

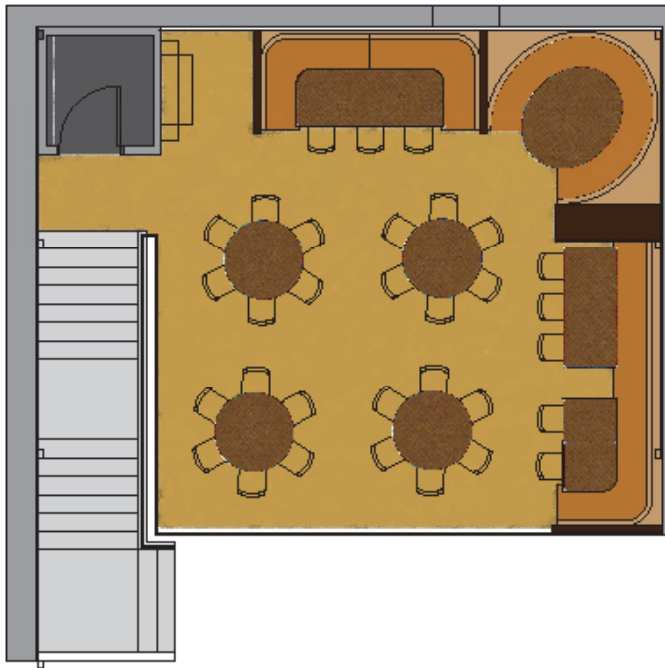
BLT PRIME

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

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

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 Jillian Carlson

jillian@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

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

BEET TARTARE CROSTINI
red wine vinaigrette

COLUMN B

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

CRUDITES PLATTER
assorted vegetables
\$125 per platter ~ serves 10



SEAFOOD PLATTER
oysters, clams, mussels, taylor bay scallops, shrimp cocktail, crab cocktail
(serves approximately 8-10 people)
\$215

COCKTAIL RECEPTION PACKAGES

CHOICE

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 3 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour

PRIME

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

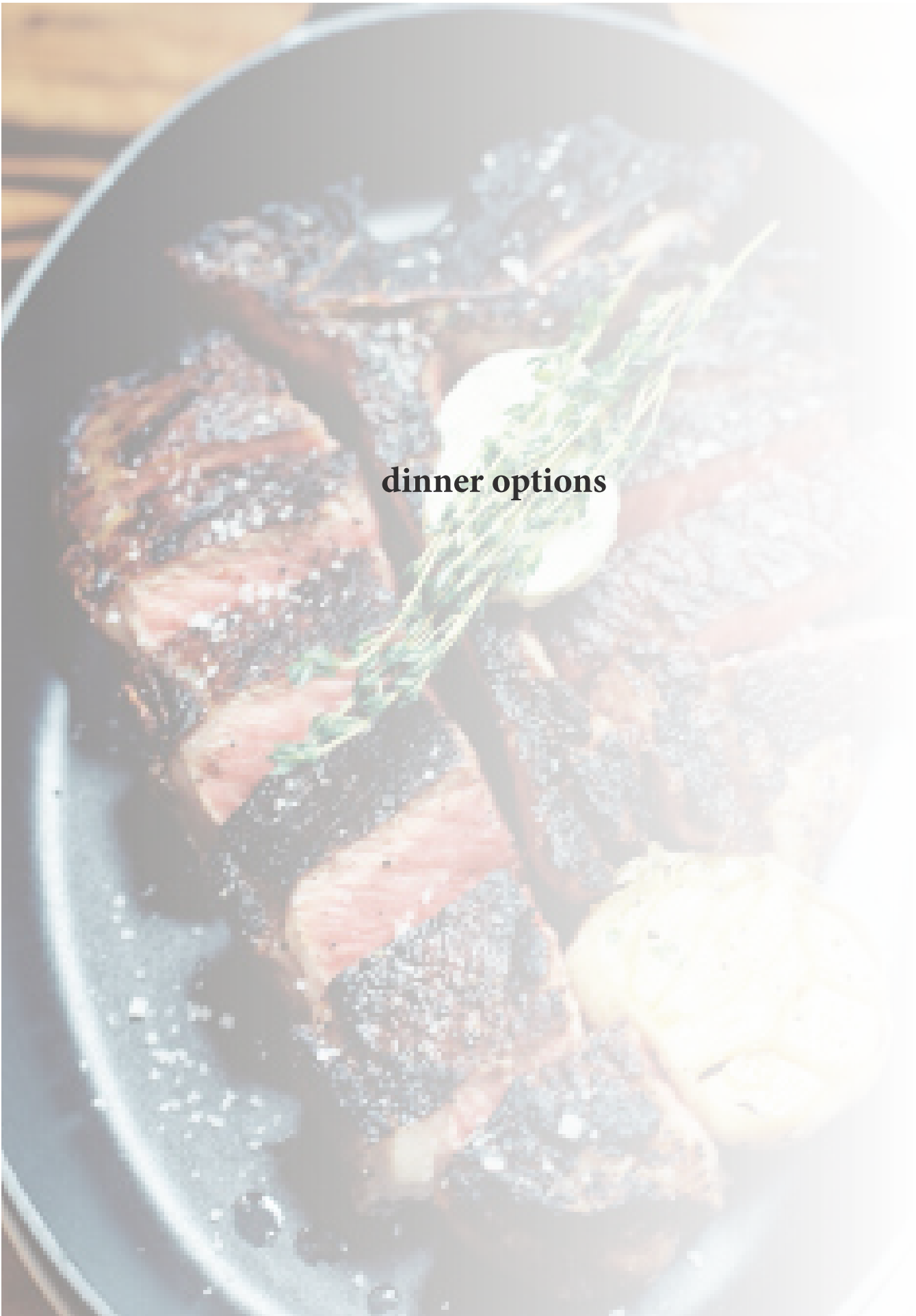
SODAS, JUICES, COFFEES, AND TEAS

\$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 3 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour

A top-down view of a dark grey oval plate containing a meal. On the left is a large piece of grilled salmon with visible grill marks and a pink center. To its right is a smaller piece of grilled steak. In the bottom right corner are two golden-brown, grilled potato wedges. A sprig of fresh green herbs is placed diagonally across the center of the plate, and a small white wedge of lemon is tucked behind it. The plate is set against a light-colored wooden background.

dinner options

dinner option #1

3 course sit-down / \$90.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR

parmesan croutons

CHOPPED VEGETABLE SALAD

feta, kalamata olives, avocado, hearts of palm,
red onion, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON

parsley, garlic, sherry

main courses

DELMONICO

creamy horseradish sauce

ROASTED CHICKEN

dates, preserved lemon

choice of fish

GRILLED BRANZINO

quiona salad, olive relish

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

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 / \$110.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
parmesan croutons

TUNA TARTARE
avocado, soy-lime dressing

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

main courses

FILET MIGNON
green peppercorn sauce

ROASTED CHICKEN
dates, preserved lemon

choice of fish

GRILLED BRANZINO
quiona salad, olive relish

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

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 / \$130.00 Per Person
all menu items are served for the table to share

appetizers & salads

CHOPPED VEGETABLE SALAD
feta, kalamata olives, avocado, hearts of palm,
red onion, 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

NY STRIP
green peppercorn sauce

FILET MIGNON
bearnaise sauce

ROASTED CHICKEN
dates, preserved lemon

choice of fish

GRILLED BRANZINO
quiona salad, olive relish

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

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

CHOPPED VEGETABLE SALAD
feta, kalamata olives, avocado, hearts of palm,
red onion, 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

NY STRIP
green peppercorn sauce

FILET MIGNON
bearnaise sauce

DELMONICO
creamy horseradish sauce

ROASTED CHICKEN
dates, preserved lemon

choice of fish

GRILLED BRANZINO
quiona salad, olive relish

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

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

\$65 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 anthillia,
oberon cabernet sauvignon, dutton goldfield pinot noir

LIQUOR

ketel one vodka, hendricks gin, milagro tequila, hudson baby 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