



BLUE MARTINI
BRICKELL
PARTY PLANNER
MENU

DINNER PACKAGES

Optional side accompaniments available with all offerings.

VIP BLUE PARTY

\$30 per Guest

CAPRESE SALAD

Grape Tomatoes accompanied with Ciliegine style Mozzarella
Drizzled with Extra Virgin Olive Oil, Balsamic Glaze and Garnished with Fresh Basil

SPINACH & ARTICHOKE DIP

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce,
Topped with Parmesan and Served Hot with Blue Tortilla Chips

LEMON PEPPER CHICKEN

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus
and Herbs, Grilled to Perfection and Served with Wild Rice

VIP DIAMOND PARTY

\$50 per Guest, Replenished Once

CAPRESE SALAD

Grape Tomatoes accompanied with Ciliegine style Mozzarella
Drizzled with Extra Virgin Olive Oil, Balsamic Glaze and Garnished with Fresh Basil

SPINACH & ARTICHOKE DIP

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce,
Topped with Parmesan and Served Hot with Blue Tortilla Chips

SEARED TUNA

Our House Special Seared Ahi Tuna Served with Asian Seaweed Salad
and Calamari Salad, with Wasabi and our own Sesame Ponzu Sauce

LEMON PEPPER CHICKEN

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus
and Herbs, Grilled to Perfection and Served with Wild Rice

LOLLIPOP LAMB CHOPS

Mediterranean Marinated New Zealand Lamb, Served with
Garlic Mashed Potatoes with Frangelico Mint Pesto

BLUE MARTINI

VIP SAPPHIRE PARTY

\$70 per Guest, Replenished Once

CAPRESE SALAD

Grape Tomatoes accompanied with Ciliegine style Mozzarella
Drizzled with Extra Virgin Olive Oil, Balsamic Glaze and Garnished with Fresh Basil

SPINACH & ARTICHOKE DIP

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce,
Topped with Parmesan and Served Hot with Blue Tortilla Chips

SEARED TUNA

Our House Special Seared Ahi Tuna Served with Asian Seaweed Salad
and Calamari Salad, with Wasabi and our own Sesame Ponzu Sauce

LEMON PEPPER CHICKEN

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus
and Herbs, Grilled to Perfection and Served with Wild Rice

SLICED TENDERLOIN

Perfectly Marinated Beef Tenderloin Medallions Served Chilled
with Sliced Heirloom Tomatoes and Our Creamy Horseradish Sauce

LOLLIPOP LAMB CHOPS

Mediterranean Marinated New Zealand Lamb, Served with
Garlic Mashed Potatoes with Frangelico Mint Pesto

SHRIMP MARTINI

Chilled Jumbo Shrimp Served with our own
House-Made Cocktail Sauce and Lemon Slices

BLUE MARTINI

SPECIALTY PLATTERS

Appetizer Platters Created for 20-22 Guests, Items Not Replenished

ITALIAN CHARCUTERIE BOARD \$275 ^{MF} ^{GF}

An Assortment of Italian Cured meats and Artisan Cheeses
with Mixed Olives and Toast Points

CAPRESE SALAD \$80 ^{MF} ^{GF} ^{VF}

Grape Tomatoes accompanied with Ciliegine style Mozzarella
Drizzled with Extra Virgin Olive Oil, Balsamic Glaze and Garnished with Fresh Basil

LEMON PEPPER CHICKEN \$150 ^{MF}

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus
and Herbs, Grilled to Perfection and Served with Wild Rice

ROASTED RED PEPPER HUMMUS \$80 ^{VF}

A Tantalizing Blend of Garbanzo Beans, Garlic, Lemon Juice, and Roasted Red Peppers,
Blended Smooth Served with House Baked Flatbread Chips

SEARED TUNA \$275 ^{MF}

Our House Special Seared Ahi Tuna Served with Asian Seaweed Salad
and Calamari Salad, with Wasabi and our own Sesame Ponzu Sauce

FRUIT & CHEESE \$150 ^{GF} ^{VF}

Seasonal Fruit and Variety of Gourmet Cheeses with Everything Flatbread Crackers

SLICED BEEF TENDERLOIN \$MRKT ^{MF} ^{GF}

Perfectly Marinated Beef Tenderloin Medallions Served Chilled with
Sliced Heirloom Tomatoes and Our Creamy Horseradish Sauce

FLATBREADS \$50 ^{MF}

Your choice of Beef & Portobello Mushroom, Pepperoni, and Margherita

SHRIMP MARTINI \$350 ^{GF} ^{VF} ^{MF}

Chilled Jumbo Butterflied Shrimp Served with a House-Made Cocktail Sauce

SPINACH & ARTICHOKE DIP \$90 ^{GF} ^{MF} ^{VF}

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce,
Topped with Parmesan and Served Hot with Blue Tortilla Chips

LOLLIPOP LAMB CHOPS \$MRKT ^{GF}

Mediterranean Marinated New Zealand Lamb, Served with
Garlic Mashed Potatoes with Frangelico Mint Pesto

^{VF} Vegan ^{GF} Vegetarian ^{GF} Gluten-Free ^{GF} Dairy-Free ^{MF} Nut-Free

All Party Packages are Subject to Tax and a 20% Gratuity

BRICKELL 09/29/23








BLUE MARTINI

BUTLER PASSED HORS D'OEUVRES

The following options are gourmet appetizers hand passed to party guests. Recommended for 50 guests or more.
Additional selections may be available, inquire with Event Manager for Details.








TIER ONE

\$225 per each selection (Includes 100 pieces)

- CHICKEN EMPANADA  
- VEGETABLE SPRING ROLLS  
- COCONUT SHRIMP 
- SRIRACHA BBQ MEATBALLS 
- CHEESE & JALAPEÑO AREPAS 










TIER TWO

\$275 per each selection (Includes 100 pieces)

- CRAB RANGOON 
- BEEF EMPANADAS  
- CHICKEN CORDON BLEU BITES 
- SPANAKOPITA  
- MINI BEEF WELLINGTON 

TIER THREE

\$325 per each selection (Includes 100 pieces)

- BACON WRAPPED SHRIMP  
- CRAB CAKES  
- WILD MUSHROOM WITH
WHITE TRUFFLE ARANCINI  
- MINI CHEESEBURGER 
- BUFFALO CHICKEN SPRING ROLLS  

DESSERT MENU

\$130 per Selection, Serves up to 25 people

ASSORTED MINI FANCY PASTRIES

ASSORTED PETITE FOURS (BITE-SIZED DESSERT)

Delectable Desserts may vary upon location.

Additional Selections may be available. Inquire with Event Manager.

Celebratory Cakes are permitted when arranged in advance with Event Manager.

 Vegan  Vegetarian  Gluten-Free  Dairy-Free  Nut-Free

All Party Packages are Subject to Tax and a 20% Gratuity

BRICKELL 09/29/23

BLUE MARTINI

FROM THE BAR

DRINK TICKETS

Tickets May Be Purchased from a Single Tier Only

TIER ONE

\$12 each

Includes Premium: Liquors, House Wines, Import and Domestic Beer
(Does not include Crafted Cocktails or Martinis)

TIER TWO

\$14 each

Includes Premium: Liquors, Martinis and Wines

TIER THREE

\$16 each

Includes Super Premium: Liquors, Crafted Cocktails, Martinis and Wines

OPEN BAR OPTIONS

Excludes Shots and Doubles

PREMIUM OPEN BAR

\$50 per Guest for 2 Hours

Includes Premium: Liquors, Crafted Cocktails, Martinis and Wines

SUPER PREMIUM OPEN BAR

\$60 per Guest for 2 Hours

Includes Super Premium: Liquors, Crafted Cocktails, Martinis and Wines

OPEN BAR CONSUMPTION

Open bar tab for your guests. Final bill will be available after your arranged event.
You may specify the drink selections available to your guests
by selecting a drink tier above.

BLUE MARTINI

CATERING MENU

Available for Purchase Based on 50 or 100 Guests

PASTA STATIONS

Each Pasta Selection is \$325 for 100 Guests | \$175 for 50 Guests

RIGATONI BOLOGNESE

Stovepipe Shaped Pasta with a Traditional Meat Gravy

PENNE ALLA VODKA

Penne Pasta, Pancetta, Parmesan Cheese and Traditional Vodka Sauce

TORTELLINI PASTA SALAD

Cheese Tortellini, Red Onion, Cucumber, Shredded Carrots, Cherry Tomatoes, Broccoli, Black Olives, Parmesan Cheese, and a Seasoned Oil and Vinegar Dressing

CARVING STATIONS

*\$50 Carving & Equipment Rental Fee will be Applied to Each Selection
Turkey Available Upon Request Only*

APPLEWOOD SMOKED HAM

\$350 for 100 Guests | \$200 for 50 Guests

Virginia Ham, Baked to Perfection, with a Hint of Applewood Smoke

PRIME RIB

Market Value for 100 or 50 Guests

Seasoned with Fresh Herbs and Garlic, accompanied by a Horseradish Cream Sauce

HERB CRUSTED BEEF TENDERLOIN

Market Value for 100 or 50 Guests

Whole Beef Filet with an Aromatic Herb Crust

GOURMET SIDE DISHES

Each Gourmet Side Dish Selection is \$275 for 100 Guests | \$150 for 50 Guests

GARLIC MASHED POTATOES

SEASONED WILD RICE | ROASTED VEGETABLES

BLUE MARTINI HOUSE SALAD | CAESAR SALAD

CAULIFLOWER AU GRATIN

BLUE MARTINI

BLUE MARTINI