



Rooftop Rendezvous

Butler Passed Hors d'oeuvres

Thai Chicken in Lotus Cups with Fire Roasted Peanuts and Red Leaf Basil

Eggplant "Crisps" with Roasted Tomatoes, Fresh Mozzarella and Basil

Gunpowder Chicken with Ranch Crème Fraiche

Brie Fritter with Raspberry Dip

Shrimp Wonton with Plum Dip

Steak Tartare on Brioche Toast

The Modern Harvest Table

A selection of Grilled and Roasted Farmers Market Vegetables
with a 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 with Fire Roasted Peppers and Shallots over Baby Arugula
with Moscato Balsamic Glaze

Market Vegetable Ravioli with Oven Roasted Tomatoes, Pesto and Pine Nuts

Chefs Table Select Two

House Smoked Beef Tenderloin with Horseradish Cream

Wood-Fired Herb Crusted Salmon with Cucumber Relish

Breast of Muscovy Duck with Rosemary Honey

Slow Cooked Local Chicken with Caramelized Onions and Roasted Olives

Grilled Chicken with Mint and Lemon, Minted Carrot Sala



Small Plates

In addition to butler passed hors d'oeuvres, our chefs will create a series of International "Tapas" - small plates hand passed to your guests

Select Three

Maryland Crab Cake with Spicy Slaw and Chipotle Remoulade

Chicken "Pot Pie"

Shrimp and Crispy Baby Artichokes with Salsa Verde

Creole Shrimp with Super Creamy Grits

Peanut Crusted Calamari with Thai Hot Pepper Relish

Slow Roasted Chicken with Peanut Dressing and Buckwheat Noodles

Korean Barbeque Beef on a Brioche Roll with Cucumber Kimchi and Scallion Salsa

Beef Wellington Slider

Artichoke Crespelle: Handmade Italian Crepes are filled with Baby Artichokes Mascarpone and Basil served with a Roasted Pepper Marinara

Risotto Milanese: Saffron Risotto topped with a Classic Veal and Pork Ragù

Anelletti al Forno: Pasta Rings baked with Sausage, Mushrooms and Peas in a Roasted Tomato Sauce with Pecorino Ricotta and Fresh Thyme

Four Cheese Macaroni and Cheese

Petit Beef Filet with Crispy Steak House Onions and Truffle Teriyaki Drizzle

Baja Fish Tacos

Paella

Enhancements

Baby Lamb Chops served with a Mediterranean Salad, Feta and Olives
\$6 per person

Maryland Crab, Mango and Avocado Salad with Micro Greens
Honey Poppy Seed Vinaigrette
\$6 per person



Wood Oven

Calzone and Flatbread Pizzettes will be served directly from the oven

Select Three

Pizzette with Caramelized Onions, Ricotta Fresca and Prosciutto di Parma

Pizzette with House Made Mozzarella and Fresh Tomatoes

Buffalo Chicken Pizzette

Sausage and Mushroom Calzones

Seared Tuna and Wasabi Pizzette

Dessert "Bites"

A selection of butler passed dessert "bites" to be passed to your guests

Select Four

Crème Brûlée Spoons

Cinnamon Beignets

Chocolate Milk Shake Shots

Honey Ricotta Zeppoles

Cherry Cheese Cake Lollipops

Nutella Banana Pizza

Gelato Profiteroles

Apple Fritters

Molten Chocolate Tortes

Brownie Sundae

White Chocolate Banana Cream Pie

Tiramisu

Key Lime Tartlets

S'mores

Strawberry Short Cake

Harvest Fruit Strudel

Pumpkin Crème Brûlée