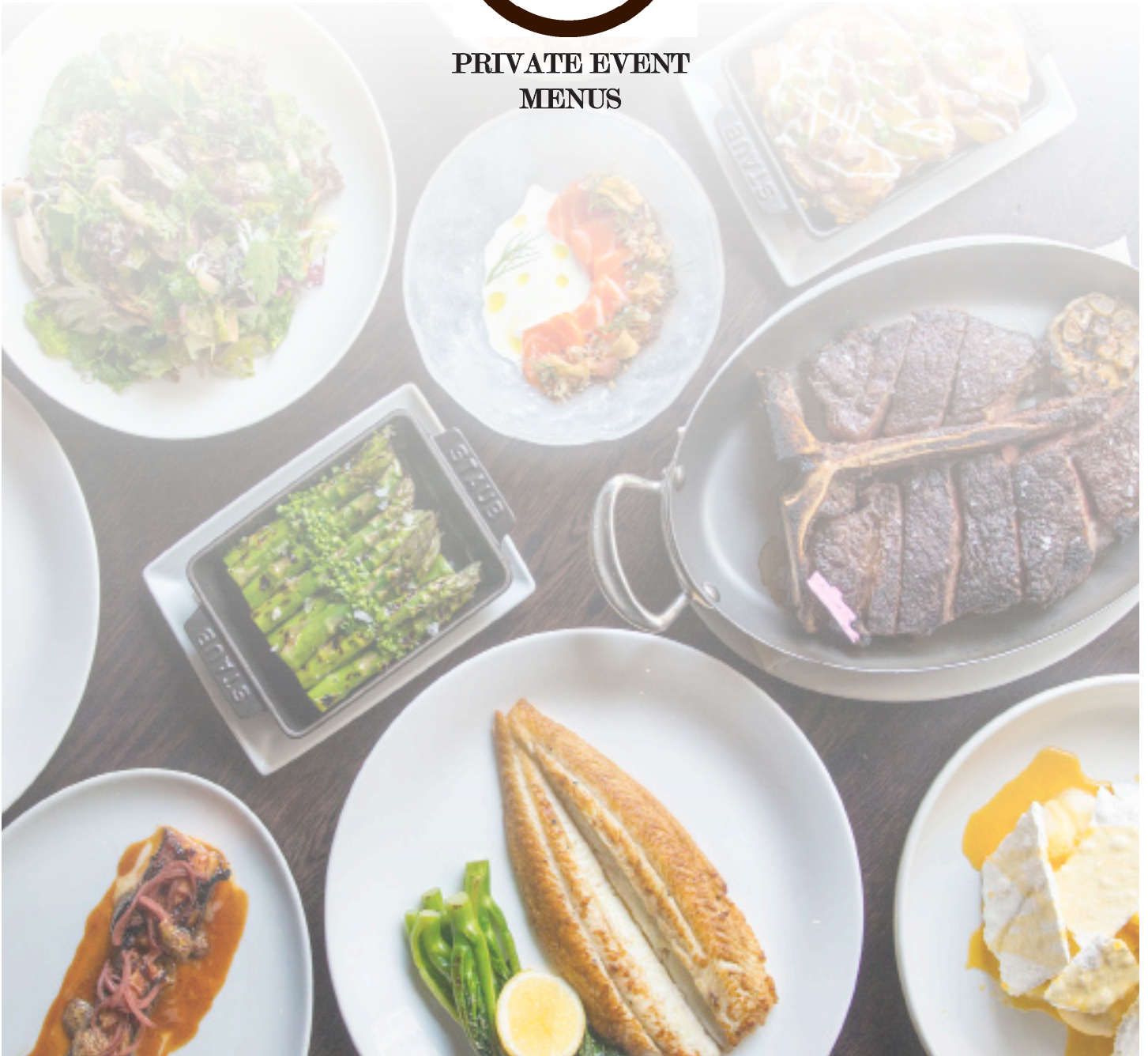


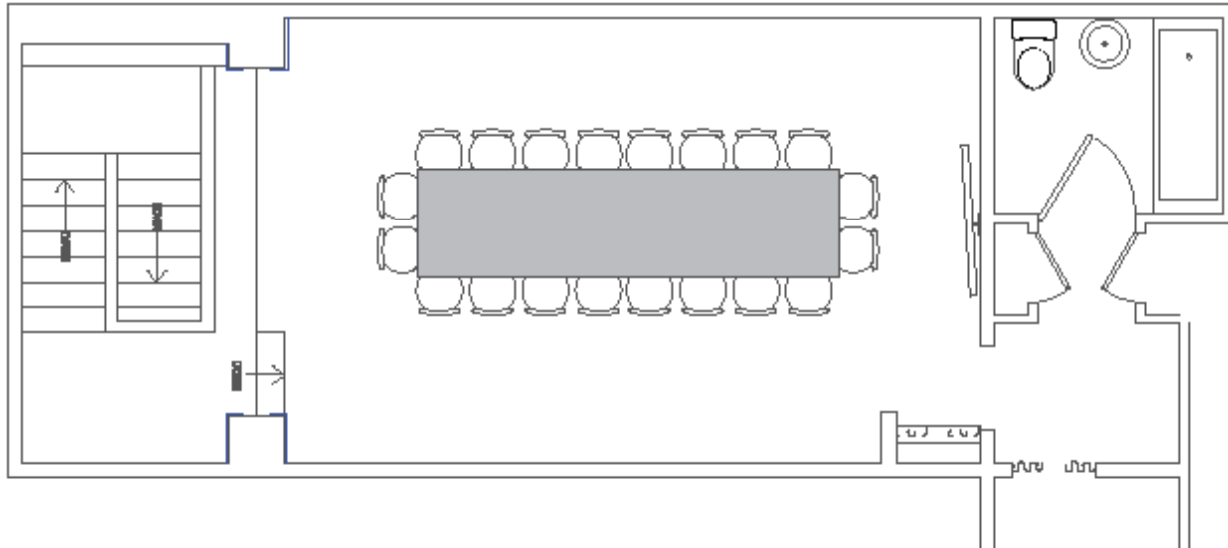


**PRIVATE EVENT
MENUS**



EVENT CAPACITIES

BLT Steak can accommodate many different environments to suit your needs. From a sit-down dinner party for 20 guests to a cocktail reception for 30 guests, we can assist in making your event a unique and enjoyable experience.



PRIVATE DINING ROOM

Our beautifully appointed Private Dining Room features a 42" LCD HDTV which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your ipod to our surround sound system and play your favorite tunes. DVD equipment is also available for your use.

SEATING CAPACITIES / MINIMUM FEES

Space	F&B Minimums	December Minimums	Sit-Down Dinner	Cocktail Reception
PRIVATE DINING ROOM				
Mon - Sun	\$1,000 Lunch \$1,500 Dinner	\$2,000 Lunch \$2,500 Dinner	20 guests	30 guests
BUY-OUT				
Sun - Fri	\$15,000 Dinner	\$20,000 Dinner	90 guests	125 guests
Saturday	\$20,000 Dinner	\$25,000 Dinner	90 guests	125 guests

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.

All Buy Out charges are subject to a 20% administrative fee.

Our Buy Out service employees are paid a competitive wage in excess of the applicable minimum wage.

Please Contact Carolyn Morrison

(212) 752-7470

carolyn@bltsteak.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

TUNA TARTARE
soy wasabi, crispy shallots

LAMB TENDERLOIN
tomato chutney, endive

NEW YORK STRIP STEAK
maytag caramelized onion, orostini

MINI CRAB CAKE
tartar sauce

STUFFED MUSHROOM CAPS
sage, parmesan

SMOKED SALMON
wasabi cream, lemon

MINI LOBSTER SLIDER
tarragon, brioche

COLUMN B

SHRIMP ARANCINI
pesto mayonnaise

HANGER STEAK
jalapeño mash, country toast

CURRIED CHICKEN
yogurt lime curry sauce

MARINATED TOMATO & MOZZARELLA
pesto mayonnaise

MINI GRILLED CHEESE
truffle oil, bacon

CHEESE GOUGÈRES
gruyere cheese

FOIE GRAS MOUSSE CROSTINI
apricot, almond

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)

\$145

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

\$125 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

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



lunch options

lunch option #1

3 course sit-down / \$55.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR

toasted parmesan, bread crumb

CHOPPED VEGETABLE SALAD

feta, oregano-mustard vinaigrette

main courses

FILET MIGNON

green peppercorn sauce

SCOTTISH SALMON

ginger tumeric vinaigrette

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FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

desserts

PROFITEROLE

vanilla ice cream

CHEESECAKE

berry sauce



lunch option #2

3 course sit-down / \$65.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
toasted parmesan, bread crumb

ROASTED BEETS
blue cheese, sherry vinaigrette

main courses

NY STRIP STEAK
green peppercorn sauce

SCOTTISH SALMON
ginger tumeric vinaigrette

ROASTED CHICKEN
dates, preserved lemon

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MASHED POTATOES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

desserts

PROFITEROLE
vanilla ice cream

CHEESECAKE
berry sauce





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

CAESAR

toasted parmesan, bread crumb

CHOPPED VEGETABLE SALAD

feta, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON

parsley, garlic, sherry

main courses

FILET MIGNON

green peppercorn sauce

GRILLED BRANZINO

grilled lettuces, citrus gastrique

ROASTED CHICKEN

dates, preserved lemon

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FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

desserts

PROFITEROLE

vanilla ice cream

BERRIES & CREAM

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

CAESAR

toasted parmesan, bread crumb

TUNA TARTARE

avocado, soy-lime dressing

ROASTED BEETS

blue cheese, sherry vinaigrette

main courses

NY STRIP STEAK

green peppercorn sauce

FILET MIGNON

bearnaise sauce

GRILLED BRANZINO

grilled lettuces, citrus gastrique

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MASHED POTATOES ~ WILD MUSHROOMS ~ GRILLED ASPARAGUS

desserts

PROFITEROLE

vanilla ice cream

BERRIES & CREAM

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

TUNA TARTARE
avocado, soy-lime dressing

CRAB CAKE
fennel, beets, jalapeno, whipped herb mayo

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette

main courses

NY STRIP STEAK
green peppercorn sauce

ROASTED CHICKEN
dates, preserved lemon

GRILLED BRANZINO
grilled lettuces, citrus gastrique

RACK OF LAMB
pine nut crust

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GRILLED ASPARAGUS ~ WILD MUSHROOMS

CREAMY SPINACH ~ MASHED POTATOES

desserts

PROFITEROLE
vanilla ice cream

BERRIES & CREAM

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

SHRIMP COCKTAIL
cocktail sauce

CAESAR
toasted parmesan, bread crumb

CRAB CAKE
fennel, beets, jalapeno, whipped herb mayo

GRILLED DOUBLE CUT SMOKED BACON
parsley, garlic, sherry

main courses

FILET MIGNON
bearnaise sauce

NY STRIP STEAK
green peppercorn sauce

ROASTED CHICKEN
dates, preserved lemon

GRILLED BRANZINO
grilled lettuces, citrus gastrique

RACK OF LAMB
pine nut crust

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GRILLED ASPARAGUS ~ CREAMY SPINACH ~

ROASTED BRUSSELS SPROUTS ~ WILD MUSHROOMS

desserts

PROFITEROLE
vanilla ice cream

BERRIES & CREAM

CHEESECAKE
strawberry sauce

