

ROOFTOP RENDEZVOUS

Butler Passed Hors d'oeuvres

Thai Chicken in Lotus Cups and Red Leaf Basil
Eggplant "Crisps" with Roasted Tomatoes, Fresh Mozzarella and Basil
Gunpowder Chicken with Ranch Crème Fraiche
Brie Fritter with Raspberry Dip
Shrimp Wonton with Plum Dip
Steak Tartare on Brioche Toast

The Modern Harvest Table

Grilled and Roasted Farmers Market Vegetables, paired with a selection of Aioli Dips

New York State Cheeses with Fresh and Dried Fruit, Assorted Chutney, Local Honey, Savory Biscotti and Homemade Flatbread
House and Artisan Cured Meats
Grilled Chicken with Fire Roasted Peppers and Shallots over Baby Arugula, with Moscato Balsamic Glaze
Market Vegetable Ravioli with Oven Roasted Tomatoes, Pesto and Pine Nuts

Chef's Table

Select Two

House Smoked Beef Tenderloin with Horseradish Cream
Wood-Fired Herb Crusted Salmon with Cucumber Relish
Roasted Garlic and Rosemary Boneless Leg of Lamb with Tuscan Beans
Slow Cooked Local Chicken with Caramelized Onions and Roasted Olives
Grilled Chicken with Mint and Lemon Minted Carrot Salad
Truffle Teriyaki Chicken and Wild Mushrooms
Chili Rubbed Skirt Steak with a Chimichurri Sauce

Small Plates

Our chefs will create a series of International "Tapas" - small plates hand passed to your guests

Select Three

Maryland Crab Cake with Spicy Slaw and Chipotle Remoulade
Chicken "Pot Pie"
Shrimp and Crispy Baby Artichokes with Salsa Verde
Creole Shrimp with Super Creamy Grits
Peanut Crusted Calamari with Thai Hot Pepper Relish
Slow Roasted Chicken and Buckwheat Noodles
Korean Barbeque Beef on a Brioche Roll with Cucumber Kimchi and Scallion Salsa
Beef Wellington Slider
Artichoke Crespelle: Handmade Italian Crepes are filled with Baby Artichokes Mascarpone and Basil, served with a Roasted Pepper Marinara
Risotto Milanese: Saffron Risotto topped with a Classic Veal and Pork Ragù
Anelletti al Forno: Pasta Rings baked with Sausage, Mushrooms and Peas in a Roasted Tomato Sauce with Pecorino Ricotta and Fresh Thyme
Four Cheese Macaroni and Cheese
Petit Beef Filet with Crispy Steak House Onions and Truffle Teriyaki Drizzle
Baja Fish Tacos
Paella

Wood Oven

Calzone and Flatbread Pizzettes will be served directly from the oven

Select Three

Pizzette with Caramelized Onions, Ricotta Fresca and Prosciutto di Parma
Pizzette with House Made Mozzarella and Fresh Tomatoes
Buffalo Chicken Pizzette
Sausage and Mushroom Calzones
Seared Tuna and Wasabi Pizzette

Dessert "Bites"

A selection of butler passed dessert "bites"

Select Four

Crème Brûlée Spoons
Chocolate Milk Shake Shots
Red Velvet Cupcakes
Cheese Cake Lollipops (seasonal)
Molten Chocolate Tortes
White Chocolate Banana Cream Pie
Strawberry Short Cake
Fruit Shooters
Honey Ricotta Zeppoles
"Birthday Cake"
Mini Lemon Meringue
Tiramisu
S'mores
Nutella Strawberry Pizza

**Four hours to include open bar, valet parking and coat check*