

## ENTRÉE

BLACKENED SEA SCALLOPS \$10pp

GULF SNAPPER MELISSA \$14pp

8OZ FILET \$10pp

CAB NEW YORK STRIP 14 OZ \$17pp

CAB RIBEYE 16 OZ \$17pp

MISO SEA BASS \$17pp

SHANGHAI TUNA \$17pp

## SIDES

BRUSSELS, BACON & APPLE \$2pp

JUMBO ASPARAGUS \$3pp

CRAB FRIED RICE \$10pp

WHITE CHEDDAR MAC & CHEESE \$3pp

CHARRED ASPARAGUS,  
BACON, FRIED EGG \$5pp

## DESSERT

FLOURLESS BROWNIE WITH  
CHOCOLATE MOUSSE \$2pp

*Buffet style — Additional \$7 per person*

*\*Buffet options available upon request*



# DINNER MENU

UP TO 40 GUESTS (choice of)  
2 soup/salad • 3 entrées • 2 desserts

61-89 GUESTS (choice of)  
1 soup/salad • 2 entrées • 1 dessert

41 - 60 GUESTS (choice of)  
1 soup/salad • 2 entrées • 2 desserts

90+ GUESTS  
1 soup/salad • 1 entrée • 1 dessert

## STARTER

SHRIMP COCKTAIL

## SOUP/SALAD

(Choice of)

LOBSTER BISQUE

CHEF'S GARDEN SALAD

## DINNER ENTREES

(Choice of)

SEARED SALMON

6OZ FILET MIGNON

PAN ROASTED CHICKEN

SHRIMP PIATTA

## ACCOMPANIMENTS

(Served family style)

*Sour cream potato puree & charred broccolini*

## DESSERT

(Choice of)

BUTTERSCOTCH BREAD PUDDING

Butterscotch crème brûlée, candied pretzels, caramel sauce

CHOCOLATE DIVA

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**\$79 PER PERSON**

Includes Iced Tea, and Regular/Decaf Coffee.

Not inclusive of tax, suggested gratuity, or banquet fee. Menus and prices are subject to change

# DINNER MENU SUBSTITUTIONS

## STARTER

BACON WRAPPED SHRIMP \$6pp

CRAB CAKE (1 each) \$10pp

TIGER PRAWN DUMPLING \$10pp

## SOUP/SALAD

GREEK SALAD \$2pp

ROASTED CAULIFLOWER & KALE \$2pp

ROQUEFORT WEDGE \$2pp

## ENTRÉE

BLACKENED SEA SCALLOPS \$10pp

GULF SNAPPER MELISSA \$14pp

CAB NEW YORK STRIP 14 OZ \$13pp

CAB RIBEYE 16 OZ \$13pp

8 OZ FILET \$10pp

DAILY CATCH \$12pp

MISO SEA BASS \$14pp

SHANGHAI TUNA \$14pp

## ADD ON *(Paired with Entree Selection)*

SCALLOP \$9pp

JUMBO LUMP CRABMEAT \$12pp

GRILLED SHRIMP \$3ea

## SIDES

BRUSSELS, BACON & APPLE \$2pp

JUMBO ASPARAGUS \$3pp

CRAB FRIED RICE \$10pp

WHITE CHEDDAR MAC & CHEESE \$3pp

CAULIFLOWER AU GRATIN \$3pp

CHARRED ASPARAGUS,  
BACON, FRIED EGG \$5pp

## DESSERT

FLOURLESS BROWNIE WITH  
CHOCOLATE MOUSSE \$2pp

**Custom menu created by our Executive Chef \$250**

*Buffet style — Additional \$7 per person*

*\*Buffet options available upon request*