

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

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HOT HORS D'OEUVRES

(select four)

POPCORN SESAME CHICKEN
with Hot & Sour Sauce

GINGER SHRIMP & STICKY RICE SPOON *gf*

BRUSCHETTA
with Artichoke, Crispy Crumbled Bacon

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

CRISPY CAJUN SHRIMP & CORN HUSH PUPPIES
with Creole Dip

CHICKEN SATAY *gf*
with Thai Peanut Dipping Sauce

TERIYAKI MEATBALLS
in Sesame & Scallion Sauce

ROASTED VEGETABLE & GOAT CHEESE CUP *v*

MINI ANGUS BURGER MELT
with Cornichon on a Petite Brioche

CLASSIC MINI PIZZA

KOSHER PIG IN A BLANKET
with Pommery Mustard

GRILLED LOLLIPOP LAMB CHOPS *gf*
with Minted Curry Yogurt
(additional)

LOUISIANA CRAB CAKE WITH CREOLE SAUCE

CHICKEN QUESADILLA
Chipotle BBQ Sauce with Guacamole

SESAME BEEF SATAY
Scallion Soy Dip

BITE SIZED HAM & CHEESE MONTE CRISTO

SMOKED BACON & ASPARAGUS BUNDLES *gf*

SPANAKOPITA WITH SPINACH & FETA *v*

MEMPHIS PULLED PORK BBQ
on a Brioche Bun

ENGLISH PEA & ASPARAGUS RISOTTO VERRINES *gf, v*
(not available on rooftop terrace)

ARBORIO RICE & MOZZARELLA FRITTERS *v*

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

TUSCAN WHITE BEAN SOUP *gf, v, s*
served in Demitasse Cup

MAC & CHEESE BITES *v*

POTATO LATKES
(select one)
with AMERICAN STURGEON CAVIAR & SOUR CREAM
OR
with SMOKED SALMON & SCALLION CREAM 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

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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
BROOKLYN GIN
BACARDI SILVER RUM
HERRADURA SILVER TEQUILA
CASAMIGOS BLANCO TEQUILA

MAKER'S MARK BOURBON
WOODFORD RESERVE BOURBON
MICHTER'S RYE
BULLEIT RYE
JACK DANIELS WHISKEY
SUNTORY JAPANESE WHISKEY TOKI
JAMESON IRISH WHISKEY
DEWAR'S SCOTCH
MONKEY SHOULDER SCOTCH

PROSECCO

LA MARCA PROSECCO

WINE

Please select one red and one white from our house wines.

WHITE

STEEL CHARDONNAY, FRANCE
PROPHECY PINOT GRIGIO, ITALY

RED

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

BEER

BOTTLED BEER

CORONA
HEINEKEN LIGHT
LAGUNITAS IPA
HEINEKEN
EVERYDAY ARK ALE

DRAFT

BOHEMIA PILSNER
BLUE MOON WHITE ALE
SIERRA NEVADA SEASONAL

SOFT DRINKS

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