

bluehill TAVERN

bluehilltavern.com

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Private Dining Room



10-55 guests

Back Bar and Patio



10-60 guests

Food and Beverage Minimums

Pricing for both Private Dining Room and Back Bar/Patio

Tax and gratuity not included

Brunch or Lunch

Monday – Friday

\$500

Saturday and Sunday

\$1000

Dinner

Sunday – Wednesday

\$1000

Thursday Friday

\$1500 \$2500

Saturday

\$3500

Beverage Packages

Pricing is per guest and based on two hours

Tax and gratuity not included

Cash Bar

Each guest has individual tab (Based on consumption.)

Open Bar – Beer and Wine

- \$25 for first two hours
 - \$10 for each additional hour

Open Bar – Beer, Wine and House Liquor

- \$30 for first two hours
 - \$15 for each additional hour

Open Bar – Beer, Wine and Top Shelf Liquor

- \$35 for first two hours
 - \$20 for each additional hour
 - Exclusions apply

Open Bar - Based on Consumption

- Unlimited or with pre-ordered maximum

Non-Alcoholic Beverages

- \$3 unlimited soda, coffee and tea
- Exclusions: espresso, cappuccino, juice

Hors D'oeuvres

*Price per 50 pieces, available in half orders
(passed or stationary)*

Blue Hill Sampler (\$50)

An array of our favorite bar bites: marinated olives, buffalo style nuts, crostinis, feta butter, olive tapenade, and truffle popcorn

Tuna Tartar (\$85)

Sushi grade tuna with chopped scallions, shiso leaf, ginger dressing & sweet soy reduction, presented on a spoon tree

Scottish Salmon Tartar (\$75)

Salmon marinated with lemon juice, red onions, scallions and chives, presented on a spoon tree

Smoked Bacon Wrapped Scallops (\$150)

Diver scallops wrapped in apple wood smoked bacon

Shrimp Cocktail (\$115)

Old Bay steamed jumbo shrimp with a cocktail dipping sauce

Beef Tenderloin Skewers (\$85)

Marinated beef tenderloin chunks with a chili lime dipping sauce

Chicken Satay (\$75)

Chicken marinated in curry buttermilk with a chili lime dipping sauce

Crab Cake Balls (\$120)

A smaller version of our famous crab cakes served with a Creole sauce

Veal Meatballs (\$80)

Bite size veal, pork and beef meatballs with a basil marinara sauce

Saffron Risotto Balls (\$75)

Saffron risotto stuffed with fontina cheese and deep-fried. (Not available in ½ orders)

Prosciutto Wrapped Shrimp (\$125)

Jumbo shrimp wrapped in Prosciutto di Parma

Spanikopia (\$80)

Sautéed spinach and feta cheese wrapped in phyllo dough

Mini Quiches (\$80)

An assorted variety: Three cheese, Florentine, Mushroom and cheese

Lobster Empanadas (\$130)

Jalapeno and cheddar cheese flavored dough filled with lobster, black beans, corn, onion, red & green pepper, and Monterey jack cheese

Southwestern Spring Rolls (\$100)

Spicy chorizo sausage, black beans and Monterey jack cheeses blended with southwestern spices wrapped and deep-fried

Beef Bourguignon Bites (\$125)

Tender beef braised in Burgundy wine, accompanied with apple wood smoked bacon, mushrooms, carrots, thyme and garlic, wrapped in a rich buttery puff pastry

Kobe Sliders (\$225)

2 oz. burgers with apple wood smoked bacon, cheese and spicy ketchup, between a mini Brioche bun. (Not available in ½ orders)

Stationary Platters

Small based on 10-25 guests; Large based on 25-50 guests

Cheese Platter (Large/\$95 & Small/ \$45)

Assortment of Brie, Point-Reys blue, Tillamook sharp yellow cheddar and two additional seasonal cheeses; Accompanied with dried fruits and nuts

Vegetable Crudité's (Large/\$75 & Small/\$40)

An array of carrots, celery, broccoli, cherry tomatoes and red bell peppers for dipping in our creamy, chunky blue cheese dressing

Mixed Fresh Fruit Platter (Large/\$75 & Small/\$40)

Pineapple, melon, cantaloupe, honeydew, mango and berries, served with your choice of chocolate or honey yogurt dipping sauce

White and Black Bean Hummus (Large/\$75 & Small/\$40)

A duo of creamy hummus, a black bean and a traditional, served with pita and tortilla chips, celery and carrot spears

Baked Brie (Large/ \$75 & Small/\$40)

A wheel of Brie wrapped in phyllo dough and baked, garnished with apricot jam and sliced almonds

Charcuterie Platter (Large/\$ 75 & Small/ \$40)

Chicken liver pate, Bresola (cured beef tenderloin), Prosciutto di Parma, walnut raisin crostini and pickled /deviled eggs

Lunch Buffet Packages

Prices based per guest, with a 20-guest minimum

Pricing includes soda, coffee and tea

**Off-site catering also available with no attached minimum*

Picnic Package (\$18 per guest)

Includes:

- *Sliced deli meats and cheeses*
- *Cranberry chicken salad*
- *Rolls and sliced bread*
- *Potato and vegetable pasta salad*
- *Chips and Kosher pickle spears*
- *Choice of:*
 - *House made cookies*
 - *Fresh fruit*

The All American Package (\$25 per guest)

Includes:

- *Your choice of two (2) proteins:*
 - *Herb roasted chicken with mustard herb sauce*
 - *Organic salmon with sundried tomato & lemon caper sauce*
 - *Beef tenderloin stir fry*
- *Included sides:*
 - *Macaroni and cheese*
 - *Seasonal vegetables*
- *Choice of:*
 - *House made cookies*
 - *Fresh fruit*

Simple Luncheon Prix-Fixe

*\$15 per guest, with an 18-guest minimum
Pricing includes entrée, soda, coffee and tea
\$3 additional for optional dessert sampler
*tax and gratuity not included**

Premium Luncheon Prix-Fixe

*\$20 per guest, with an 18-guest minimum
Pricing includes soup or salad, entrée & soda, coffee and tea
\$3 additional for optional dessert sampler
*tax and gratuity not included**

Soup and Salad Options (Premium Lunch Only)

Tomato Soup

A puree of roasted tomatoes and red peppers, garnished with Parmesan croutons and basil oil

Potato Soup

A creamy potato soup, garnished with chives

Beer & Cheddar

National Bohemian beer and Tillamook cheddar, blended into a silky puree, garnished with tomato crudo

Caesar Salad

Baby romaine with garlic croutons and Parmesan cheese, tossed in a creamy Caesar dressing

Mixed Green Salad

Spring mixed greens, Roma tomatoes and cucumbers, tossed in red wine vinaigrette

Spinach Salad

Fresh spinach, tossed in bacon red wine vinaigrette, garnished with red onion

Entrée Options – Choose Four (Simple and Premium)

All sandwiches are served with ruffled potato chips and a Kosher pickle spear

Tavern Sandwich

Chicken salad mixed with dried cranberries on a grilled sourdough, with lettuce and tomato

Tavern Kobe Burger

Kobe beef served medium, topped with apple wood smoked bacon, aged cheddar, fried onions and spicy ketchup on a Brioche bun

Crab Cake Sandwich

Jumbo lump crab cake, with lettuce, tomato and tartar sauce on a Brioche bun

Grilled Cheese

A blend of cheddar, provolone, Monterey jack and Swiss cheese with tomato on Texas toast (add apple wood smoked bacon for \$1.00 more)

Grilled Chicken Sandwich

Grilled chicken breast topped with Swiss cheese, garlic pesto and roasted red peppers on a French baguette

Petite Filet Sandwich

A petite filet, served medium, with caramelized onions, provolone cheese and a chipotle aioli sauce on a French baguette

Salmon Burger

A blend of chopped salmon, red onion and capers, with tomato & lettuce on a Brioche bun

Fettuccini Carbonara

Fettuccini, pancetta and chicken, tossed in a garlic cream sauce, garnished with Parmesan cheese

Tuna Nicoise

Seared yellow fin tuna, hardboiled egg, haricot verts and roasted fingerlings on a bed of mixed greens, with red wine vinaigrette

Chicken Caesar Salad

Grilled chicken breast over a bed of baby romaine, garlic croutons and Parmesan cheese, tossed in a creamy Caesar dressing (substitute Salmon for \$2.00 more)

Mixed Green Salad with Chicken

Grilled chicken breast on a bed of spring mixed greens, with Roma tomatoes and cucumbers, tossed in red wine vinaigrette (substitute Salmon for \$2.00 more)

Chicken Salad

Chicken salad with cranberries on a bed of spring mixed greens and crostinis

Buffet Style Dinner A La Carte

Prices based per guest, with a 20-guest minimum

Caesar Salad (\$2.50)

Baby romaine with garlic croutons and Parmesan cheese tossed in a creamy house made Caesar dressing

Mixed Green Salad (\$2.50)

Spring mixed greens, Roma tomatoes and cucumbers tossed in red-wine vinaigrette

Spinach Salad (\$2.50)

Fresh spinach tossed with warm bacon red-wine vinaigrette and garnished with sliced red onion

Potato Salad (\$2.00)

Potatoes, chopped egg and bacon, tossed in a red wine aioli

Mediterranean Pasta Salad (\$3.00)

A medley of seasonal vegetables, feta cheese and fusilli pasta, tossed in a kalamata olive dressing, served cold

Pasta Primavera (\$5.00)

Penne pasta and seasonal vegetables tossed in a garlic white wine sauce, with a sprinkle of Parmesan cheese

Seafood Fettuccini (\$8.00)

Scallops, shrimp, sun dried tomatoes, kalamata olives and red onion, tossed in a Mediterranean white wine & garlic sauce

Scottish Salmon (\$9.00)

Perfectly cooked with a sauce of sundried tomatoes, white wine and garlic

Roasted Chicken Breasts (\$7.00)

Marinated and roasted in a herb mustard sauce

Beef Stir Fry (\$8.00)

Tenderloin tips and seasonal vegetables, cooked and tossed in a ginger-jasmine sauce, served with white rice

Beef Tenderloin (\$20.00)

Sous vide 3oz. tenderloins with a green peppercorn sauce, accompanied with mashed potatoes

Lamb Lollipops (Market Value)

Goat cheese crusted New Zealand lamb, served with a chutney dipping sauce

Mushroom Pave (\$8.00)

Layers of wild mushroom duxelle, phyllo dough, feta cheese, basil and spinach

Crab Cakes (\$9.00)

These are 3 oz. of our famous crab cakes.

Pork Tenderloin Medallions (\$7.50)

Medallions with a caramelized sweet & sour Dijon sauce

Sides (\$4.00)

Macaroni and cheese, seasonal vegetables, au gratin stuffed baked potato

Prix-Fixe Three Course Dinner

Price is per guest, with an 18-guest minimum

Pricing includes choice of soup or salad, entrée and dessert sampler

tax and gratuity not included

First course (choose two)

Tomato Soup

A puree of Roasted tomatoes and red peppers, garnished with Parmesan croutons and basil oil

Potato Soup

A creamy potato soup, garnished with chives

Beer & Cheddar

National Bohemian beer and Tillamook Cheddar, blended into a silky puree, garnished with tomato crudo

Caesar Salad

Baby romaine with garlic croutons and Parmesan cheese, tossed in a creamy Caesar dressing

Mixed Green Salad

Spring mixed greens, Roma tomatoes and cucumbers, tossed in red wine vinaigrette

Spinach Salad

Fresh spinach, tossed in bacon red wine vinaigrette, garnished with red onion

Main course (choose four)

Choice of medium rare or medium well for red meat

Surf & Turf (\$49)

A 5oz. jumbo lump crab cake and a 5oz. petite filet mignon, accompanied by fingerling potatoes and seasonal vegetables

Salmon (\$48)

A 7oz. Faroe Island salmon with sundried tomato and white wine sauce, accompanied with mashed potatoes and seasonal vegetables

Shrimp & Grits (\$46)

Andouille sausage, soffritto, jumbo shrimp, over creamy stone ground grits

Crab Cakes (\$55)

Two jumbo lump crab cakes, with a bed of potato and corn hash, served with tartar sauce

New York Strip (\$52)

14 oz. Creekstone Farm strip, with a green peppercorn sauce, paired with mashed potatoes and seasonal vegetables

Simple Roasted Chicken (\$39)

Roasted and topped with herb mustard sauce, served with mashed potatoes and seasonal vegetables

Mushroom Wellington (\$39)

A duo of shitake and portabella mushrooms, blended with feta cheese and spinach en croute, with a triple onion sauce, paired with sautéed baby carrots

Chicken Carbonara (\$38)

Fettuccini, prosciutto and chicken, tossed in a garlic cream sauce, garnished with Parmesan cheese

Beef Filet (\$52)

An 8 oz. filet, with green peppercorn sauce, mashed potatoes and seasonal vegetables

Pork Tenderloin (\$45)

Sous vide tenderloin, with caramelized honey and Dijon sauce, served with a brussel sprout and red potato saurhash

Vegetable Manicotti (\$39)

Seasonal blend of vegetables, cheeses and fresh herbs wrapped in pasta, served with a basil marinara

Dessert

A sampler of two of our most popular desserts: Key lime Napoleon with a guava caramel & Chocolate silken pie with caramelized Coco puffs

Cakes

Personalized messages available

8-Inch Round (\$45)

Three layers, 6 to 14 people

Half-Sheet (\$75)

Two layers, 20 to 30 people

Full-sheet Rectangle (\$170)

Two layers, 50 to 70 people

The "Classic"

Vanilla or chocolate cake and vanilla or chocolate butter cream

The "Metropolitan"

Chocolate cake with white chocolate butter cream and fresh sliced strawberries

The "14 Carrot"

Carrot cake (no nuts, no coconut and no pineapple, unless requested), with lemon cream cheese frosting

The "European"

Almond cake with sliced almonds baked into the cake, with seedless raspberry jam inside and vanilla butter cream on the outside

The "Lush"

Lemon cake with raspberry butter cream (butter cream has a pink tint to it), covered in toasted coconut

Chefs Whimsy

*Three selections for \$5 per guest
Or a la Carte selections for \$2 per guest*

Pumpkin Whoopie Pies with Cream Cheese Frosting

Pecan Fingers with Shortbread Crust

Cardamon-Ginger Chocolate Mousse in Mini Chocolate Cups

Tiramisu in Mini Cups

Mini Cream Puffs

kirsh (cherry flavored) whipped cream filling and caramelized tops

Mini Candy Bars

Pretzel cookie crust, peanut butter crème, caramel and chocolate ganache

Mini French Raspberry Macaroons

Mini Fresh Fruit Tarts

Mini tarts filled with custard and topped with berries and mango

Grandmothers Cookies with a Twist

Double Chocolate Espresso

Lemon Krinkles

Brown Sugar Pecan

Chocolate Chip with Orange