

Family Package To Go

Feed 4-6 People

4 orders BBQ Chicken

4 Blue Burgers and Fries

Street Corn on the Cob

Cole Slaw

Homemade Pasta Salad

60

2 Rigatoni Alla Vodka

2 orders Crispy Skin Salmon,
Cous Cous, Sautéed Spinach

1/2 Tray Chicken Fingers and Fries

Caesar Salad

90

Assorted Wraps or Panini Platters

Panini Platters come with our Homemade Pasta Salad

Small Platter (20 Pieces) 45.00

Large Platter (40 Pieces) 90.00

Select three choices from the following:

THE ANGRY BIRD

Crispy Chicken, Melted Mozzarella
Arugula, Chipotle Aioli,

THE TUSCAN

Grilled Veggie, Mozzarella, Balsamic Glaze

THE SOUTH SHORE

Grilled Chicken, Jack Cheddar, Cole Slaw, Sliced
Tomato, Thousand Island Dressing

THE ISLIP

Roast Beef, Manchego, Romaine Lettuce,
Horseradish Cream

THE CALI

Turkey, Sundried Tomato, Mayo, Guacamole

The B.L.T.A

Bacon, Lettuce, Tomato, Avocado

The Drago(+20)

Filet Mignon, Mozzarella, Arugula, Caramelized Onions, Horseradish Mayo

Snack Package

19.95 pp (20 person minimum)

Mozzarella Sticks, Salsa and Chips, Pretzels
Cuesadilla, Bruschetta & Crostini, Crudite, Chicken Fingers,
Soft Beverages

Dessert Platter

5.00pp additional

Mini Cheesecakes, Cookies, Chocolate Pretzels

THE BLUE

CATERING MENU



With over 30 years experience in designing the most elegant affairs
Let The Blue transform your next catering gathering
into an event to remember

Full Service Available

Chefs - Wait Staff - Bartenders

526 Main Street Islip, New York 11751

Phone: 631-446-4233 Website: www.bluelongisland.com

P A S T A

	Half Tray	Full Tray
FETUCCINE & CLAMS BIANCO Roasted Garlic Red Chilies Evoo White Wine Heavy Cream Parsley	70	135
LOBSTER SPAGHETTI Lobster Sherry Cream Tomatoes Fresh Basil Grated Parmesan	95	180
SEAFOOD FRA DIAVOLO Linguine Shrimp Clams Mussels Spicy Pomodoro	80	150
RIGATONI ALLA VODKA Plum Tomatoes Prosciutto Fresh Basil	40	75
MACARONI & CHEESE Four Cheese Blend with Herb Panko Crust	50	95
BROCCOLI RABE AND SAUSAGE Served over Bowtie Pasta with Garlic and Oil	60	120
PASTA PRIMAVERA Fresh Vegetables with Garlic and Oil	45	85

C H I C K E N

	Half Tray	Full Tray
CHICKEN PORTIFINO Sundried Tomatoes, Portobello Mushrooms	65	125
CHICKEN CAPRESE Topped with Diced Tomatoes and Mozzarella	65	125
CHICKEN PICCATA, MARSALA, FRANCAISE Traditional Preparation	60	120
CHICKEN FLORENTINE Lemon Wine Sauce with Sautéed Spinach	60	120
COCONUT CHICKEN Pina Colada Dipping Sauce	70	130
CRISPY FRIED CHICKEN Served with Dipping Sauce	65	125
CHICKEN TENDERS AND FRENCH FRIES Served with Ketchup	50	95

M E A T

	Half Tray	Full Tray
SAUSAGE & PEPPERS Natural Jus	45	85
AUTHUR AVENUE MEATBALLS Moms Marinara	50	95
PULLED PORK Dry Rub and Slow Roasted. Served with House-made BBQ Sauce	70	130
STEAK AU POIRVE Pepper Crusted Steak with Cognac Cream Sauce	80	150
CHATEAU BRIAND Sliced Filet with Béarnaise Sauce	120	230
SLICED FLANK STEAK Glazed with Teriyaki Sauce	80	150
BEEF STIR FRY TERRIYAKI Mélange of Vegetable	65	125

S E A F O O D

	Half Tray	Full Tray
ATLANTIC SALMON Buerre Blanc Sauce and Fresh Dill	80	150
BLACK & WHITE SESAME SALMON Topped with Asian Slaw and Teriyaki Glaze	80	150
SHRIMP VERACRUZ Olive Caper Tomato Sauttee Herb Polenta	65	125
TRADITIONAL PAELLA Shrimp, Clams, Mussels, Chorizo, Chicken, Peas and Saffron Rice	80	150
MUSSELS BIANCO, FRA DIAVOLO OR MARINARA	50	95

R A W B A R

	Price
THE OYSTER SAMPLER chef selection of all available varieties	40.00 per doz
Clams on The Half Shell Little Necks	20.00 per doz
THE SEAFOOD PLATEAU(2-4 people) 1/2 Maine lobster, 4 clams, 4 oysters,5 poached shrimp, colossal lump crabmeat,	69.00
THE SEAFOOD PLATEAU (4-6 people) 1/2 Maine lobster, 8 clams, 8 oysters,6 poached shrimp, colossal lump crabmeat	89.00

S A L A D S

	Half Tray	Full Tray
CAESAR SALAD Romaine Lettuce Parmesan Croutons	30	55
ANCHOR SALAD Quinoa Baby Arugula Edamame Cherry Tomatoes Corn Black Beans Pomegranate Seeds Toasted Almonds Sweet Chili Vinaigrette	40	75
CANDY APPLE SALAD Mixed Greens Granny Smith Apples Candied Pecans Goat Cheese Craisins Mandarin Oranges Heirloom Beets Cranberry Beet Vinaigrette	40	75
MEXICAN SALAD Iceberg Lettuce Taco Strips Diced Tomatoes Cheddar Cheese Black Beans Roasted Corn Jalapeño Lime Vinaigrette	40	75

S I D E S

	Half Tray	Full Tray
MASHED POTATOES Garlic and Cream	35	65
TRUFFLE FRIES Seasoned Fries with Truffle Oil Parmesan and Herbs	35	65
MOUSLE AND FRITES Mussels and Seasoned Fries with Parmesan and Herbs	50	95
SAUTEED BROCCOLI Garlic and Parmesan	35	65
FRIED CALAMARI Marinara and Lemon Aioli	50	95