



A ROOFTOP LOUNGE

## **Classic Cocktail Party**

**Two Hour Reception Package**

**Includes Butler Passed Hors D'oeuvres & Premium Brand Open Bar**

**Butler Passed Hors d' Oeuvres**

**(Please Select Six Hors d'oeuvres, either Hot or Cold)**

### **Hot Canapes**

#### **Baccala**

Salt cod croquettes with green goddess dressing

#### **Meatballs**

House made Italian meatballs tossed in fresh ricotta cheese and Sunday sauce

#### **Wagyu sliders**

Mini beef burgers served with caramelized onions and mad dipping sauce

#### **BBQ Chicken**

Chili rubbed chicken skewer glazed in an espresso BBQ sauce

#### **Korean Beef**

Grilled beef skewer with sweet and spicy gochujang glaze

#### **Grilled Cheese**

Petit sandwiches made with manchego cheese and caramelized onions

#### **Tamarind Pork**

caramelized pork belly kabobs lacquered with sweet chili and tamarind marinade



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### **Cold Canapes**

#### **Lump Crab and Avocado**

Fresh crab folded into Haas avocados and chipotle peppers

#### **Fig Bruschetta**

Dried figs plumped in bourbon and tossed with piquillo peppers

#### **Grilled Shrimp**

Mojo marinated grilled shrimp served with toasted coriander citrus sauce

#### **Lobster Profiteroles**

New England style lobster roll served in a cream puff shells

#### **Ceviche**

Fresh bay scallops marinated in citrus and cilantro

#### **Savory Tart**

Fresh roasted corn, tomatoes, black beans and red peppers

#### **Gazpacho**

Fresh cucumber cups filled with tomatoes, peppers and cucumbers

#### **Salmon Lollipop**

Smoked salmon and dill mousse tossed with toasted walnuts and crème fraiche

### **PREMIUM BRAND OPEN BAR**

Grey Goose and Kettle One Vodkas, Dewar's Scotch, Johnny Walker Black Label Scotch,  
Tanqueray Gin, Jack Daniels Bourbon, Bacardi Silver Rum, Jose Cuero Tequila

Tom Gore Vineyard Chardonnay, Groth Sauvignon Blanc, Vie Vite Rose and Louis Martini Cabernet

Budweiser, Bud Light, Corona, Heineken, Montauk Seasonal

**\*\* Mad46 is a 21 year and older venue, no one under 21 is admitted \*\***



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## **Madness Package**

**Two Hour Cocktail Party Featuring Two of our Chef's Gourmet Food Displays  
& Premium Brand Open Bar**

### **CHEF'S FOOD DISPLAYS**

(Please Select Two)

#### **City Streets**

A Traditional Display of New York Classic Dishes, Hot Pretzels with Warm Bacon and Blue Cheese The Classic New York Hotdog with Sides Of Sauerkraut, Sweet Vidalia Onions, Relish and Traditional Wagyu Beef Sliders

#### **Guacamole Station**

House Made Guacamole Made To Order with The Traditional Garnishes accompanied with Warm Corn Tortillas Chips, Braised Short Rib Chili and Green Tomato Chow Chow

#### **Paella Station**

Seafood Paella Along with Tastes of Tapas Style Spanish Influenced Dishes Such As Red Pepper and Chorizo Spread, Marinated Garbanzo Beans, Marinated Artichokes, Olive Tapenade and Shrimp with Marinated Tomatoes

#### **Taco Station**

South Western Influenced Street Tacos to consist of Mole Braised Short Rib with Black Bean and Corn Relish, Chicken Tinga with Sea Salt Cilantro Crema, Chorizo, Potato Hash Taco with South Western Slaw

#### **Dumpling Experience**

An Assortment of Handcrafted Dumplings to include Chicken and Lemongrass with a Thai Coconut Sauce, Peking Duck with Pickled Ginger Sauce, Shrimp Dumpling with Chili Paste and Thai Vegetable Curry Dumpling with Saffron Dipping Sauce