



## **Rooftop Rendezvous**

### **Butler Passed Hors d'oeuvres**

Crispy Shrimp, Sriracha Honey Sauce  
Beef Carpaccio, Arugula, Lemon Truffle Oil  
Shrimp Wonton Crisp  
Spinach Artichoke Crisp  
Apple Crab avocado Cup  
Chicken Marsala Pot Pie  
Blue Cheese and Bacon Meatball

### **The Modern Harvest Table**

Grilled and Roasted Farmers Market Vegetables  
Selection of Aioli Dips  
Display of 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, Fire Roasted Peppers and Shallots over Baby Arugula  
Moscatto Balsamic Glaze  
Market Vegetable Ravioli, Oven Roasted Tomatoes, Pesto and Pine Nuts

### **Chefs Table**

#### **Select Two**

Roasted Beef Tenderloin, Tarragon Aioli  
Herb Crusted Leg of Lamb, Rosemary Demi-Glace  
Oven Roasted Chicken Breast, Mushroom Dijon Cream Sauce  
Grilled Hanger Steak, Green Peppercorn Chimichurri Sauce  
Dry Rubbed Pork Tenderloin, Red Grapes, Romesco Sauce  
Sliced Duck Breast, Brandy Cherry Reduction



## **Chefs Table**

Continued

Roasted Turkey Breast, Cranberry Peach Sauce

Wasabi Crusted Salmon, Pickled Ginger Teriyaki

Braised Brisket, Beet Horseradish Sauce

Pan Seared Monkfish, Three Pepper Herb Garlic Dressing

## **Small Plates**

A series of International "Tapas" - small plates hand passed to your guests

### **Select Four**

Maryland Crab Cake, Spicy Slaw and Chipotle Remoulade

Laguna Beach Fish Taco

Chicken and Biscuit, Peppercorn Sausage Gravy

New Orleans Shrimp and Grits

Braised Pork, Mushroom Risotto

Crispy Pork Belly, Ginger Vermicelli

Short Rib, Baby Bok Choy, Thai Yellow Curry

Truffle Mac and Cheese, Crabmeat

Boneless Sparerib Taco, Spicy Corn Salsa

Zucchini Rollatini, Tomato Cream Sauce

Orecchiette, Broccoli Rabe, Sausage, Garlic Broth

Sriracha Chicken Sliders, Melted Blue Cheese

Fried Oysters, Thai Chili Reduction



### **Wood Oven**

Breads and Flatbread Pizzettes will be served directly from the oven

#### **Select Two**

Sausage and Mushroom Pizzette

Smoked Gouda, Chicken and BBQ Sauce Pizzette

Pizzette Bacon, Mozzarella, Fresh Tomatoes

Pizzette Mozzarella and Marinara Sauce

Pizzette Shrimp, Pesto and Mozzarella

Pizzette Broccoli Rabe, Ricotta and Mozzarella

Pepperoni Bread

Broccoli Bread

### **Dessert "Bites"**

A selection of butler passed dessert "bites"

#### **Select Four**

Crème Brûlée Spoons

Fruit Shooters

Chocolate Milk Shake Shots

Honey Ricotta Zeppoles

Red Velvet Cupcakes

"Birthday Cake"

Cheese Cake Lollipops (seasonal)

Mini Lemon Meringue

Molten Chocolate Tortes

Tiramisu

White Chocolate Banana Cream Pie

S'mores

Strawberry Short Cake

Nutella Strawberry Pizza



### **Beverages**

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Assorted Soft Drinks–  
Premium Open Bar included

Four Hour Event

Please review DJ Packages with Event Planner.  
House DJ is required.

Direction Cards

Valet Parking & Coat Check