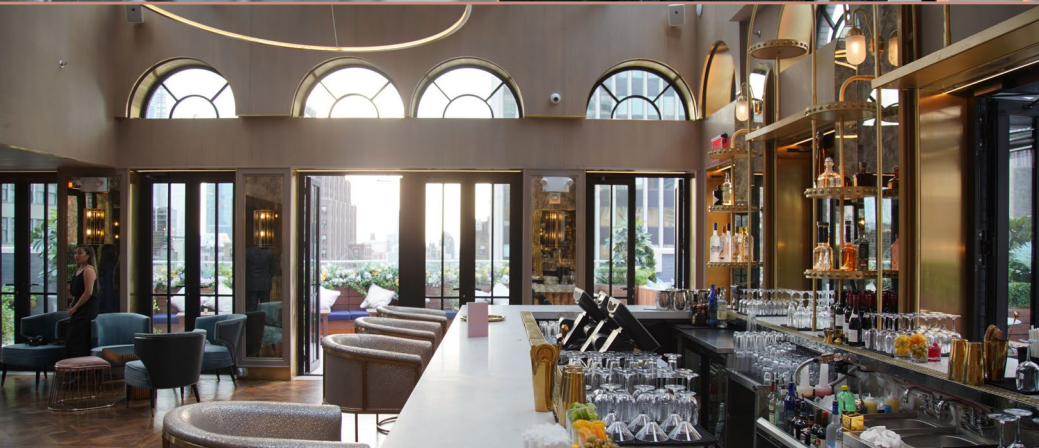


Elsie

ROOFTOP







SELECT SIX PASSED HORS D'OEUVRES TWO HOURS (75 GUESTS MIN.)

\$50 PER GUEST | ADDITIONAL HOUR - \$25 PER GUEST

SELECT EIGHT PASSED HORS D'OEUVRES TWO HOURS (75 GUESTS MIN.)

\$65 PER GUEST | ADDITIONAL HOUR - \$25 PER GUEST

MICRO STANDING GRILLED CHEESE | Wild mushrooms, asiago, gherkin

VIETNAMESE VEGETABLE SPRING ROLL | Carrot, avocado, local greens

SUHU SHRIMP | Ginger, garlic, soy sauce reduction, parsley

CAULIFLOWER PIZZETTE | Robiola, Wilted Spinach, Cauliflower Crust

STEAMED ANGRY LOBSTER DUMPLINGS | Spicy Tomato, Lemon Confit, Basil

TARO ROOT TACO WITH CARAMELIZED MUSHROOMS | Micro arugula, Catapano chevre

GRILLED MINI BEEF TENDERLOIN | chimichurri, red onion marmalade, sourdough crostini

KOBE BEEF FRANKS | Cheddar buns, dijon, presented in wheatgrass

MICRO DRIFTWOOD SIRLOIN SLIDERS | Melted Cheddar, ketchup, pickle

BARBECUED PULLED PORK GREEN APPLE QUESADILLA | Creamy Picante

TUSCAN FRITTATA BITE | Prosciutto, Parmesan

FRENCH ONION SOUP BITE | Brioche Crouton, Gruyere, Caramelized Onions

MEDITERRANEAN CUCUMBER CUP | Kalamata Olives, Tomato, Feta

CORNUCOPIA OF PEKING DUCK | Pulled Peking Duck, Asian slaw, Scallion Confetti

THAI CHICKEN | Toasted sesame seeds, peanuts

SPICY TUNA TARTAR | Lotus Cup, Wakame Salad, Wasabi Caviar

BABY LAMB CHOPS (ADDITIONAL \$8 PER GUEST) | Garlic Chive Aioli

PRETZEL-CRUSTED CRAB CAKE | Old Bay, Tomato Jam, Chipotle Tartar Sauce

MINI CLOTHESLINE BACON | Maple, Black Pepper

MINI PIZZETTE | Margherita, Fresh Basil, Parmesan



OPEN BAR PACKAGES | TWO HOURS

CLASSIC

WINE & BEER | \$50 PER GUEST
(additional hour \$25 per guest)

RED | Pinot Noir, Malbec, Cabernet Sauvignon,

WHITE | Pinot Grigio, Chardonnay, Sauvignon Blanc

ROSÉ | Côtes de Provence

SPARKLING | Prosecco

BEER | Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

STANDARD

**WINE & BEER + WELL DRINKS
\$60 PER GUEST**
(additional hour \$30 per guest)

HOUSE SPIRIT | Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey

RED | Pinot Noir, Malbec, Cabernet Sauvignon

WHITE | Pinot Grigio, Chardonnay, Sauvignon Blanc Rosé | Côtes de Provence

SPARKLING | Prosecco

BEER | Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

PREMIUM

\$70 PER GUEST
(additional hour \$35 per guest)

SPIRIT | Ketel one, Smirnoff, Fords Gin, Tanqueray, Bacardi, Captain Morgan, Milagro Silver, Codigo Blanco, Jack Daniels, Bulleit, Jameson, Dewars

RED | Pinot Noir, Malbec, Cabernet Sauvignon

WHITE | Pinot Grigio, Chardonnay, Sauvignon Blanc Rosé | Côtes de Provence

SPARKLING | Prosecco

BEER | Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

TOP SHELF

\$80 PER GUEST
(additional hour \$40 per guest)

SPIRIT | Grey Goose, Belvedere, Bombay Sapphire, Hendricks, Bacardi, Ron Zacapa 23 yr, Patron Silver, Don Julio Blanco, Jameson, Jack Daniels, Makers Mark, Knob Creek, Johnny Walker Black, Macallan 12

RED | Pinot Noir, Malbec, Cabernet Sauvignon

WHITE | Pinot Grigio, Chardonnay, Sauvignon Blanc Rosé | Côtes de Provence Sparkling | Prosecco

BEER | Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

ADD-ONS & UPGRADES | FIRST HOUR

SPECIALTY COCKTAILS | \$15 PER GUEST

Elsie De Wolfe | Grey Goose Vodka, cucumber, rosé, lemon, Chandon Rosé
Elizabeth | Bombay Sapphire gin, St-Germain, blueberry, lemon, Chandon Brut
Versailles | Woodford Reserve Bourbon, lemon juice, angostura bitters

SPARKLING | \$15 PER GUEST

Domaine Chandon Brut or Rosé

CHAMPAGNE

Large Format Magnum 1.5L & 3L available upon request
Perrier Jouët, Moët & Chandon, Veuve Clicquot, Louis Roederer Cristal, Armand de Brignac Ace of Spades, Grug Grande Cuvée, Dom Pérignon

BOTTLE SERVICE

Vodka, Gin, Rum, Tequila, Scotch & Whiskey, Cognac



STATIONARY DISPLAYS | ONE HOUR

CLASSIC RAW BAR | \$55 PER GUEST | \$20 PER ADDITIONAL HOUR

Little Neck Clams on the Half Shell, Shucked Blue Point & Kumamoto Oysters, Jumbo Poached Shrimp

Served on crushed ice with cocktail sauce, mignonette sauce, jalapeno ponzu sauce, horseradish, lemons

and seaweed garnish Add Poached Lobster & Crab Claw \$35 PER GUEST ADDITIONAL

TUSCAN BREAD AND SPREAD BAR | \$35 PER GUEST | \$10 PER ADDITIONAL HOUR

"Hanging" Grilled Ciabatta Bread Served with an Array of Homemade Dips & Spreads

White Bean Pate with Roasted Garlic and Sage , Sicilian Eggplant and Pine Nut Caponata,

Slow Roasted Chopped Balsamic Tomato Basil Caprese, Ricotta Lemon Pesto,

Kalamata Olive Tapenade and Wild Mushroom Duxelle with Fresh Thyme

EAST END FARM STAND TABLE | \$40 PER GUEST | \$12 PER ADDITIONAL HOUR

Farm to Table Style Cuisine Featuring Local Grazing Edibles. Free Range Apple Wood Smoked

Whole Chicken , Quinoa Salad with Roasted Butternut Squash, Pistachios, sundried cranberries,

Roasted Asparagus with Lemon Zest and EVOO Red and Yellow Beet

Salad with candied Walnuts, Red onion, Gorgonzola, Tuscan Kale Caesar Salad with Parsley

Focaccia Croutons and Parmesan , Farro with Wild Mushrooms, Wilted Spinach, Black Pepper



BUFFET MENU PACKAGES | \$115 PER GUEST | 1 HOUR

Additional Chef Required per 50 guests | \$250

Artisanal Breads | Sea salt butter

ENTREES | PLEASE SELECT TWO

BEEF

BAROLO BRAISED SHORT RIBS OF BEEF | Cracked Pepper, Crispy Onions

GRILLED FILET MIGNON, CARVED TO ORDER | Side sauces include horseradish cream, basil aioli, Peter Luger's steak sauce

GRILLED BONE IN USDA PRIME RIB EYE STEAK | Cracked pepper, Sea salt, Peter Luger steak sauce, crispy shoe string onions

GRILLED PACIFIC RIM SKIRT STEAK | Soy sauce, ginger, garlic, brown sugar

CHICKEN

LEMON OREGANO SPRING CHICKEN | Cracked pepper, sea salt

PARMESAN CRUSTED CHICKEN BREAST | Spiced tomato compote

PESTO GRILLED CHICKEN BREAST | Arugula Pesto, lemon, shaved Parmesan

FISH

CEDAR PLANK SALMON | Balsamic Glaze

HERB CRUSTED SEA BASS | Lemon thyme chardonnay sauce

FIVE SPICE SEARED AHI TUNA | Sriracha aioli

ADDITIONAL PROTEINS

SLOW SMOKED BARBECUED CAROLINA PULLED PORK | Served with Spicy Pink Slaw, Potato Buns

VEAL MILANESE | Chopped tomato and baby arugula salad with red onion and shaved Parmesan

SLOW SMOKED SAINT LOUIS PORK RIBS | with hickory maple barbecue sauce



GREEN SALADS | PLEASE SELECT TWO

WINTER SALAD | Baby greens, roasted beets, red onion, candied walnuts, goat cheese, roasted shallot vinaigrette

KALE CAESAR SALAD | Herb focaccia croutons, shards of Parmesan, Caesar dressing

CHOPPED SALAD | Mixed greens, cucumber, carrots, red onion, crispy croutons, roasted shallot vinaigrette

TUSCAN KALE SALAD | Toasted pine nuts, yellow raisins, ricotta salata, roasted shallot vinaigrette

ORGANIC FIELD GREENS | Roasted pine nuts, chopped tomatoes, roasted red peppers, shaved Parmesan, lemon herb vinaigrette

SHAVED FENNEL GREEN APPLE SALAD | Watercress, cider tarragon vinaigrette

GREEK MEDITERRANEAN SALAD | Cucumber, tomato, feta, kalamata olives, red wine vinaigrette

PASTA DISH | PLEASE SELECT ONE

ORECCHIETTE WITH PARSLEY SWEET SAUSAGE | Broccoli Rabe, Parmesan, red pepper flakes

HOME MADE BUTTERNUT SQUASH RAVIOLI | Creamy mascarpone sage sauce

FARFALLE FUNGHI | Wild mushrooms, roasted shallots, cracked black pepper, Parmesan

N / NUTS - BASIL PESTO | Pine nuts and Parmesan

PENNE POMODORO | Parmesan cheese and black pepper



NEW YORK TIMES

This one's name refers to Elsie de Wolfe, also known as Lady Mendl, a well-connected interior designer whose heyday began in the Roaring '20s. The penthouse of this otherwise-unremarkable Midtown office building is sheathed in gold, given windows on several sides and furnished with a gleaming bar, tables and plush blue chairs, a design statement said to reflect her style. [Read More on the New York Times](#)

NEW YORK POST

Unlike roof menus by no-name chefs, Elsie offers small dishes by David Burke, a top talent who's bounced back from some setbacks with popular Tavern62 and wood-fired bistro Woodpecker. [Read More on the New York Post](#)

BLOOMBERG

Openings include a \$7 million rooftop bar in Midtown with ties to the Refinery Hotel and celebrity chef David Burke, a Soho restaurant from past master by way of norther Bologna. [Read More on Bloomberg](#)

EATER

Named after the 20th century NYC actress Elsie de Wolfe, Elsie Roof has small dishes by David Burke like a grilled cheese with caviar. It overlooks Times Square and the rising Hudson Yards development, and cocktails are \$18. [Read More on Eater](#)

TIME OUT NEW YORK

The 25th-floor rooftop bar in midtown is dedicated to Elsie de Wolfe, the 20th-century actress, socialite and interior decorator. The team behind the Refinery Hotel decked out the indoor/outdoor space in a glam aesthetic of 18th-century French style. [Read More on TimeOut New York](#)

[For Additional Information](#)

Elsie

ROOFTOP

