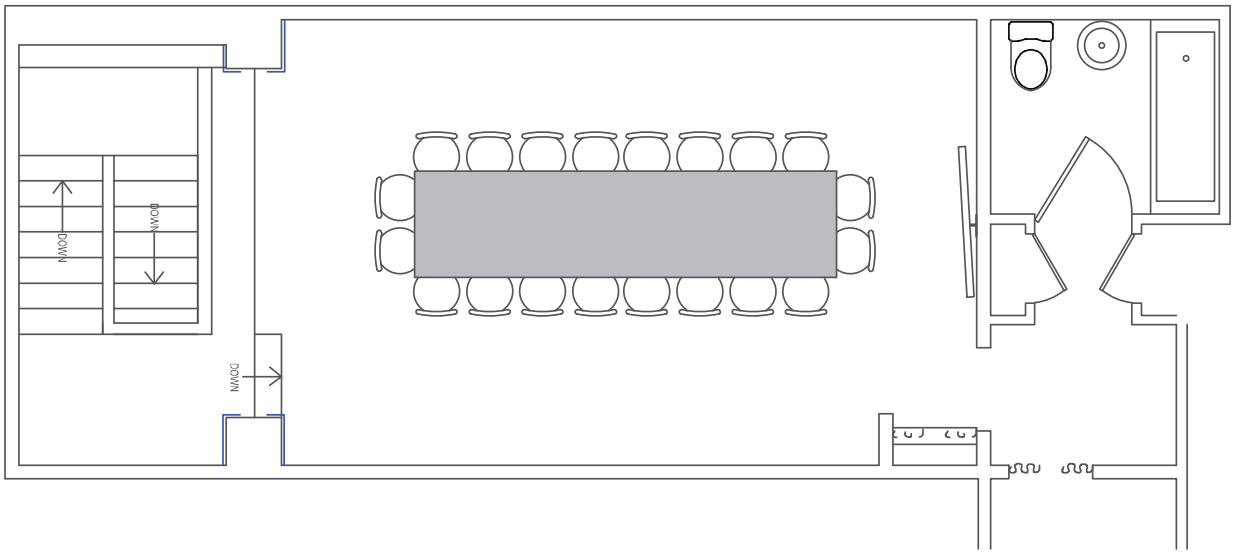
BLT STEAK

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, we can assist in making your event a unique and enjoyable experience.



PRIVATE DINING ROOM

Our beautifully appointed Private Dining Room features a 55" LED HDTV which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your iPhone/iPad to our surround sound system and play your favorite tunes.

SEATING CAPACITIES / MINIMUM FEES

Food and Beverage minimum spend for events is $1,000 at Lunch and $1,500 at Dinner. For the month of December the minimum for events is $2,000 for Lunch and $2,500 for Dinner.

Please inquire for Buy-Out pricing.

Sit Down Dinner Seating: 20 people

Cocktail Reception: 30 people

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 7% 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 7% 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 22% administrative fee.
Our Buy Out service employees are paid a competitive wage
in excess of the applicable minimum wage.

Please Contact Sara Tenenbaum

(212) 752-4411

sarat@e2hospitality.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, crostini

MINI CRAB CAKE
tartar sauce

STUFFED MUSHROOM CAPS
sage, parmesan

SMOKED SALMON
wasabi cream, lemon

MINI LOBSTER SLIDER
tarragon, brioche

COLUMN B

ROCK 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 GOUGÉRES
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
artisinal 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 / $70.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
toasted parmesan bread crumbs

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette

main courses

HANGER STEAK
green peppercorn sauce

GRILLED BRANZINO
jerusalem artichokes, orange gastrique

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FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

CHEESECAKE
strawberry sauce

BLT STEAK

lunch option #2

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

appetizers & salads

CAESAR
toasted parmesan bread crumbs

ROASTED BEETS
sherry, tahini, dukkah

main courses

FILET MIGNON
green peppercorn sauce

ORA KING SALMON
ginger tumeric vinaigrette

ROASTED CHICKEN
truffle puree

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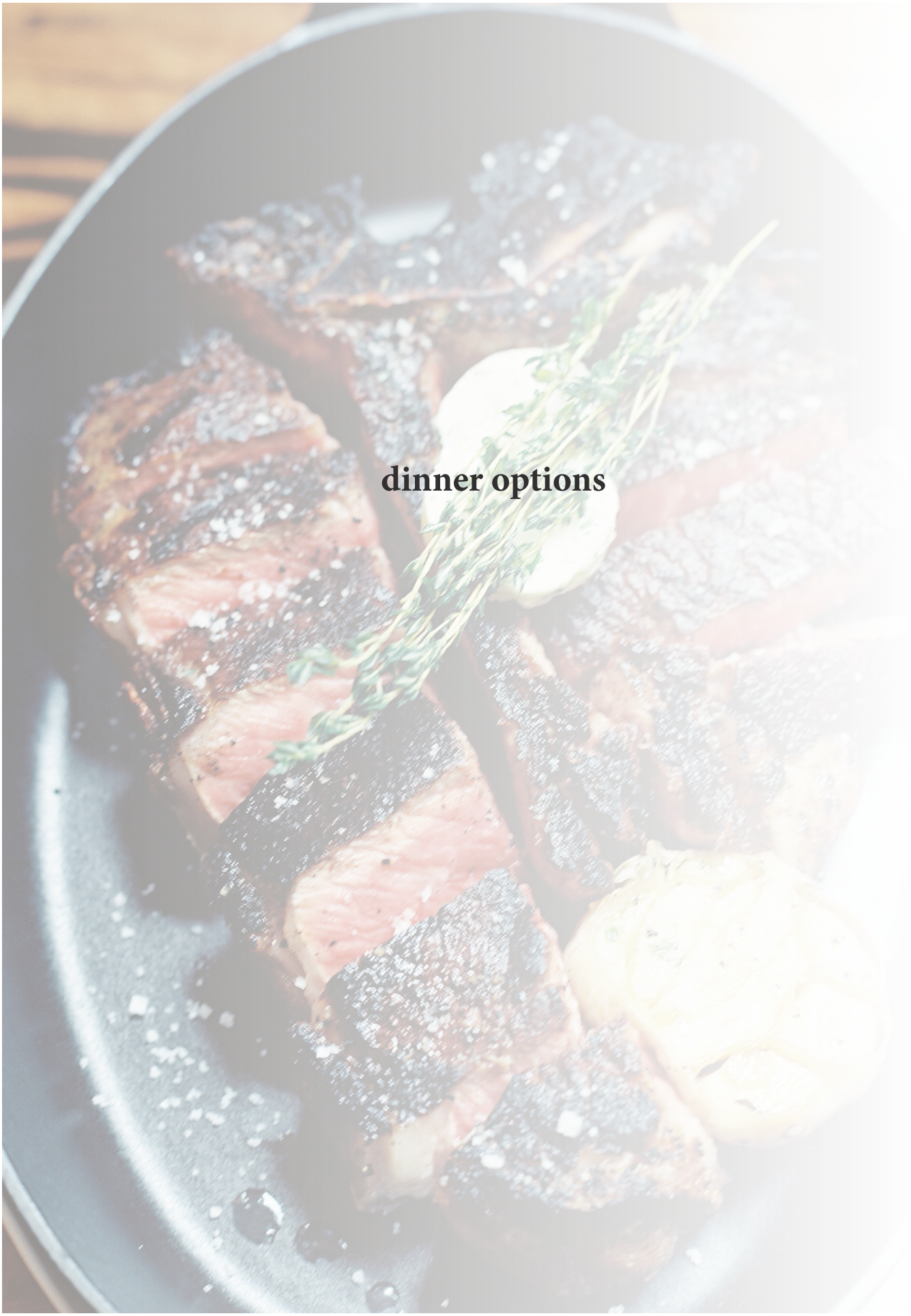
MASHED POTATOES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

CHEESECAKE
strawberry sauce

BLT STEAK



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
toasted parmesan bread crumbs

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON
parsley, garlic, sherry

main courses

HANGER STEAK
green peppercorn sauce

GRILLED BRANZINO
jerusalem artichokes, orange gastrique

ROASTED CHICKEN
truffle puree

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FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

BERRIES & CREAM

CHEESECAKE
strawberry sauce

BLT STEAK

dinner option #2

3 course sit-down / $115.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
toasted parmesan bread crumbs

TUNA TARTARE
avocado, soy-lime dressing

ROASTED BEETS
sherry, tahini, dukkah

main courses

FILET MIGNON
green peppercorn sauce

ROASTED CHICKEN
truffle puree

GRILLED BRANZINO
jerusalem artichokes, orange gastrique

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MASHED POTATOES ~ HEN OF THE WOODS MUSHROOMS ~ GRILLED ASPARAGUS

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

BERRIES & CREAM

CHEESECAKE
strawberry sauce

BLT STEAK

dinner option #3

3 course sit-down / $145.00 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
red wine sauce

RACK OF LAMB
black olive caramel, spiced yogurt

ORA KING SALMON
ginger tumeric vinaigrette

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GRILLED ASPARAGUS ~ HEN OF THE WOODS MUSHROOMS

CREAMY SPINACH ~ MASHED POTATOES

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

BERRIES & CREAM

CHEESECAKE
strawberry sauce

BLT STEAK

dinner option #4

3 course sit-down / $160.00 Per Person
all menu items are served for the table to share

appetizers & salads

SHRIMP COCKTAIL
cocktail sauce

CAESAR
toasted parmesan bread crumbs

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
truffle puree

GRILLED BRANZINO
jerusalem artichokes, orange gastrique

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MARINATED TOMATO & ONION ~ CREAMY SPINACH ~ ROASTED BRUSSELS SPROUTS

HEN OF THE WOODS MUSHROOMS

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

BERRIES & CREAM

CHEESECAKE
strawberry sauce

BLT STEAK