



P R I V A T E D I N I N G M E N U S

PLEASE CONTACT OUR BANQUET DIRECTOR
FOR MENU PRICING DETAILS AND TO BOOK YOUR EVENT

MAUREEN MURPHY
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HORS D'OEUVRES

Mini Crab Cakes SAUCE REMOULADE

Scallop Wrapped in Bacon POMEGRANATE MOLASSES

Crispy Chicken Skewers SWEET-N-SOUR SAUCE

Mini Grilled Cheese

Coconut Shrimp MANGO CILANTRO COULIS

Mini Cheese Burgers KETCHUP

Tomato-Mozzarella Napoleon BASIL OIL

Chicken Lemon Grass Pot Stickers LIME PONZU DIPPING SAUCE

Pigs in a Blanket DIJON MUSTARD

Goat Cheese and Herb Quiche CARAMELIZED ONION

Seasonal Vegetable Tart BALSAMIC SYRUP

Seared Yellow Fin Tuna WASABI AIOLI SEAWEEED SALAD WONTON CRISP

SUSHI OPTION

A selection of assorted sushi rolls

SEAFOOD PLATTER

Selection of Clams, Oysters, Lobster & Crab

GOLD COCKTAIL PARTY

3 HOURS CONSISTING OF:

PASSED HORS D'OEUVRES Choice of Eight

Mini Crab Cakes SAUCE REMOULADE

Scallop Wrapped in Bacon POMEGRANATE MOLASSES

Crispy Chicken Skewers SWEET-N-SOUR SAUCE

Mini Grilled Cheese

Coconut Shrimp MANGO CILANTRO COULIS

Mini Cheese Burgers KETCHUP

Tomato-Mozzarella Napoleon BASIL OIL

Chicken Lemon Grass Pot Stickers LIME PONZU DIPPING SAUCE

Pigs in a Blanket DIJON MUSTARD

Goat Cheese and Herb Quiche CARAMELIZED ONION

Seasonal Vegetable Tart BALSAMIC SYRUP

Seared Yellow Fin Tuna WASABI AIOLI SEAWEEED SALAD WONTON CRISP

ASSORTED SUSHI ROLLS

Spicy Tuna Roll, Alaskan Roll, California Roll

PLATTERS OF MINI DESSERTS TO BE PASSED

BEVERAGES

Soda, Iced Tea & House Wine & Tap Beer Included

All Cocktails upon Consumption



PLATINUM COCKTAIL PARTY

4 HOURS CONSISTING OF:

PASSED HORS D'OEUVRES Choice of Eight

Mini Crab Cakes SAUCE REMOULADE

Scallop Wrapped in Bacon POMEGRANATE MOLASSES

Crispy Chicken Skewers SWEET-N-SOUR SAUCE

Mini Grilled Cheese

Coconut Shrimp MANGO CILANTRO COULIS

Mini Cheese Burgers KETCHUP

Tomato-Mozzarella Napoleon BASIL OIL

Chicken Lemon Grass Pot Stickers LIME PONZU DIPPING SAUCE

Pigs in a Blanket DIJON MUSTARD

Goat Cheese and Herb Quiche CARAMELIZED ONION

Seasonal Vegetable Tart BALSAMIC SYRUP

Seared Yellow Fin Tuna WASABI AIOLI SEAWEEED SALAD WONTON CRISP

CARVING STATION Choice of Two

Lamb Sliced Filet Mignon Roasted Turkey

With Mashed Potato, Dinner Rolls, Vegetable du Jour

SALAD Choice of One

Caesar Salad

Fresh Tomato and Mozzarella

SUSHI STATION

Assorted Sushi Rolls

DESSERTS

Mini Desserts to be Passed Butler Style

BEVERAGES

Soda, Iced Tea & House Wine & Tap Beer Included

All Cocktails upon Consumption



SILVER PACKAGE

FIRST COURSE

Caesar Salad
Blackstone Salad
Fresh Mozzarella and Tomato

SECOND COURSE

Signature Sushi Roll
Filet Mignon WITH MASHED POTATOES
All-Natural Chicken WITH MASHED POTATOES
Grilled King Salmon WITH KETTLE CORN
Marinated Skirt Steak WITH MASHED POTATOES

*We only serve Prime dry-aged steaks

SIDE VEGETABLE

Creamed Spinach

DESSERT

Cheesecake
Chocolate Gateau
Haagen-Dazs Ice Cream
Sorbet

BEVERAGES

Soda
Iced Tea
Coffee
Tea



GOLD PACKAGE

FIRST COURSE

Crab Cake
Shrimp Cocktail
Lump Crab Meat Cocktail
Fresh Mozzarella & Tomato

SECOND COURSE

Caesar Salad
Blackstone Salad

ENTREES

Sirloin Steak WITH MASHED POTATOES
Filet Mignon WITH MASHED POTATOES
All-Natural Chicken WITH MASHED POTATOES & ROASTED MUSHROOMS
Sesame-Panko Crusted Blue Fin Tuna WITH JULIENNE VEGETABLES
Grilled King Salmon WITH KETTLE CORN

*We only serve Prime dry-aged steaks

SIDES

Creamed Spinach
Sautéed Mushrooms

DESSERT

Cheesecake
Chocolate Gateau
Haagen-Dazs Ice Cream
Sorbet

BEVERAGES

Soda
Iced Tea
Coffee
Tea



PLATINUM PACKAGE

ONE HOUR OF PASSED HORS D'OEUVRES & TOP SHELF BAR Choice of Four

Mini Crab Cakes SAUCE REMOULADE
Scallop Wrapped in Bacon POMEGRANATE MOLASSES
Crispy Chicken Skewers SWEET-N-SOUR SAUCE
Mini Grilled Cheese
Coconut Shrimp MANGO CILANTRO COULIS
Mini Cheese Burgers KETCHUP
Tomato-Mozzarella Napoleon BASIL OIL
Chicken Lemon Grass Pot Stickers LIME PONZU DIPPING SAUCE
Pigs in a Blanket DIJON MUSTARD
Goat Cheese and Herb Quiche CARAMELIZED ONION
Seasonal Vegetable Tart BALSAMIC SYRUP
Seared Yellow Fin Tuna WASABI AIOLI SEAWEEED SALAD WONTON CRISP

FIRST COURSE

Crab Cake Lump Crab Meat Cocktail
Shrimp Cocktail Fresh Mozzarella & Tomato

SECOND COURSE

Mixed Greens Caesar Salad Blackstone Salad

THIRD COURSE

Filet Mignon WITH MASHED POTATOES
Veal Chop WITH MASHED POTATOES
Sirloin Steak WITH MASHED POTATOES
All-Natural Chicken WITH MASHED POTATOES
Sesame-Panko Crusted Blue Fin Tuna WITH JULIENNE VEGETABLE
Grilled King Salmon WITH KETTLE CORN

*We only serve Prime dry-aged steaks

SIDES

Creamed Spinach Sautéed Mushrooms

DESSERT

Cheesecake Assorted Haagen-dazs Ice Cream
Chocolate Gateau Sorbet
Crème Brulee

BEVERAGES

Soda Coffee
Iced Tea Tea



COCKTAIL HOUR

Seafood Plateaus

* SHRIMP, OYSTERS, MUSSELS, CLAMS, LOBSTER & CRAB
LARGE OR COLOSSAL

Assorted Sushi Platters

SMALL PLATTER

SIX PIECES ASSORTED SUSHI, FIVE PIECES SASHIMI, SPICY TUNA ROLL

LARGE PLATTER

SEVEN PIECES ASSORTED SUSHI, SEVEN PIECES OF SASHIMI, ALASKAN ROLL,
RAINBOW ROLL

Cheese Board

VARIETY OF IMPORTED CHEESE & CRACKERS (SMALL OR LARGE)

Crudité Platter

ASSORTED VEGETABLES & DRESSING (SMALL OR LARGE)

Passed hors D'oeuvres

6 SELECTIONS FOR 1 HOUR

3 SELECTIONS FOR ½ HOUR

ENTRÉE UP-GRADE

Accompany Any Entrée with a South African Lobster Tail

Bone-in Rib Steak

Porterhouse Style Veal Chop