



Rooftop Romance

Butler Passed Hors d'oeuvres

Thai Chili Chicken Lollipop

Herb Crusted Lamb Chop

Garlic Goat Cheese Stuffed Fig

Crab and Corn Tartlet

Parmesan Stuffed Artichoke Fritter

Butternut Squash Tartlet

Scallop Ceviche Spoon

Seared Tuna Crisp

Please select two additional seasonal selections

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, Baby Arugula
Moscatto Balsamic Glaze



Campagna Antipasto

Fritto Misto, Fried Calamari, Zucchini, Cauliflower, Myer Lemon Aioli
Tri -color Tortellini baked with Mushrooms, Pancetta, Peas, Tomato Sauce
Pork Loin with White Bean Puree, Sundried Tomato and Balsamic Glaze
Market Vegetable Ravioli, Oven Roasted Tomatoes, Pesto and Pine Nuts

Chefs Table Select Two

Beef Tenderloin, Cipollini Onion Ragù
Hanger Steak, Garlic Chimichurri
Duck Breast, Port Wine Wild Berry Glaze
Stuffed Chicken Galantine, Artichoke Mint Puree
Roast Monkfish, Smoky Bacon Pea Sauce

Wood Oven

Calzone and Flatbread Pizzettes will be served directly from the oven
Select Three

Margherita Pizzette
Buffalo Chicken Pizzette
Broccoli Rabe, Sundried Tomato, White Pizzette
Meatball and Onion Pizzette
Portobello and Short Rib Truffle Pizzette
Pear, Brie and Shaved Parmesan Pizzete



Small Plates

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

Select Three

Seared Tilefish

Fried Calamari, Pepperoncini Pepper Salsa

Shrimp Tempura, Thai Chili Cream, Jalapeno

Pork Belly, Corn and Avocado Salsa

Baby Octopus, Seaweed Salad

Wild Beets, Blue Cheese, Toasted Macadamia Nuts

Fluke Carpaccio, Orange Segments

Baby Osso Bucco, Porcini Mushroom Risotto

Sausage and Clams with Tomato Slaw

Beef Short Rib, Parmesan Grits

Lamb Ragu, Mint Orzo, Preserved Lemon

Hanger Steak, Deep Fried Mushrooms, Gribiche Sauce

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

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