



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 15 guests seated and up to 20 cocktail.

Has flat panel TV.

East Room

Accommodates 35 guests seated and up to 50 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 \$150.00

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. \$50pp

3 hr. \$60pp

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. \$55pp

3 hr. \$65pp

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. \$65pp

3 hr. \$75pp

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
chipotle 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

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

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

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

\$65PER PERSON

Includes Iced Tea, and Regular/Decaf Coffee.

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

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

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

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

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

\$85 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*