



BLUE

220W 44th St, New York, NY

bluemidtown.com



Located downstairs from Bacall's Family Steakhouse, **Blue** carries Bacall's trademark hospitality into the evening hours.

Music serves as the universal theme, with a design celebrating NYC's great musical heritage and paying homage to some of the city's most iconic recording artists. Specially commissioned murals from artist Alex Yost encircle the space, creating a gallery of NY musical icons with a nod to Picasso's "blue period" of the early 20th century.

Blue will be a neighborhood destination for those seeking a more refined and curated entertainment experience; coupled with a relaxed yet elevated atmosphere of a boutique lounge, Blue seeks to eschew the trappings of "traditional" nightlife in favor of a more cultured and inclusive approach.





The Caviar Room

Capacity 40 | Private Bar





The Icon Room

Capacity 300



Floor Plan



Backline AV and Lighting

DJ Equipment:

- 2 CDJ 2000 NXS 2
- 2 Technic SL-1200s
- 1 Pioneer DJM-900 NSX 2 4-Channel
- 1 12" Monitor dedicated to DJ Booth
- 2 Shure Wireless Microphones
- 2 Sennheiser Wireless Microphones
- 2 Dedicated power strips
- 1 RCA to AUX (Ipod Connection)
- 2 Laptop Stands
- 8 QSC 5122 Speaker
- 4 K12.2 Speaker
- 7 Community Subwoofers V2-212S

Lighting Equipment:

- 11 RGB Multicolored Washers (controlled from lightning board)
- 8 Adjustable Lights on rail (White or with ambient gel)
- 2 Lazer Box

Miscellaneous:

- 4 CO2 Cannons
- 2 Confetti Cannons
- 3 42" 1080p TV
- 1 DJ booth LED screen



Catering Menu

Passed Appetizers

Breads and Spreads- Challah –
Hummus, Edamame/Pistachio spread/
Zacusa (eggplant)
Fried Kreplach Brisket
and Onion Dumplings
Cheese and Onion Dumplings (veg)
Chopped Chicken Liver Challah Bread
Chiftele Beef, Pork, Potato,
and Dill Meatballs (gf)
Wagyu Beef Sweet and Sour Meatballs
Herring and Onions Cream Sauce
Latkes Applesauce (v)
Braised Fennel in Beurre Blanc Sauce
Wagyu Franks in a blanket
Roma Red Short Ribs (gf)
Sausage Sampler Mittele, Wild Boar,
Spicy Beef, Mustards, House Pickles (gf)
Cheeseburger Sliders

Station Selections

Clients choice of one:

Black Kale, Currants, Marcona Almonds,
lemon, Parmesan, Olive Oil
Burrata, Prosciutto, Salami, Fig Chutney,
Balsamic Drizzle (veg)
Caesar Challah Croutons–
with or without Gifilte Fish

Hard Boiled Egg, Crisp Pancetta, Red Onion,
Tomato Herb Vinaigrette (gf)
Frisée, Lardons, Blue Cheese Crumbles
Steakhouse Tomato, Onion (v)
Breads and Spreads- Challah-
Hummus, Edamame/Pistachio spread/
Zacusa (eggplant)
Fried Kreplach Brisket and
Onion Dumplings
Chiftele Beef, Pork, Potato, and
Dill Meatballs
Wagyu Beef Sweet and Sour Meatballs
Latkes Applesauce (veg)
Braised Fennel in Beurre Blanc
Roma Red Short Ribs (gf)
Sausage Sampler Mittele, Wild Boar, Spicy
Beef, Mustards, House Pickles (gf)

Clients choice of two:

Cioppino Shrimp, Mussels, White Fish,
Clams, Lobster, Tomato Broth (gf)

FOOD SELECTIONS

Passed Appetizers (2 hours):

choice of 5 \$35

Platters: \$120

Buffet: \$45pp

Clients choice of two:

Rotisserie Chicken Kugel
Chicken Fried Steak Schnitzel Country
Dumplings, White Gravy
Braised Short Rib Creamy Polenta
Pork Duet Smoked Bacon Wrapped Pork
Loin, Chutney, Fried Apples (gf)
Bucharest Lamb Pasta Lamb Bolognese,
Rigatoni, White Sauce (gf)
Hanger Steak Frites French Fries
Chicken Fried Steak Schnitzel Country
Dumplings, White Gravy
Stuffed Red Peppers Beef, Rice, Parsley
Seared Salmon Dill and Basil Butter (gf)

Clients choice of two sides:

Fried Egg Barley with Vegetables
and Mushrooms
Fried Brussel Sprouts (v)
Creamed Spinach (gf)
Glazed Roasted Carrots (v)
Broccolini (v)
Steak Fries
House Onion Rings
Mac 'n Cheese
Mashed Potatoes
Potato Au Gratin



OPEN BAR SELECTIONS

Per Person/Per Hour

Beer&Wine \$20

Standard \$25

Premium \$30



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