

BLVD first bites

MINI RIBEYE CROSTADE (12)

thinly shaved ribeye, white cheddar cheese sauce, fried shallot 40

GRILLED SHRIMP OR FILET

MIGNON SKEWERS* (12)

choose between marinated grilled shrimp or grilled filet, accompanied with red pepper and onion 60

AHI TUNA (12)

crispy wonton, soy-ginger cream cheese, wasabi tobiko, ponzu 40

CAPRESE SKEWERS* (12)

baby heirloom tomatoes, pesto marinated mozzarella cheese, balsamic drizzle 40

BRUSCHETTA & BOURSIN

CROSTINI (12)

garlic boursin crostini, vine ripened tomatoes, basil, balsamic 40

CASHEW CHICKEN CRISP (12)

rotisserie chicken, grapes, cashews, sweet mayonnaise, new york cracker 30

BAGELS AND LOX (12)

bagel crisp, chive cream cheese, red onion, capers 40

FRESH BAKED BREAD (12)

a variety of breads from breadsmith 30

BLVD sliders

PULLED PORK (12)

slow smoked bbq, coleslaw 50

HAMBURGER (12)

caramelized onion, pickle 52

TURKEY (12)

lettuce, tomato, spicy mayonnaise 55

TENDERLOIN (12)

shallot butter, frizzled onion 84

flatbreads

BBQ CHICKEN (16)

roasted chicken, red onion, white cheddar, cilantro 28

MARGHERITA (16)

vine ripened tomatoes, basil, fresh mozzarella 28

ITALIAN SAUSAGE (16)

italian sausage, roasted fennel, red pepper & onion, heirloom tomatoes, provolone cheese 28

PEPPERONI (16)

thin sliced molinari pepperoni, provolone cheese, tomato sauce, oregano, parmesan 28

MUSHROOM & ARUGULA (16)

shitake, crimini, button mushrooms, truffle cream 28

ATHENIAN (16)

artichoke hearts, tomato, red onion, red pepper, kalamata olive, spinach, roasted garlic, feta 30

BUFFALO CHICKEN (16)

house buffalo rotisserie chicken, gorgonzola cream, celery, tomato, bacon, provolone 28

BLVD

kitchen & bar

*Denotes item can be prepared Gluten Free

BLVD first bites

BLVD CRAB CAKES (12)

our famous crab cakes,
lemon garlic aioli 60

SHRIMP COCKTAIL* (12)

jumbo poached prawns,
house cocktail sauce 60

LOBSTER MAC & CHEESE (12)

maine lobster, three cheese
cream sauce, tomato, scallion,
cornbread crumbs 110

SHRIMP & AVOCADO SALSA (24)

lemon mint crème fraiche,
tortilla chips 50

BUFFALO SHRIMP (12)

jumbo shrimp, bleu
cheese crumbles 60

BLVD WING SAMPLER (36)

signature & buffalo wings
with bleu cheese 50

IMPORTED MEATS & CHEESES PLATTER* (24)

assorted artisan cheeses,
imported meats 175

GRILLED VEGETABLE PLATTER (24)

assortment of wood fire grilled,
marinated vegetables 135

RAW VEGETABLE PLATTER* (24)

assortment of fresh seasonal
vegetables with ranch 135

SEASONAL FRESH FRUIT PLATTER* (24)

seasonal fruits, fresh berries 135

stuffed mushrooms

CREAMY SPINACH & PARMESAN FLORENTINE (12)

30

CRAB & BOURSIN (12)

45

salad bowls

CAESAR SALAD (24)

baby romaine, house caesar, sliced
parmesan, herb croutons 60

BISTRO SALAD (24)

romaine, pears, candied walnuts,
st. pete's amablu bleu cheese, maple
vinaigrette 60

SPINACH SALAD* (24)

strawberries, brie, candied walnuts,
raspberry vinaigrette 70

GARDEN SALAD (24)

mixed greens, carrot, tomato,
cucumber, onion, croutons,
choice of dressing 60

CHOPPED SALAD (24)

greens, st pete's amablu bleu cheese,
bacon, tomato, mustard vinaigrette 60

CASHEW CHICKEN SALAD (24)

rotisserie chicken, cavatappi noodles,
grapes, cashews, sweet mayonnaise 70

CAPRESE SALAD* (24)

romaine, basil, tomato, fresh
mozzarella, balsamic vinaigrette 60

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BLVD main bites

soup & salads

TOMATO BASIL SOUP* 6

SOUP DU JOUR 6

BISTRO SALAD 10

CAESAR SALAD 10

plated dinner entrée choices

FILET MIGNON*

11 oz, wood fire grilled 54

SEA BASS*

pan seared chilean sea bass,
mango beurre blanc 54

SURF & TURF*

ask about our custom surf & turf
options that are available

SCOTTISH SALMON*

wood fire grilled 32

SESAME SEARED AHI

asian slaw, ponzu sauce 32

PORK CHOP*

12 oz, bone in, wood fire grilled 34

HERB ROTISSERIE CHICKEN*

st. cloud, mn free range 28

GREEK CHICKEN PASTA

kalamata, artichokes, roasted red
pepper, spinach, rigatoni noodles,
feta cream sauce 32

RIGATONI BOLOGNESE

italian sausage, tenderloin tips,
roasted fennel, garlic, peppers, onion,
traditional bolognese sauce 30

VEGETARIAN RISOTTO*

asparagus tips, gourmet mushrooms,
heirloom tomatoes, english peas 25

Add Shrimp 7

side options

**GARLIC MASHED
POTATOES***

**HERB ROASTED YUKON
POTATOES**

JASMINE RICE PILAF

GRILLED ASPARAGUS*

FRENCH GREEN BEANS*

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BLVD
kitchen & bar

BLVD main bites

plated lunch entrée choices

HERB ROTISSERIE CHICKEN

free range chicken, grilled asparagus, natural chicken au jus, yukon potatoes, maitre d' butter 20

GRILLED SCOTTISH SALMON*

simply grilled, garlic lemon oil, rice pilaf, grilled asparagus 24

STEAK WEDGE SALAD

grilled tenderloin steak, iceberg wedge, smokehouse bacon, amablu bleu cheese, heirloom cherry tomatoes, scallions, bleu cheese dressing 20

CHICKEN CHOPPED SALAD

chopped greens, st. pete's amablu bleu cheese, bacon, grape tomatoes, mustard vinaigrette 18

BLT QUINOA SALMON SALAD*

grilled scottish salmon, mixed greens, heirloom cherry tomatoes, bacon, raspberry vinaigrette 20

HERB GRILLED CHICKEN SANDWICH

applewood smoked bacon, arugula, monterey jack cheese, vine ripened tomatoes, hoagie bun, sea salt chips 16

PULLED PORK SANDWICH

bbq sauce, coleslaw, pretzel bun, sea salt chips 15

CAPRESE SANDWICH

vine ripened tomatoes, basil, whole milk mozzarella, balsamic, hoagie bun 17

Add Chicken 3 | Add Shrimp 6

specialty lunches

guests can choose only 1 from the following specialty sandwiches

RIBEYE SANDWICH

thinly sliced ribeye, frizzled onions, arugula, mayo, horseradish white cheddar sauce, hoagie bun, sea salt chips 18

CRAB CAKE BLT

lemon garlic aioli, bibb lettuce, sliced vine ripened tomatoes, bacon, avocado, sea salt chips 19

BLVD TURKEY BRIE & CRANBERRY SANDWICH

roasted buttermilk turkey, granny smith apple, cheddar & brie cheeses, frizzled onion, house cranberry jam, cranberry flax bread, sea salt chips 16

BLVD

kitchen & bar

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BLVD self served bites

lite bite breakfast buffet

\$19/person

SEASONAL FRUIT*
**HOUSE MADE GRANOLA
& YOGURT**
ASSORTED PASTRIES
SCRAMBLED EGGS*

BREAKFAST POTATOES
BACON*
COFFEE & JUICE
choice of cranberry, orange,
or grapefruit

full bite breakfast buffet

\$25/person | minimum of 20 guests

SEASONAL FRUIT*
**HOUSE MADE GRANOLA
& YOGURT**
ASSORTED PASTRIES
SCRAMBLED EGGS*
CHICKEN PICCATA

HONEY SAGE SALMON*
BREAKFAST POTATOES
BACON*
COFFEE & JUICE
choice of cranberry, orange,
or grapefruit

lunch / dinner buffet

\$23.95/\$33.95 per person (choose 2 entrées)

CHOPPED SALAD
ITALIAN STYLE
HARICOTS VERTS*

BREADS WITH BUTTER
BASMATI RICE

**HONEY SAGE
SALMON FILLETS***
herb baked whole scottish salmon fillet
SEARED CHICKEN BREASTS*
with white wine cream sauce,
craisins & walnuts

MARINATED PRIME RIB*
red wine port demi
\$1.00/person additional

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BLVD last bite

desserts

CHOCOLATE CAKE 9

CRÈME BRÛLÉE* 9

SEASONAL CHEESECAKE 9

**SALTED CARAMEL
SUNDAE** 9

BROWNIE SUNDAE 9

ASSORTED DESSERT BARS (36) 70

dessert shooters

\$48/dozen

CHOCOLATE MOUSSE

MANGO MOUSSE

RASPBERRY CHEESECAKE

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BLVD

kitchen & bar

BLVD sips

white wines

DIRECTOR'S SELECTION

- Blindfold White Wine, California 70
- Domaine Chandon "Etoile" Rose, California 70
- Jordan Chardonnay, Russian River 76
- Dom Perignon, France 250

BUBBLES

- LaMarca Prosecco, Italy 10/38
- Mumm Napa, Napa Valley 187ml 10
- J Cuvee, Sonoma County 53
- Schramsberg Blanc de Blancs, Napa Valley 53
- Veuve Clicquot, France 96

CHARDONNAY

- Deloach "La Reine" Monterey 10/38
- Joel Gott Unoaked, California 10/38
- Landmark "Overlook" Sonoma 12/46
- Buehler, Russian River 13/46
- Au Contraire, Sonoma 53
- Cakebread, Napa Valley 68

SAUVIGNON BLANC

- Fire Road, New Zealand 10/38
- Kim Crawford, Marlborough 12/42
- Rutherford Provenance, Napa Valley 52

INTERESTING WHITES

- Charles & Charles Rosé Columbia 9/34
- Seven Daughters Moscato, France 9/34
- Kung Fu Girl Riesling, Columbia 10/38
- Luccio Pinot Grigio, Washington 10/38
- The Four Graces Pinot Gris, Willamette Valley 10/38
- Santa Margherita Pinot Grigio, Italy 53

red wines

DIRECTOR'S SELECTION

- The Prisoner Red Blend, Napa Valley 72
- Rombauer Merlot, Napa Valley 78
- Domaine Serene "Yamhill Cuvee" Pinot Noir, Willamette Valley 80
- Stag's Leap Artemis Cabernet Sauvignon, Napa Valley 120
- Silver Oak Cabernet Sauvignon, Napa Valley 185
- Opus One Cabernet Sauvignon, Napa Valley 250

UNIQUE REDS

- Charles Smith "Velvet Devil" Merlot, Washington 10/38
- Piattelli Malbec, Argentina 10/38
- Coppola "Diamond Collection" Claret, California 11/42
- Michael David "6th Sense" Syrah, Lodi 12/46
- Alamos Seleccion Malbec, Argentina 12/46
- Seghesio Zinfandel, Sonoma 50
- Argiano "NC" Rosso Toscano, Italy 52
- Chapellet "Cervantes" Mtn Cuvee Napa Valley 56
- Stag's Leap Petite Sirah, Napa Valley 64

CABERNET SAUVIGNON

- William Hill, Napa Valley 10/38
- Michael David "Freakshow", Lodi 13/50
- Justin, Paso Robles 16/59
- Louis Martini Reserve, Alexander Valley 60
- Ladera, Napa Valley 65
- Jordan, Alexander Valley 89
- Brandlin, Mt. Veeder 102

PINOT NOIR

- Mark West, Santa Lucia Highlands 10/38
- Calista, Sonoma 13/50
- Spell "Nichole's Blend," Sonoma 16/59
- Archery Summit, Willamette Valley 69