

ROOFTOP SHARING

FIRST COURSE

Calamari, Padella Sauce

Spinach Salad, Strawberries, Champagne Vinaigrette

Vegetable Stack, Market Vegetables, Honey Moscato

Mediterranean Salad, Vine Ripened Tomatoes, Red Peppers, Feta Cheese & Kalamata Olives

Piadina, Grilled Flatbread, Heirloom Tomatoes, Fresh Mozzarella, Baby Arugula, Extra Virgin Olive Oil, Ribbons of Basil

Red Leaf Romaine, Focaccia Croutons, Roasted Red Peppers, Caesar Dressing

Lemon Ginger Shrimp, Chilled Thai Noodles, Crispy Pickled Vegetables

Gathered Greens, Candied Pecans, Honeycrisp Apples, White Balsamic

Arancini, Classic Sicilian with Rice, Peas and Ground Beef

Feta and Watermelon Salad, Fresh Mint, Honey Moscato Drizzle

Take-Out Box, Chilled Buckwheat Noodles, Roasted Hoisin Chicken, Crispy Vegetables

*Omelet Torta, Thin Omelet Layers with Seasonal Vegetables and Artisan Cheeses

*Skillet Frittata, Smoked Country Ham, Farm Fresh Eggs and Emmenthal Cheese

*The New Yorker, Pastrami Salmon and Chive Cream Cheese Topped with Capers on a Bagel

SECOND COURSE

Cavatelli, Peas, Pecorino, Prosciutto and Mint

Rigatoni, Sausage, Pepperoni, Artichokes, Mushrooms, Baby Artichokes, Blush Sauce

Imported De Cecco, Orecchiette, Filetto di Pomodoro

Risotto Milanese with Classic Veal Ragù (Seasonal Choices)

Lobster Mac and Cheese

Gemelli, Raw Jersey Tomatoes, Fresh Mozzarella, Ribbons of Basil

Anelletti al Forno, Pecorino Ricotta, Peas, Mushrooms

Grilled Napa Valley Vegetable Ravioli, Wilted Arugula

Pesto Lasagna, Seasonal Choices

*Pasta with Eggs and Bacon

Gnocchetti, Roasted Eggplant, Tomatoes, Ricotta Salata

Pizzette, Caramelized Onions, Ricotta Fresca and Prosciutto di Parma

Pizzette, House Made Mozzarella and Fresh Tomatoes

Buffalo Chicken Pizzette

Sausage and Mushroom Calzones

Seared Tuna and Wasabi Pizzette

*Lazy Sunday Pizzette, Bacon, Sausage, Scrambled Egg and Cheddar Cheese

THIRD COURSE

Grilled Pepper Crusted Skirt Steak, Cremini Mushrooms, Cipollini Onions

Angus Beef Short Rib, Barolo Sauce, Super Creamy Polenta

Chicken Bruschetta, Parmesan Crusted Chicken, Heirloom Tomatoes, Fresh Mozzarella, Fire Roasted Peppers, Arugula

Chicken Milanese, Artichoke and White Bean Caponata

Pesto Crusted Breast of Chicken, White Wine Rosemary Jus, Sautéed Spinach

Cedar Plank Cooked North Atlantic Salmon, Red Pepper Coulis

Miso Crusted Salmon, Kimchi Fried Rice

Maryland Crab Cake, Spicy Slaw

Southern Fried Chicken and Waffles, Maple Drizzle

Heritage Pork Loin, Grilled Peaches, Red Eye Gravy

Artisan Pinwheel Sausage, Garlic and Parsley, Sautéed Broccoli di Rabe,

*Steak and Eggs, Pepper Crusted Rib Eye Steak over a bed of Arugula, Topped with a Fried Farm Fresh Egg, Drizzled with a Truffle Teriyaki Glaze

Chefs Choice of 2 Sides for Sharing

FOURTH COURSE

Select One

Occasion Sheet Cake By Jackie's Cake boutique

Above Favorites

Cannoli and Biscotti

Brunch

choice of 2 selections from each course

**suggested brunch items*

Lunch

choice of 2 selections from each course

Dinner

choice of 2 selections for first and second course, choice of 3 for third course

Beverages included

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Assorted Soft Drinks

**Four hours to include valet parking and coat check*