

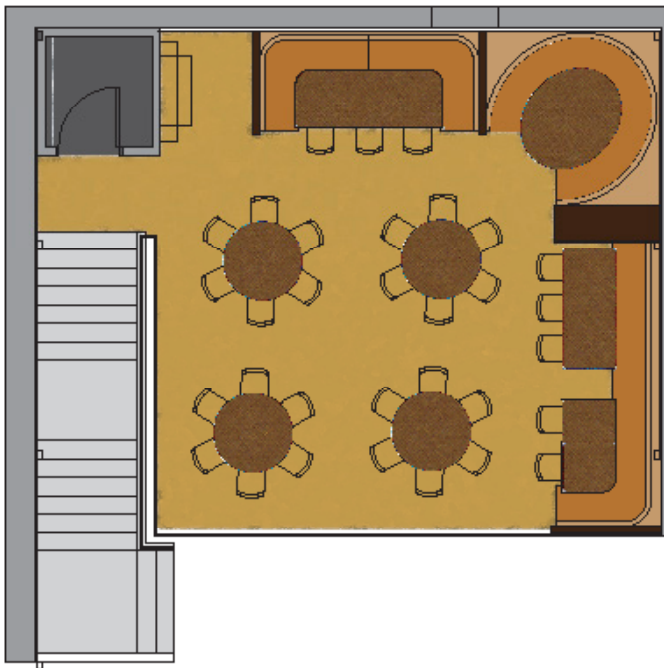
# BLT PRIME

PRIVATE EVENT  
MENUS



## EVENT CAPACITIES

BLT Prime can accommodate many different environments to suit your needs. From a sit-down dinner party for 50 guests to a cocktail reception for 75 guests, we can assist in making your event a unique and enjoyable experience.



### THE MEZZANINE

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The Mezzanine is an enchanting event space with views looking down on the main dining room with arched ceilings and candle lit walls. Enjoy hand crafted cocktails, new and old world wines, and inspired steakhouse cuisine.

**Sit Down Dinner Seating: 50 people**  
**Cocktail Reception: 75 people**

### THE WINE ROOM

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Hosting a smaller, more intimate gathering? Our semi-private wine area is the perfect spot for a seated dinner for up to 15 guests.

**Sit Down Dinner Seating: 15 people**  
**Please Inquire for Pricing**

## **BOOKING REQUIREMENTS**

To confirm any event a contract must be written and a 50% non-refundable deposit is required.

Sales Tax (8.875%), Optional Gratuity (15%, 17%, 20% or other), and 5% Administrative Fee will be added to the food & beverage total for each event.

The final balance is due the day of your scheduled event.

## **ADMINISTRATIVE FEE**

All event charges are subject to a 5% administrative fee which is based on the total cost of the event including food and beverage and any associated Food and Beverage minimum.

The administrative fee is not a gratuity and is not distributed as gratuities to the employees who provide service to your event and serves to offset ancillary expenses associated with the planning, executing and administration of this event.

**Please Contact Tyler Sheridan**

**(212) 995-8500**

**[tyler@bltprime.com](mailto:tyler@bltprime.com)**

**RECEPTION  
MENUS**



## PASSED HORS D'OEUVRES

**choice of 4** (2 from each column) ~ \$18 per person for 30 minutes

**choice of 6** (3 from each column) ~ \$22 per person for 30 minutes

### COLUMN A

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CURRY CHICKEN SKEWER  
lime curry yogurt

WHIPPED BURRATA CROSTINI  
marinated tomato, balsamic

STUFFED MUSHROOM CAP  
parmesan cheese, fine herbs

MAPLE PORK BELLY  
pickled onion, mustard seeds

WATERMELON CUCUMBER SALAD  
chili lime dressing, feta cheese

DEVILED EGG  
smoked paprika, radish

HANGER STEAK CROSTINI  
jalapeno mashed potato

STEAK TARTARE CROSTINI  
capers, olive oil

BEEF TARTARE CROSTINI  
red wine vinaigrette

### COLUMN B

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LOBSTER ARANCINI  
parmesan cheese

CRAB CAKE  
lemon chive aioli

TUNA TARTARE  
crispy shallot, soy-lime dressing

SHRIMP SCAMPI SKEWERS  
white wine garlic butter

SMOKED SALMON CROSTINI  
onion cream cheese, dill

OSCAR STEAK BITE  
crab meat, asparagus, bearnaise sauce

SHORT RIB PUFF  
tamarind sauce

LAMB TENDERLOIN  
tomato chutney

BACON GRUYERE GRILLED CHEESE  
truffle oil

## STATIONARY PLATTERS

prices based on 30 minutes

SHRIMP COCKTAIL  
\$90 ~ 15 pieces  
\$180 ~ 30 pieces

SELECTION OF OYSTERS  
\$72 ~ 18 pieces  
\$120 ~ 30 pieces

CHARCUTERIE  
assorted cure meats  
\$240 per platter ~ serves 20

CHEESE PLATTER  
artisanal cheese selections  
\$300 per platter ~ serves 20

CHEF'S SELECTION  
(all of the above items)  
\$45 per person



### SEAFOOD PLATTER

oysters, clams, mussels, taylor bay scallops, shrimp cocktail, crab cocktail  
(serves approximately 8-10 people)

\$180

## COCKTAIL RECEPTION PACKAGES

### CHOICE

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CHOICE OF 6 PASSED HORS D'OEUVRES  
choose 3 from column A & 3 from column B

2 passed dessert last 1/2 hour

RED & WHITE WINES  
selected by the sommelier

DOMESTIC BEERS

SODAS, JUICES, COFFEES, AND TEAS

**\$105 PER PERSON FOR 2 HOURS**

passed hors d'oeuvres for 2 hours ~ drinks included for 2 hours ~ 2 passed dessert last 1/2 hour

**\$115 PER PERSON FOR 3 HOURS**

passed hors d'oeuvres for 2 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour

### PRIME

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CHOICE OF 6 PASSED HORS D'OEUVRES  
choose 3 from column A & 3 from column B

2 passed dessert last 1/2 hour

PREMIUM OPEN BAR  
serving mixed drinks, and red & white wines selected by the sommelier

DOMESTIC BEERS

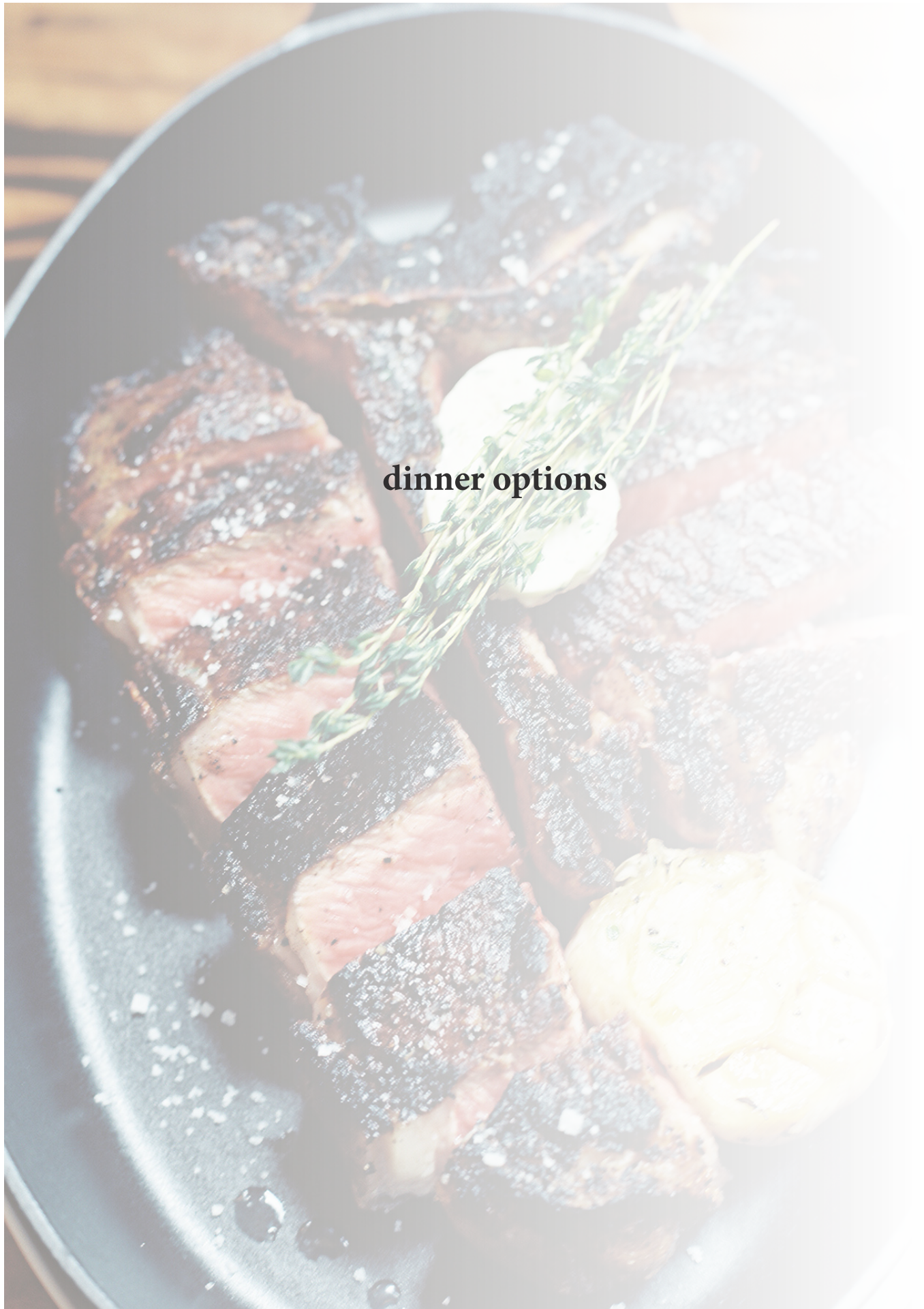
SODAS, JUICES, COFFEES, AND TEAS

**\$125 PER PERSON FOR 2 HOURS**

passed hors d'oeuvres for 2 hours ~ drinks included for 2 hours ~ 3 passed dessert last 1/2 hour

**\$150 PER PERSON FOR 3 HOURS**

passed hors d'oeuvres for 2 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour



**dinner options**

# dinner option #1

3 course sit-down / \$80.00 Per Person  
all menu items are served for the table to share

## appetizers & salads

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### CAESAR

parmesan croutons

### CHOPPED VEGETABLE SALAD

feta, oregano-mustard vinaigrette

### GRILLED DOUBLE CUT SMOKED BACON

parsley, garlic, sherry

## main courses

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### DELMONICO

creamy horseradish sauce

### ROASTED CHICKEN

dates, preserved lemon

*choice of fish*

### GRILLED BRANZINO

cucumber, radish, tahini, za'atar

### SCOTTISH SALMON

miso beurre blanc, charred grapefruit

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*choice of three*

FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

MASHED POTATOES ~ BRUSSELS SPROUTS

## desserts

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*choice of three*

### PROFITEROLES

vanilla ice cream

### BERRIES & CREAM

### CARROT CAKE

creamcheese frosting, butterscotch sauce

### CHEESECAKE

berry sauce





## dinner option #2

3 course sit-down / \$100.00 Per Person  
all menu items are served for the table to share

### appetizers & salads

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CAESAR

parmesan croutons

TUNA TARTARE

avocado, soy-lime dressing

ROASTED BEETS

bucheron goat cheese, frisée, hazelnuts, honey-calabrian chili vinaigrette

### main courses

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FILET MIGNON

green peppercorn sauce

ROASTED CHICKEN

dates, preserved lemon

*choice of fish*

GRILLED BRANZINO

cucumber, radish, tahini, za'atar

SCOTTISH SALMON

miso beurre blanc, charred grapefruit

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*choice of three*

FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

HEN OF THE WOODS MUSHROOMS ~ MASHED POTATOES ~ BRUSSELS SPROUTS

### desserts

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*choice of three*

PROFITEROLES

vanilla ice cream

BERRIES & CREAM

CARROT CAKE

creamcheese frosting, butterscotch sauce

CHEESECAKE

berry sauce



# dinner option #3

3 course sit-down / \$125.00 Per Person  
all menu items are served for the table to share

## appetizers & salads

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CHOPPED VEGETABLE  
feta, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON  
parsley, garlic, sherry

*choice of*

CRAB CAKE  
chive aioli, fennel salad

TUNA TARTARE  
avocado, soy-lime dressing

## main courses

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NY STRIP  
green peppercorn sauce

FILET MIGNON  
bearnaise sauce

ROASTED CHICKEN  
dates, preserved lemon

*choice of fish*

GRILLED BRANZINO  
cucumber, radish, tahini, za'atar

SCOTTISH SALMON  
miso beurre blanc, charred grapefruit

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*choice of four*

FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

HEN OF THE WOODS MUSHROOMS ~ MASHED POTATOES ~ BRUSSELS SPROUTS

## desserts

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*choice of three*

PROFITEROLES  
vanilla ice cream

BERRIES & CREAM

CARROT CAKE  
creamcheese frosting, butterscotch sauce

CHEESECAKE  
berry sauce



# dinner option #4

3 course sit-down / \$150.00 Per Person  
all menu items are served for the table to share

## appetizers & salads

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CHOPPED VEGETABLE  
feta, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON  
parsley, garlic, sherry

CRAB CAKE  
chive aioli, fennel salad

TUNA TARTARE  
avocado, soy-lime dressing

## main courses

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NY STRIP  
green peppercorn sauce

FILET MIGNON  
bearnaise sauce

DELMONICO  
creamy horseradish sauce

ROASTED CHICKEN  
dates, preserved lemon

*choice of fish*

GRILLED BRANZINO  
cucumber, radish, tahini, za'atar

SCOTTISH SALMON  
miso beurre blanc, charred grapefruit

. . .

*choice of four*

FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

HEN OF THE WOODS MUSHROOMS ~ MASHED POTATOES ~ BRUSSELS SPROUTS

## desserts

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*choice of three*

PROFITEROLES  
vanilla ice cream

BERRIES & CREAM

CARROT CAKE  
creamcheese frosting, butterscotch sauce

CHEESECAKE  
berry sauce





**BEVERAGE  
SERVICE**

## BAR SELECTIONS

### WINE & BEER OPEN BAR

\$30 per person for the first 2 hours + \$10 per person for the third hour  
and \$5 per person for every additional hour



#### WINE

sommelier selection of chardonnay, sauvignon blanc, pinot grigio,  
pinot noir, cabernet sauvignon, merlot

#### BEER

domestic & imported selections include abita light, abita amber ale,  
paulaner hefe-weizen, left hand milk stout, stone IPA, sixpoint the crisp pilz, einbecker n/a

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STILL & SPARKLING MINERAL WATER ~ JUICE ~ SODAS & SOFT DRINKS ~ COFFEE & TEA

### WELL OPEN BAR

\$50 per person for the first 2 hours + \$15 per person for the third hour  
and \$10 per person for every additional hour



#### WINE

sommelier selection of chardonnay, sauvignon blanc, pinot grigio,  
pinot noir, cabernet sauvignon, merlot

#### LIQUOR

house vodka, gin, bourbon, rum

#### BEER

domestic & imported selections include abita light, abita amber ale,  
paulaner hefe-weizen, left hand milk stout, stone IPA, sixpoint the crisp pilz, einbecker n/a

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STILL & SPARKLING MINERAL WATER ~ JUICE ~ SODAS & SOFT DRINKS ~ COFFEE & TEA

### PREMIUM OPEN BAR

\$60 per person for the first 2 hours + \$20 per person for the third hour  
and \$15 per person for every additional hour



#### WINE

spellbound chardonnay, donnafugata anthilla,  
oberon cabernet sauvignon, susana balbo signature malbec

#### LIQUOR

ketel one vodka, bombay sapphire gin, diplomatico planas/exclusive reserve rum,  
wyoming bourbon, johnnie walker black scotch, gentleman jack tennessee whiskey

#### BEER

domestic & imported selections include abita light, abita amber ale,  
paulaner hefe-weizen, left hand milk stout, stone IPA, sixpoint the crisp pilz, einbecker n/a

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STILL & SPARKLING MINERAL WATER ~ JUICE ~ SODAS & SOFT DRINKS ~ COFFEE & TEA