

## Cocktail Reception

### COLD HORS D'OEUVRES

(select four)

CRAB CURRIED SALAD  
Served on Risotto Herb Crisp

BLT ON ENDIVE *gf*

SALMON & CAPER CRÈME FRAÎCHE TOAST

CRAB COCKTAIL SHOT *gf*

STACKED CAPRICE SALAD *gf, v*

GREEK SALAD SKEWERS *gf, v*

SASHIMI TUNA TACO *gf*

WATERMELON & FETA SKEWERS *gf, v*

GREEN FUSILLI PASTA SALAD *v*  
in Mini Mason Jars

CHICKEN SALAD PROFITEROLES

DEVILED EGGS  
with Bacon Crumble

FRESH TUNA TARTAR CONE *gf*  
with Wasabi Aioli & Tobiko

SALMON & WILD STRIPED BASS TARTAR *gf*  
in a Petite Cone with Salmon Caviar

PEPPERED FILET MIGNON  
& Sundried Tomato Aioli Toast

VEGETARIAN SUSHI *gf, vg*  
with Fresh Ginger & Wasabi Soy

SPICY TUNA SUSHI *gf*  
with Toasted Sesame Seeds

PROSCIUTTO & FRESH MELON TOPPED *gf*  
with Mascarpone Cheese Spoon

PORT WINE MACERATED FIG *gf, s*  
& Bleu Cheese

SEARED YELLOW FIN TUNA CROSTINI  
with Black Olive Tapenade

PETITE NEW ENGLAND LOBSTER ROLL

MOZZARELLA, TOMATO &  
BASIL BRUSCHETTA *v*

COCKTAIL SHRIMP *gf*  
with Horseradish Sauce

MEDJOOOL DATES STUFFED *gf*  
with Goat Cheese & Balsamic Nectar

LOBSTER MEDALLION  
Avocado & Micro Herbs on Toasted Brioche  
(additional)

SCALLOP & SHRIMP CEVICHE *gf*

COLD SESAME NOODLE *vg*  
in Tiny Container with Chopsticks

INDIVIDUAL CRUDITÉS *gf, v*  
with Green Goddess Dressing

*gf* = gluten free | *v* = vegetarian | *vg* = vegan | *s* = seasonal

We strive to use locally sourced products and sustainably caught seafood whenever possible. The Restaurant may make reasonable substitutions to the menus when product availability or menus change. Client will be notified of such changes in advance of the Event.



## Cocktail Reception

### HOT HORS D'OEUVRES

(select four)

- |   |  |
|---|--|
| POPCORN SESAME CHICKEN<br>with Hot & Sour Sauce                                   | CHICKEN QUESADILLA<br>Chipotle BBQ Sauce with Guacamole  |
| GINGER SHRIMP & STICKY RICE SPOON <i>gf</i>                                       | SESAME BEEF SATAY<br>Scallion Soy Dip  |
| BRUSCHETTA<br>with Artichoke, Crispy Crumbled Bacon                               | BITE SIZED HAM & CHEESE MONTE CRISTO   |
| SHORT RIB & MASHED POTATO MARTINI <i>gf</i><br>(not available on rooftop terrace) | SMOKED BACON & ASPARAGUS BUNDLES <i>gf</i>   |
| CRISPY CAJUN SHRIMP & CORN HUSH PUPPIES<br>with Creole Dip                        | SPANAKOPITA WITH SPINACH & FETA <i>v</i>   |
| CHICKEN SATAY <i>gf</i><br>with Thai Peanut Dipping Sauce                         | MEMPHIS PULLED PORK BBQ<br>on a Brioche Bun  |
| TERIYAKI MEATBALLS<br>in Sesame & Scallion Sauce                                  | ENGLISH PEA & ASPARAGUS RISOTTO VERRINES <i>gf, v</i><br>(not available on rooftop terrace)                                    |
| ROASTED VEGETABLE & GOAT CHEESE CUP <i>v</i>                                      | ARBORIO RICE & MOZZARELLA FRITTERS <i>v</i>  |
| MINI ANGUS BURGER MELT<br>with Cornichon on a Petite Brioche                      | BUTTERNUT SQUASH SOUP SHOT <i>gf, v, s</i><br>with Fried Sage Leaf   |
| CLASSIC MINI PIZZA  | TUSCAN WHITE BEAN SOUP <i>gf, v, s</i><br>served in Demitasse Cup  |
| KOSHER PIG IN A BLANKET<br>with Pommery Mustard                                   | MAC & CHEESE BITES <i>v</i>  |
| GRILLED LOLLIPOP LAMB CHOPS <i>gf</i><br>with Minted Curry Yogurt<br>(additional) | POTATO LATKES<br>(select one)<br>with AMERICAN STURGEON CAVIAR & SOUR CREAM<br>OR<br>with SMOKED SALMON & SCALLION CREAM SAUCE |
| LOUISIANA CRAB CAKE WITH CREOLE SAUCE   |  |

### *Plus, A Beautifully Presented Antipasto Station*

- CHARCUTERIE PLATTER
- ASSORTED ARTISANAL CHEESES
- SELECTION OF GRILLED VEGETABLES *gf, vg*
- ARUGULA, RED LEAF & BIBB SALAD *gf, v*
- INDIVIDUAL CRUDITÉS SERVED in GLASSES WITH HERB DRESSING *gf, v*
- BOWLS of SAVORY OLIVES *gf, vg*
- OLIVE BREAD, FOCACCIA & GRISSINI DISPLAY

*gf* = gluten free | *v* = vegetarian | *vg* = vegan | *s* = seasonal

We strive to use locally sourced products and sustainably caught seafood whenever possible. The Restaurant may make reasonable substitutions to the menus when product availability or menus change. Client will be notified of such changes in advance of the Event.



## *Dinner*

### APPETIZERS

(select one)

HEARTS OF PALM, AVOCADO  
& MANGO SALAD *gf, vg*  
Baby Greens, Chopped Garden Vegetables,  
Passion Fruit Vinaigrette

BLACK MISSION FIG SALAD *v, s*  
Composed Green Salad, Aged Goat Cheese Toast,  
Port Wine Nectar, Shallot Vinaigrette

MAINE LOBSTER *gf, v*  
Fresh Corn, Baby Spinach,  
Roasted Tomato, Sweet Basil Pesto  
(additional)

COUNTRY SALAD *v*  
Sliced Pears, Haricot Vert, Spiced Walnuts,  
Maytag Blue Cheese, Dijon Vinaigrette

BURRATA MOZZARELLA &  
HEIRLOOM TOMATOES *gf, v*  
Petite Mixed Herbs, Basil Leaves,  
Drizzle of Tuscan Olive Oil

CAESAR SALAD *gf, v*  
Pecorino Romano Cheese

BRYANT PARK TENDER MIXED GREEN SALAD *gf, v*  
Balsamic Vinaigrette

THREE LEAVES *gf, v*  
Baby Kale, Arugula, Lollo Rosso,  
Blistered Grapes, Roasted Pecans,  
Shaved Parmesan Cheese, Dijon Dressing

CAPRICE SALAD *gf, v*  
Handmade Mozzarella, Tomato Medley,  
Balsamic Nectar and Sweet Basil

SEARED SUSHI GRADE TUNA *gf*  
(select one)

PETITE GREENS, AVOCADO  
Lemon Zest Caviar Dressing  
OR

GREEN PAPAYA, CELERIAC & MANGO SALAD  
with Two Dressings:  
Passion Fruit Dressing &  
Tomato-Serrano Chili Vinaigrette

JUMBO LOWCOUNTRY CRAB CAKES  
Frisée Greens, Honey Dijon Vinaigrette  
(additional)

SEARED DAY BOAT SCALLOPS *gf*  
Asparagus & Bell Pepper Salad,  
Watercress Butter Sauce

PROSCIUTTO DI PARMA *gf*  
Melon and Figs, Imported Mascarpone,  
Balsamic Nectar  
OR  
Baked Local Apple, Grilled Asparagus,  
Shaved Imported Parmigiano Reggiano

CREAMY BAROLO WINE RISOTTO *v*  
Roasted Squash, Peas, King Oyster Mushrooms,  
Shaved Parmesan

*gf* = gluten free | *v* = vegetarian | *vg* = vegan | *s* = seasonal

We strive to use locally sourced products and sustainably caught seafood whenever possible. The Restaurant may make reasonable substitutions to the menus when product availability or menus change. Client will be notified of such changes in advance of the Event.



## *Dinner, Continued*

### MAIN COURSES

(select two)

GRILLED ANGUS FILET MIGNON *gf*

Roasted Fingerling Potatoes, Sautéed Spinach, Wild Mushrooms, Au Jus

SLOW BRAISED BEEF SHORT RIB *gf*

Whipped Russet Potatoes, Roasted Cipollini Onions, Baby Carrots, Cabernet Short Rib Jus

ROAST LEMON CHICKEN BREAST *gf*

Garlic Whipped Potatoes, Asparagus Spears, Grilled Lemon & Caper Sauce

STUFFED CHICKEN WITH MUSHROOM DUXELLES *gf*

Roasted Small Potatoes, Baby Market Vegetables, Cabernet Sauce

GRILLED WILD SALMON

Whipped Russet Potatoes, Haricot Vert, Baby Carrots, Barolo Beurre Blanc

MEDITERRANEAN BRANZINO

Creamy Polenta, Caponata Vegetables, Watercress Beurre Blanc

MISO CRUSTED DAY BOAT COD

Sesame Rice, Grilled Scallions, Julienne of Vegetables

PAN ROASTED CHILEAN SEA BASS

Spinach, Creamy White Corn Polenta Flavored with Mascarpone, Provencal Sauce

GRILLED MAHI MAHI

Spinach, Small Potatoes, Caper Lemon Sauce

### SILENT VEGETARIAN OPTION

(select one)

Following options alternatively available as an appetizer.

MUSHROOM RAVIOLI FAGIOLI *v*

Grilled Artichoke, English Peas, Edamame, Spinach, Parmesan Broth

ENGLISH PEA RISOTTO *vg*

Wild Mushrooms, Heirloom Tomatoes

GRILLED CAULIFLOWER STEAK *v*

Israeli Couscous with Harissa, Golden Raisins, Feta & Almonds, Patty Pan Squash

*gf* = gluten free | *v* = vegetarian | *vg* = vegan | *s* = seasonal

We strive to use locally sourced products and sustainably caught seafood whenever possible. The Restaurant may make reasonable substitutions to the menus when product availability or menus change. Client will be notified of such changes in advance of the Event.



## *Dinner, Continued*

### DESSERTS

(select one)

WARM CHOCOLATE TART  
Vanilla Cocoa Nib Crunch Ice Cream

GRANNY SMITH & JACK DANIELS APPLE PIE  
Vanilla Ice Cream, Calvados Cider Caramel Sauce

BANANA BRIOCHE PUDDING  
Salty Peanut Ice Cream, Hot Fudge, Whipped Cream

CREAMY VANILLA NEW YORK CHEESECAKE  
Oatmeal Pecan Crumble, Amarena Cherries, Crème Fraîche Sorbet

LEMON MERINGUE TART  
Blackberry Merlot Sauce

TRIO OF HOMEMADE SORBET or ICE CREAM *gf*

FRESH SEASONAL FRUIT *gf, vg*

### OR

### PETITE DESSERT BUFFET

(select six)

LEMON MERINGUE TARTS  
BLUEBERRY BURST CRUMBLE PIE

RED VELVET CUPCAKES

CHOCOLATE RASPBERRY  
TRUFFLE TARTS

GRANNY SMITH &  
JACK DANIELS APPLE PIE

DARK CHOCOLATE DIPPED  
BROWNIE POPS

BANANA CUPCAKES  
With Cream Cheese Icing

GERMAN CHOCOLATE CAKE POPS

TIRAMISU DOMES

VALRHONA BLACKOUT  
CHOCOLATE MOUSSE

CHOCOLATE DIPPED  
CHEESECAKE LOLLIPOPS

CHOCOLATE GLAZED  
ALMOND FRANGIPANE

FRESH BERRY TARTS

CHOCOLATE GLAZED FRENCH  
VANILLA CREAM PUFFS

SWEET & SALTY TRIO  
Caramel Popcorn,  
Chocolate-Dipped Pretzels  
& Peanut Brittle

CARAMEL PANNA COTTA  
with Popcorn Whipped Cream  
& Chocolate Cigarette

CRÈME FRAÎCHE PANNA COTTA  
with Passion Fruit Gelée

CHEF'S SELECTION  
OF HOMEMADE COOKIES

FRENCH MACARONS  
Lemon Lime, Hazelnut Cherry  
Chocolate Chip, Blackberry Merlot

FRESH FRUIT VERRINE  
with Raspberry Gelée Topped  
with Whipped Cream

### COFFEE & TEA SERVICE

*gf* = gluten free | *v* = vegetarian | *vg* = vegan | *s* = seasonal

We strive to use locally sourced products and sustainably caught seafood whenever possible. The Restaurant may make reasonable substitutions to the menus when product availability or menus change. Client will be notified of such changes in advance of the Event.



## *Bar Package*

### DELUXE OPEN BAR

#### LIQUOR

GREY GOOSE VODKA  
KETEL ONE VODKA  
TITO'S VODKA  
CROP MEYER LEMON ORGANIC VODKA  
BOMBAY SAPPHIRE GIN  
HENDRICK'S GIN  
BACARDI SILVER RUM  
VILLA ONE REPOSADO TEQUILA  
PATRON SILVER TEQUILA

MAKER'S MARK BOURBON  
WOODFORD RESERVE BOURBON  
MICHTER'S RYE  
APEROL  
JACK DANIELS WHISKEY  
SUNTORY JAPANESE WHISKEY TOKI  
JAMESON IRISH WHISKEY  
DEWAR'S SCOTCH  
SPEYBURN SINGLE MALT SCOTCH

#### PROSECCO

LA MARCA PROSECCO

#### WINE

Selection of one white wine and one red wine.

##### WHITE

FRANCISCAN CHARDONNAY, CALIFORNIA | PROPHECY PINOT GRIGIO, ITALY  
DASHWOOD, SAUVIGNON BLANC, NEW ZEALAND

##### RED

J PINOT NOIR, CALIFORNIA | BONTERRA ORGANIC, CABERNET SAUVIGNON, CALIFORNIA

##### ROSÉ

NOTORIOUS PINK, FRANCE

#### BEER

##### BOTTLED BEER

CORONA  
HEINEKEN LIGHT  
LAGUNITAS IPA  
HEINEKEN  
EVERYDAY ARK ALE

##### DRAFT

SIX POINT CRISP PILSNER  
BLUE MOON WHITE ALE  
SIERRA NEVADA HAZY IPA

#### SOFT DRINKS

SPARKLING MINERAL WATER, SODAS, JUICES, TONIC & CLUB SODA