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## **Catering Information**

### **Main Dining Room**

Minimum Guarantee of 40 People

### **Upstairs Banquet Room**

Minimum Guarantee of 25 People

### **Upstairs Room Rental Rates**

Suitable for Presentations, Meetings, Seminars and Club Activities

**Sunday-Wednesday** \$100 per hour

**Thursday-Saturday** \$150 per hour

Subject to Availability

(If you are booking a menu with Bluestone, room rentals do not apply.)

**Projector Screen available (do not have projector)**

**Outside food and beverage are not permitted.**

**For an appointment to view our event space**

**Please Call 631-567-0900 or Email**

**Info@TheBluestoneTavern.com**

**Minimums may apply and a signed contract is required.**

**Event space is subject to availability and time restrictions.**

**Please inquire.**

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## **Brunch Buffet**

### **BAKERY DISPLAY**

**Homemade Assorted Muffins, Bagels &  
Gourmet Danish's with Butter, Cream Cheese & Fresh Fruit Preserves**

### **OMELET STATION**

**Guest's Choice of Assorted Omelet Toppings  
Served with: Home Fried Potatoes, Sausage & Bacon**

### **COLD BUFFET**

#### **Host Choice of One**

**House Salad:** Mesclun Greens, Cherry Tomatoes and Cucumbers Tossed in Creamy Balsamic Vinaigrette  
**\*Caesar Salad:** Hearts of Romaine, Garlic Crostini, Shaved Parmesan Cheese, Classic Caesar Dressing

### **BREAKFAST STATION**

#### **Host Choice of One**

**Homemade Belgian Waffles Served with Fresh Fruit Toppings  
Cinnamon and Raisin French Toast**

### **PASTA STATION**

#### **Host Choice of One**

**Fusilli** in a Light Bolognese with Beef and Veal in a Plum Tomato Sauce  
**Cavatelli** and Fresh Basil with Grilled Chicken and Roasted Red and Yellow Peppers  
**Rigatoni Carbonara** with Julienne Snow Peas, Pancetta, Caramelized Onions and Cream Sauce  
**Farfalle** in a Light Garlic Sauce with Shrimp and Broccoli  
**Penne Ala Vodka** with Fresh Tomato Cream Sauce, Mushrooms and Prosciutto  
**Orecchiette** with Broccoli Rabe, Sweet Italian Sausage, Garlic & EVOO

### **HOT CHOICE**

#### **Host Choice of One**

**Mesquite Grilled Chicken** with a Bordelaise Sauce  
**Pan Seared Salmon** with Lemon Dill Sauce  
**Roasted Pork Loin** with Apple Demi

### **CARVING STATION**

#### **Host Choice of One**

**\*Marinated Flank Steak**  
**Roasted Vermont Turkey** with Fresh Cranberry Compote  
**Marinated Sliced Loin of Pork**

### **DESSERT**

**Occasion Cake**

### **BEVERAGES**

**Fountain Sodas, Assorted Juices,  
Freshly Brewed Regular and Decaffeinated Coffee & Tea**

**Priced at \$34.00 Per Person For a 3 Hour Event Plus 20 % Gratuity and Local Sales Tax**

**\* These menu items can be cooked to your liking. Consuming raw or undercooked meat, fish,  
Or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions**



## Lunch Sit Down

### SALADS

#### **Host Choice of One**

**House Salad:** Mesclun Greens, Cherry Tomatoes and Cucumbers Tossed in Creamy Balsamic Vinaigrette

**\*Caesar Salad:** Hearts of Romaine, Garlic Crostini, Shaved Parmesan Cheese, Classic Caesar Dressing

### ENTRÉES

*Guests Choice of One*

#### **Breast of Chicken**

Applewood Smoked Bacon, Fresh Mozzarella, Apple Demi Glaze

#### **Cheddar Burger**

\* Hand Crafted Angus Beef, Aged Cheddar, Lettuce, Tomato, Red Onion,  
House Made Pickles

#### **Wild Salmon**

Pan Seared with Tomato Mango Chutney

#### **Chicken Sandwich**

BBQ Grilled Chicken, Smoked Gouda, Applewood Smoked Bacon, Chipotle Aioli,

#### **\*Strip Steak**

Cabernet Demi Glace

### SIDES

#### **Host Choice of Two**

**Herb Roasted Red Bliss Potatoes**

**Mashed Potatoes**

**Creamed Spinach**

**Seasonal Vegetable**

**Hand Cut French Fries**

### KIDS ENTRÉE

**Chicken Fingers & French Fries**

**Pasta with Butter or Marinara Sauce**

### DESSERT

Occasion Cake

### BEVERAGES

Fountain Sodas, Assorted Juices,  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

**Priced At \$37.00 Per Person For a 3 Hour Event Plus 20% Gratuity and Local Sales Tax**

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Or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions



## Dinner - Sit Down

### SALADS

#### **Host Choice of One**

**House Salad:** Mesclun Greens, Cherry Tomatoes and Cucumbers Tossed in Creamy Balsamic Vinaigrette

**\*Caesar Salad:** Hearts of Romaine, Garlic Crostini, Shaved Parmesan Cheese, Classic Caesar Dressing

### ENTRÉES

#### **Host Choice of Three**

**Herb Brined Breast of Chicken,** Cabernet Demi Glaze

**Pastrami Seasoned Salmon,** Dijon Cream

**5 Cheese Ravioli,** Vodka Sauce, Mini Meatballs

**\*Strip Steak 14 oz**

### SIDES

#### **Host Choice of Two**

Herb Roasted Red Bliss Potatoes

Mashed Potatoes

Creamed Spinach

Seasonal Vegetable

### DESSERT

Occasion Cake

### BEVERAGES

Fountain Sodas, Assorted Juices,  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

**Priced At \$42.00 Per Person For a 3 Hour Event Plus 20% Gratuity and Local Sales Tax**

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## **Buffet**

### **SALADS**

#### **Host Choice of One**

**House Salad:** Mesclun Greens, Cherry Tomatoes and Cucumbers Tossed in Creamy Balsamic Vinaigrette

**\*Caesar Salad:** Hearts of Romaine, Garlic Crostini, Shaved Parmesan Cheese, Classic Caesar Dressing

### **PASTA STATION**

#### **Host Choice of One**

**Fusilli** in a Light Bolognese with Beef and Veal in a Plum Tomato Sauce

**Cavatelli** and Fresh Basil with Grilled Chicken and Roasted Red and Yellow Peppers

**Rigatoni Carbonara** with Julienne Snow Peas, Pancetta, Caramelized Onions and Cream Sauce

**Farfalle** in a Light Garlic Sauce with Shrimp and Broccoli

**Penne Ala Vodka** with Fresh Tomato Cream Sauce, Mushrooms and Prosciutto

**Orecchiette** with Broccoli Rabe, Sweet Italian Sausage, Garlic & EVOO

**Served with Garlic Knots**

### **HOT CHOICE**

#### **Host Choice of Two**

**Mesquite Grilled Chicken** with a Bordelaise Sauce

**Pan Seared Salmon** with Lemon Dill Sauce

**Roasted Pork Loin** with Apple Demi

### **CARVING STATION**

#### **Host Choice of One**

\*Marinated Flank Steak

Roasted Vermont Turkey with Fresh Cranberry Compote

Marinated Sliced Loin of Pork

### **SIDE DISHES**

Herb Roasted Red Bliss Potatoes & Seasonal Vegetable

### **DESSERT**

Occasion Cake

### **BEVERAGES**

Fountain Sodas, Assorted Juices,

Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

**Priced at \$37.00 per person For a 3 Hour Event Plus 20% gratuity & Local Sales Tax**

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## Cocktail Party

### TWO HOURS PASSED HOT HORS D'OEUVRES

Spanakopita  
Seared Shrimp, Saffron Aioli  
Pulled Chicken Taco, Jalapeno, Queso Fresco  
Fresh Mozzarella Carozza  
Classic Crab Cakes, House Remoulde  
Beef Empanadas  
Pastry Wrapped Cocktail Franks  
Asian Mini Meatballs

### TUSCAN STYLE ANTIPASTO TABLE

Italian Meats, Soppresata, Pepperoni, Salami  
Domestic Cheese Board, Assorted Crackers  
Assorted Seasonal Fruits  
Herb Hummus, Pita Points  
Assorted Marinated Olives  
Tomato & Basil Bruschetta, Garlic Rubbed Crostini  
Farmers Market Veggie Crudite  
Fresh Mozzarella & Tomato

### **BOTTLED BEER & HOUSE WINE**

**\$40pp**

### **BOTTLED, DRAUGHT BEER & HOUSE WINE**

**\$43pp**

### **FULL TOP SHELF OPEN BAR**

**\$50pp**

**Per Person Pricing for a 3 Hour Event plus 20% gratuity & Local Sales Tax**

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**Additional Options Available For Enhancement**

**TUSCAN STYLE ANTIPASTO TABLE / \$12pp**

Italian Meats, Soppressata, Pepperoni, Salami  
Domestic Cheese Board, Assorted Crackers  
Assorted Seasonal Fruits  
Herb Hummus, Pita Points  
Assorted Marinated Olives  
Tomato & Basil Bruschetta, Garlic Rubbed Crostini  
Farmers Market Veggie Crudite  
Fresh Mozzarella & Tomato

**ONE HOUR PASSED HOT HORS D'OEUVRES / \$12pp**

Spanakopita  
Seared Shrimp, Saffron Aioli  
Pulled Chicken Taco, Jalapeno, Queso Fresco  
Fresh Mozzarella Carozza  
Classic Crab Cakes, House Remoulde  
Beef Empanadas  
Pastry Wrapped Cocktail Franks  
Asian Mini Meatballs

**BST FLATBREAD STATION \$8 pp**

**PASSED ASSORTED SUSHI ROLLS & SASHIMI / \$9pp**

**RAW BAR CLAMS, SHRIMP COCKTAIL, OYSTERS / \$16pp**

**ADDITIONAL DESSERT OPTIONS**

Silk and Satin \$5pp  
Cheesecake \$5pp  
Chocolate Flourless Cake \$5pp  
Cookie Assortment \$3pp  
Cinnamon Dusted Mini Pretzels \$3  
Cup Cake Station \$3pp  
Make Your Own Sundae Bar \$5 pp  
Chocolate Fountain \$6 pp

**KIDS ENTRÉE OPTIONS \$10 for Children 2-12 y/o**

Chicken Fingers & French Fries  
Pasta with Butter or Marinara Sauce

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Or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions



## **Beverage Option Enhancements**

### **BRUNCH PLAN**

Unlimited Mimosas and Bloody Mary's  
\$10 pp

### **PUNCH BOWL**

Champagne Punch or Mimosas  
\$50 Each

### **BOTTLED BEER & HOUSE WINE**

Domestic and Imported Beer  
House Wine  
\$17pp  
(Draught Beer included for \$20pp)

### **FULL TOP SHELF OPEN BAR**

Top Shelf Liquor, Domestic and Imported Beer, House Wine  
\$28 pp

**\*Open Bar Party Pricing With No Food Is Subject To Change**

### **CONSUMPTION BASED TAB**

To Be Paid By Host At End Of Affair