



A ROOFTOP LOUNGE

## 2010 PRIVATE EVENT CATERING MENUS

### **Classic Cocktail Party**

**2 Hour Rooftop Event  
Private Roped Off Area  
Professional Catering Staff**

### **BEVERAGE**

#### **Premium Open Bar**

Unlimited Consumption of Premium Brand Liquors to include:  
Ultimat and Finlandia Vodka, Dewar's Scotch, Johnny Walker Red Label Scotch, Canadian Club,  
Bluecoat Gin, Jack Daniels Bourbon, Bacardi Silver Rum, Cazadores Tequila

House Wines to Include: Canyon Road Cabernet Sauvignon, Canyon Road Chardonnay

Bottled Beers to include: Budweiser, Bud Light, Corona & Corona Lite

### **FOOD**

#### **Tuscan Table**

Mozzarella with Basil and Extra Virgin Olive Oil  
Marinated Artichoke Hearts, Kalamata Olives, Chilled Ratatouille Salad,  
Marinated Mushroom Salad, Cannellini Bean Salad, Fire Roasted Peppers, Charcuterie,  
Imported and Domestic Farm Cheeses and a Decorative Display of Breads to  
Include Baguettes, Parmesan Crisps and Focaccia

#### **Baskets of Vegetable Crudités**

An Excellent Assortment of Garden Fresh Vegetables with Hummus & Dipping Sauces



A ROOFTOP LOUNGE

## 2010 PRIVATE EVENT CATERING MENUS

**Rooftop Mixer  
2 Hour Event  
Private Roped Off Area  
Professional Catering Staff**

### **BEVERAGE**

#### **Premium Open Bar**

Unlimited Consumption of Premium Brand Liquors to include:

Ultimat and Finlandia Vodkas, Dewar's Scotch, Johnny Walker Red Label Scotch, Canadian Club Bluecoat Gin, Jack Daniels Bourbon, Bacardi Silver Rum, Cazadores Tequila

House Wines to Include: Canyon Road Cabernet Sauvignon, Canyon Road Chardonnay

Bottled Beers to include: Budweiser, Bud Light, Corona & Corona Lite

### **FOOD**

*Choice of five hors d'oeuvres to be passed or stationed*

Mini cheeseburger with plum tomato and pickles

Crab cake with spicy remoulade

Crispy tempura shrimp chop sticks oriental dipping sauce

Chicken or Beef sate with Thai peanut sauce

Pan seared vegetable pot stickers with scallion soy dipping sauce

Tomato and mozzarella skewer with basil oil

Beef Carpaccio wrapped white asparagus with truffle dressing

Boursin stuffed strawberries or figs (seasonal) with balsamic glaze



A ROOFTOP LOUNGE

## 2010 PRIVATE EVENT CATERING MENUS

**Rooftop Reception  
3 Hour Event  
Private Roped Off Area  
Designated Professional Catering Staff**

### **BEVERAGE**

#### **Premium Open Bar**

Unlimited Consumption of Premium Brand Liquors to include:  
Ultimat and Finlandia Vodka, Dewar's Scotch, Johnny Walker Red Label Scotch, Canadian Club,  
Bluecoat Gin, Jack Daniels Bourbon, Bacardi Silver Rum, Cazadores Tequila

House Wines to Include: Canyon Road Cabernet Sauvignon, Canyon Road Chardonnay

Bottled Beers to include: Budweiser, Bud Light, Corona & Corona Lite

### **FOOD**

#### **Passed Hors d'oeuvres**

##### **Select Four Butler Passed Hors d'oeuvres for the First Hour**

Mini cheeseburger with plum tomato and pickles  
Crab cake with spicy remoulade  
Crispy tempura shrimp chop sticks oriental dipping sauce  
Chicken or Beef sate with Thai peanut sauce  
Pan seared vegetable pot stickers with scallion soy dipping sauce  
Tomato and mozzarella skewer with basil oil  
Beef Carpaccio wrapped white asparagus with truffle dressing  
Boursin stuffed strawberries or figs (seasonal) with balsamic glaze

(Continued)



A ROOFTOP LOUNGE

*Rooftop Reception Continued*

**SELECT TWO HOT STATIONS**

**Carved Station**

*Select One*

Roasted Breast of Turkey with Peppercorn Mayonnaise and Cranberry Relish  
Pepper Crusted New York Sirloin with Bordelaise Sauce  
Asian Marinated Roast Pork Tenderloin with Teriyaki Sauce

**Pasta Station**

*Select Two Pasta and Two Sauce*

Penne, Farfalle, Rigatoni and Tortellini Pastas  
with Pomodoro, Bolognese, Truffle Alfredo or Roasted Garlic Pesto Sauces

**Thai Sate Station**

Grilled Shrimp, Chicken and Beef Sates,  
Cucumber and Pickled Shitake Mushroom Salad, Spicy Thai Noodles  
Red Curry Sauce, Spicy Peanut Sauce and Coconut Lemongrass Sauce

**Lo Mein Station**

Your Choice of Shrimp, Chicken and Duck Lo Mein  
with Crispy Asian Vegetables Wok Fried served in Chinese  
"to-go" Containers with Sweet Pea Sprouts and Chop Sticks

**Dim Sum Station**

Classic Assortment of Steamed and Fried Dim Sum  
Shao-Mai Dumplings, Pot Stickers, Spring Rolls and Har Gow  
presented in Bamboo Baskets and Woks with Tamarind Soy, Plum Sauce and Spicy Mustard

**Mashed Potato Martini Station**

Red Bliss and Sweet Potatoes served with Homemade Pan Gravy,  
Broccoli Florets, Grated Cheddar and Monterey Jack Cheese Blend,  
Scallions, Diced Bacon and Sour Cream

**SELECT ONE COLD STATION**

**Cheese and Vegetable Crudité's**

International and Domestic Farm Cheeses offered with Red and Green Grapes,  
French Bread, Ficelle and Fine Crackers with An Excellent Assortment of  
Garden Fresh Vegetables with Hummus and Dipping Sauces

**Tuscan Table**

Mozzarella with Basil and Extra Virgin Olive Oil, Marinated Artichoke Hearts,  
Kalamata Olives, Chilled Ratatouille Salad, Marinated Mushroom Salad, Cannelini Bean Salad,  
Fire Roasted Peppers, Charcuterie, Imported and Domestic Farm Cheeses, Decorative Display  
of Breads to Include Baguettes, Parmesan Crisps and Focaccia

(continued)



A R O O F T O P L O U N G E

## RECEPTION STATION ENHANCEMENTS

### **Seafood Bar**

Freshly Shucked Clams and Oysters on the Half Shell  
Snow Crab Claws and Jumbo Gulf Shrimp  
Presented with Sculpted Ice Shell  
Classic Cocktail Sauce, Remoulade and Mignonette  
Lemons in Bonnet, Fresh Grated Horseradish and Tabasco Sauce

### **Sushi Bar**

Elaborate Display of Sushi, Sashimi and Maki Rolls  
consisting of California Rolls, Spicy Tuna Roll and Pickled Vegetable Rolls  
Yellow Tail, Salmon, Shrimp and Crab Sashimi  
garnished with Pickled Ginger, Wasabi and Sweet Soy

### **Shrimp Sauté Station**

Tender Shrimp Sautéed with Creamy Garlic Sauce,  
Asparagus Tips and Plum Tomato

### **Chocolate Fondue Station**

Served with Skewered Fruits and Berries, Marshmallows, Sliced Banana,  
Pretzel Sticks and Sundried Fruits

### **Dessert Buffet**

An Assortment of Desserts to include:  
Miniature Dessert Samplings, Tortes, Mousse, French Pastries and Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and a Fine Selection of Teas