



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.



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
Pastrami
Corned Beef

DESSERT

Occasion Cake

BEVERAGES

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

Priced at \$35.00 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**



Sit Down #1

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

Pulled Pork Sandwich

Smoked BBQ, Cheddar, House Made Cole Slaw

Cheddar Burger

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

Fish & Chips

Hand Battered, Tartar Sauce, Malt Vinegar

Chicken Sandwich

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

All Entrees Served With Hand Cut French Fries

DESSERT

Occasion Cake

BEVERAGES

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

Priced At \$38.00 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**

Before placing your order, please inform your server if anyone in your party has a food allergy



Sit Down #2

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

Breast of Chicken

Applewood Smoked Bacon, Fresh Mozzarella, Apple Demi Glaze

Pastrami Seasoned Salmon

Dijon Cream

*Strip Steak

Wild Mushroom Butter

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 \$45.00 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

Smoked Ham with Honey Mustard

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

Chicken Satay
Buffalo Shrimp
Angus Beef Sliders
Bacon & Cheddar Tater Tots
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

Chicken Satay
Buffalo Shrimp
Angus Beef Sliders
Bacon & Cheddar Tater Tots
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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Beverage Option Enhancements

BRUNCH PLAN

Unlimited Screwdrivers and Bloody Mary's

\$10 pp

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