



# THE ROOFTOP

## WEDDING MENU PACKAGE

*eat, drink, and  
be married...*





# THE ROOFTOP WEDDING VENUE

\$850

Ceremony and Reception Site

Appetizer Display

Champagne Toast

Coffee and Tea Station

Chiavari Fruitwood Chairs

Inventory of Tables

Linens and Napkins (several colors available)

Settings and Gold Chargers

Dance Floor - 21' x 21' and DJ Table

Customized LED Welcome Sign

Banquet Staff

Security

Valet Parking



Best Place to Get Married



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All prices subject to 20% service charge and 8.25% sales tax. Minimum \$5,000 spend, inclusive of food and bar options.

# APPETIZER DISPLAY

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UP TO ONE HOUR OF SERVICE

Seasonal Fresh Cut Fruits and Berries with Honey Yogurt Sauce

Garden Crudit  with Dips: Buttermilk Ranch, Grilled Onion Cream, Smoky Blue Cheese

International and Domestic Cheeses, Fruit Preserves and Toasted Nuts with Assorted Crackers, Flatbreads, Dried Fruits, Pita Brea, Hummus, and Tabbouleh

## UPGRADE OPTIONS

Deluxe Chilled Seafood Display including Jumbo Shrimp Cocktail, Crab Claws, Lobster Salad, Sea Scallops with Lemons, Limes, House Made Cocktail Sauce and Citrus Remoulade **Additional \$55 per Guest**

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges **Additional \$15 per Guest**

## TABLETOP OPTIONS

Charcuterie Board Chef's Selection of Artisanal Cheeses, Cured Meats, and Accoutrements: Cheddar, Swiss, Pepperjack Cheese, Hummus, Cashews, Spanish Sausage, Salami, Dried Cranberries, Crackers, Pickled Carrot and Cauliflower, Pita Bread **Additional \$30 per Platter (Feeds 3 Guests)**

Roasted and Salted Fancy Mixed Nuts **Additional \$1.50 per Guest**

Original Kettle Potato Chips **Additional \$1.50 per Guest**

Hummus **Additional \$1.50 per Guest**

Pita Chips **Additional \$1.00 per Guest**

Tabbouleh **Additional \$1.00 per Guest**

# PLATED DINNER

\$100 PER GUEST

All Plated Selections are Served with Bread and Butter

## FIRST COURSE - Choice of One

Caesar Salad with Shaved Parmesan Reggiano and Garlic Herb Crostini

Strawberry and Baby Spinach Salad with White Balsamic Vinaigrette with Candied Pecan and Goat Cheese

Garden Salad with Shredded Carrots, Radishes, Cucumbers, Tomatoes, Dressing Selections: Herb Buttermilk Ranch and Creamy Balsamic Vinaigrette

## SECOND COURSE - Choice of Two

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce

Pan Seared Airline Chicken Breast, Cipollini Onions with Forest Mushrooms and Marsala Wine Sauce

Grilled Atlantic Salmon (8 oz.) with Citrus Beurre Blanc

Vegetarian Dish - Ratatouille with Roasted Butternut Squash

10 oz. Top Sirloin with Bordelaise Sauce

## SIDES - Choice of Two

Whipped Yukon Potatoes

Seasonal Market Vegetables with Herb Butter

Heirloom Carrots with Herb Oil and Sea Salt

Crispy Brussel Sprouts with Sweet and Spicy Bacon

Roasted Marble Potatoes

Jasmine White Rice

Sautéed Green Beans

## THIRD COURSE - Choice of One

Italian Vanilla Panna Cotta with Red Berry Sauce and Fruit Berries

Chocolate Torte with Almond Toffee and Bourbon Sauce

New York Cheesecake with Red Berries and Whipped Cream



# CHILDREN'S MENU

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\$45 PER GUEST

Accompanied with Fresh Fruit Cup and Fresh Baked Chocolate Chip Cookie

## Choice of One

Chicken Fingers with Choice of Buttermilk Ranch or BBQ Dipping Sauce and French Fries with Ketchup

Hamburger or Cheeseburger with French Fries or Tater Tots with Ketchup

Cheese or Pepperoni Flatbread

Mac and Cheese

## ENHANCEMENTS

### UPGRADE SINGLE OPTION SELECTIONS

ADDITIONAL \$15 PER GUEST

Seared Lamb Chops with Blistered Tomatoes and Chimichurri Sauce

Grilled New York Steak with Roasted Tomato and Sweet Onion Demi-Glace

Seared Petite Beef Tenderloin Medallion with Green Peppercorn Sauce

Macadamia Crusted Mahi Mahi with a Honey-Fresno Chili Sauce and Tropical Salsa

### UPGRADE DUO OPTION SELECTIONS

ADDITIONAL \$20 PER GUEST

Grilled Jumbo Shrimp and Pan Seared Airline Chicken Breast

Top Sirloin and Grilled Jumbo Shrimp Scampi

Petite Beef Medallion with Bordelaise and Lobster Tail with Drawn Butter