

Cocktail Reception

HOT HORS D'OEUVRES

(select three)

BUTTERNUT SQUASH SOUP SHOT **v, s**
with Fried Sage Leaf

ROASTED VEGETABLE &
GOAT CHEESE CUP **v**

MINI FIG & FONTINA GRILLED CHEESE **v, s**
Asian Pear

SPANAKOPITA with SPINACH & FETA **v**

ARBORIO RICE & MOZZARELLA FRITTERS **v**

MAC & CHEESE BITES **v**

PORTOBELLO & ZUCCHINI FRITES **v**
served with Romesco & Pesto Sauce

PEE WEE POTATOES **gf**
Caviar & Sour Cream

POPCORN SESAME CHICKEN
with Hot & Sour Sauce

MINI CHICKEN & WAFFLE
Homemade Coleslaw

CHICKEN SATAY **gf**
with Thai Peanut Dipping Sauce

CHICKEN QUESADILLA
Chipotle BBQ Sauce with Guacamole

MINI ANGUS BURGER MELT
with Cornichon on a Petite Brioche

SHORT RIB &
MASHED POTATO MARTINI **gf**
(not available on rooftop terrace)

TERIYAKI MEATBALLS
in Sesame and Scallion Sauce

ASIAN MARINATED BEEF SATAY **gf**

GRILLED LOLLIPOP LAMB CHOPS
with Minted Curry Yogurt
(additional)

BITE SIZED HAM &
CHEESE MONTE CRISTO

KOSHER PIG IN A BLANKET
with Pommery Mustard

MEMPHIS PULLED PORK BBQ
on a Brioche Bun

GINGER SHRIMP &
STICKY RICE SPOON

LOUISIANA CRAB CAKE
with Creole Sauce

POTATO LATKES
with AMERICAN STURGEON CAVIAR
& Sour Cream
OR with SMOKED SALMON
& Scallion Cream Sauce

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

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Cocktail Reception

COLD HORS D'OEUVRES

(select three)

STACKED CAPRICE SALAD *gf, v*

WATERMELON & FETA SKEWERS *gf, v*

TARO CHIPS with AVOCADO SALAD *vg*
Smoked Blistered Tomatoes

BLACK BEAN HUMMUS &
ARTISANAL FLATBREAD *vg*
Cucumber & Moroccan-Cured Lemon

VEGETARIAN SUSHI *v*
with Fresh Ginger & Wasabi Soy

COLD SESAME NOODLE *vg*
with Peanut Sauce in Tiny Container
& Chopsticks

MOZZARELLA, TOMATO & BASIL BRUSCHETTA *v*
Crushed Vine-ripe Tomatoes

YELLOW & RED GAZPACHO SHOOTERS *gf, vg, s*

DEVILED EGGS *gf*
with Bacon Crumble

MINI CHICKEN SALAD *gf*
served on an Endive Petal

MINI STEAK FRITES
Peppered Filet Mignon & Chipotle Aioli
served on a Potato Chip

PROSCIUTTO & FRESH MELON
topped with Mascarpone Cheese Spoon

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

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

SASHIMI TUNA TACO *gf*

SPICY TUNA SUSHI
with Toasted Sesame Seeds

SEARED YELLOW FIN TUNA CROSTINI
with Black Olive Tapenade

COCKTAIL SHRIMP *gf*
with Horseradish Sauce

SCALLOP & SHRIMP CEVICHE *gf*

PETITE NEW ENGLAND LOBSTER ROLL
(additional)

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

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ANTIPASTO STATION

CHARCUTERIE PLATTER

Prosciutto di Parma, Sweet Copa, Imported Salami,
Olives Cornichons & Olive Oil Crostini

ASSORTED ARTISANAL CHEESES

Served with Tomato Marmalade, Spiced Nuts,
Dried Organic Fruit & Fine Crackers

SELECTION OF GRILLED VEGETABLES *gf, vg*

Asparagus Spears, Fire Roasted Peppers,
Artichokes, Squash, Eggplant & Grilled Endive

TUSCAN WHITE BEAN DIP *gf, vg*

ARUGULA, FENNEL, & ORANGE SALAD *gf, vg*

Pine Nuts & Fresh Oregano

INDIVIDUAL CRUDITÉS

SERVED in GLASSES

with Herb Dressing *gf, v*

BOWLS of SAVORY OLIVES *gf, vg*

Picholine & Alfonso

OLIVE BREAD, FOCACCIA &

GRISSINI DISPLAY

Parsley & Lemon

MARINATED BOCCONCINI *gf, v*

Tomatoes and Basil

BABY SPINACH & ARTICHOKE DIP *gf, vg*

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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

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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

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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

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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
MATUA SAUVIGNON BLANC, NEW ZEALAND

RED

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

ROSÉ

NOTORIOUS PINK, FRANCE

BEER

BOTTLED BEER

ABITA LIGHT
CORONA
LAGUNITAS IPA
HEINEKEN
EVERYDAY ARK ALE
HIGH NOON HARD SELTZER

DRAFT

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

SOFT DRINKS

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