

# ROOFTOP ROMANCE

## 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  
Farmers Market Vegetable and Goat Cheese Strudel  
Baby Lamb Chops with Pomegranate Pinot Noir Glaze  
Shrimp Wonton with Plum Dip  
Seared Tuna with Cucumber Slaw and Wasabi Drizzle

**Please select two additional seasonal selections**

## 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

House Cured Salmon with Moroccan Spices and Citrus Glaze with Grilled Pita and Dark Bread Rounds

## Campagna Antipasto

Fritto Misto of Shrimp, Calamari, and Seasonal Vegetables  
Caper dipping sauce

Anelletti al Forno, Pasta Rings baked with Sausage, Mushrooms and Peas  
Roasted Tomato Sauce with Pecorino and Fresh Thyme

Artichoke Caponata with Slow Roasted Heritage Pork, Grilled Garlic Rusks

Risotto with Wild Mushroom & Artichokes (Seasonal)

## Chef's Table

### Select Two

House Smoked Beef Tenderloin with Horseradish Cream  
Wood-Fired Herb Crusted Salmon with Cucumber Relish  
Breast of Muscovy Duck with Rosemary Honey  
Slow Cooked Local Chicken with Caramelized Onions and Roasted Olives  
Grilled Chicken with Mint and Lemon, Minted Carrot Salad

## 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

## 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  
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  
Baby Lamb Chops served with a Mediterranean Salad, Feta and Olives  
Maryland Crab, Mango and Avocado Salad with Micro Greens  
Honey Poppy Seed Vinaigrette

**Please select two additional seasonal selections**

## Wedding Cake

*Specially designed for Above by Jackie's Cake Boutique*

## Dessert "Bites"

*A selection of butler passed dessert "bites"*

### Select Four

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

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