



Family Style Options

Serves 8 Guests

Spring Salad - \$110

Mixed Greens, Cherry Tomatoes, Julienne Carrots, Red Onions, & Balsamic Dressing

Mediterranean Pasta Salad - \$120

Penne, Green Bell Peppers, Diced Tomatoes, Red Onions, Feta Cheese, & Italian Dressing

Pasta Pomodoro - \$120

Linguini, Crushed Tomatoes, Basil, & Garlic

Penne Bolognese Pasta - \$130

Penne, Meat Sauce, & Parmesan Cheese

Chicken Marsala Pasta - \$140

Chicken, Portobello Mushrooms, & Linguini in Marsala Wine Sauce

Plated Dinner Options

Choose one Salad/Soup, Entree, & Dessert

\$75 Per Person

Salad & Soup

Spring Salad

Mixed Greens, Julienne Carrots, Red Onions, & Tomatoes
in Balsamic Dressing

Minestrone Soup

Orecchiette Pasta, Celery, Carrots, Onions, Zucchini, Peas, & Yellow Squash

Mediterranean Pasta Salad

Penne, Green Bell Peppers, Diced Tomatoes, Red Onions, Feta Cheese, & Italian Dressing

Entrees

Vegetable Paella

Rice, Zucchini, Cherry Tomatoes, Roasted Peppers, Split Peas, Chickpeas, Onions in Adobo Sauce & topped with Cilantro

Mediterranean Chicken

Marinated Chicken with Herbs, Tzatziki, & Lemon Potatoes

Grilled Salmon

Served with Garlic Mashed Potatoes and Broccoli

Hanger Steak

Served with Chimichurri Sauce | Garlic Roasted Potatoes | Glazed Carrots

Platters

Per platter pricing

Greek Salad - \$120

Tomatoes | Cucumbers | Pickled Red Onions | Feta | Red Wine Vinaigrette

Meatballs - \$160

All Beef Meatballs | Marinara Sauce | Parmesan Cheese

Crispy Calamari - \$165

Lightly Breaded Calamari | Marinara Sauce

Rooftop Trio Dips - \$120

Tzatziki | Hummus | Spicy Feta | Fresh Baked Pita Bread

Zucchini & Eggplant Chips - \$140

Zucchini | Eggplant | Tzatziki Sauce

Fried Feta served with Fig Jam Platter - \$140

Chicken Tacos Platter - \$120

Pickled Carrots | Avocado Cream (25 Tacos)

Shrimp Tacos - \$130

Avocado | Cilantro | Remoulade Sauce (25 Tacos)

Cheese Quesadilla - \$120

Blended Cheese | Salsa | Sour Cream | Guacamole

Chicken Quesadillas - \$130

Blended Cheese | Grilled Chicken | Salsa | Sour Cream | Guacamole

Shrimp Tempura - \$150

Breaded shrimp | Spicy Mayo

Henri Sliders - \$135

All Beef Sliders | Spicy Mayo | Cheddar Cheese

Portobello Sliders - \$130

Balsamic Marinated Sliders | Roasted Red Peppers | Guacamole Spread

Roast Chicken Platter - \$160

Served with Garlic Roasted Potatoes | Glazed Carrots

Grilled Salmon & Fresh Lemon Platter - \$200

Served with Garlic Mashed Potatoes and Broccoli

Crab Cakes - \$165

Crab Cakes | House Made Tartar sauce

Roasted Vegetable Skewers - \$120

Tomatoes | Peppers | Onions

Hanger Steak Skewers - \$200

Served with Chimichurri Sauce

Passed Hors D'Oeuvres

\$35 per person, per hour, passed

Shrimp Cocktail

Henri Sliders

Crispy Calamari

Shrimp Tempura

Meatballs

Fried Feta with Fig Jam

Dessert Platters

\$120 per platter

(Assorted or one option)

Nutella Panna Cotta | Chocolate Soufflé | Goat Cheese Donuts

Open Bar

LIQUOR MENU

MID SHELF OPEN BAR

All items in Mid-Shelf plus:

- Titos Vodka
- Tanqueray Gin
- Bacardi Rum
- Casa Amigos Blanco Tequila
- Evan Williams Bourbon
- Jameson Whiskey
- Dewar's Scotch

TOP SHELF OPEN BAR

All items in Mid-Shelf plus:

- Kettle One
- Hendricks Gin
- Ron Zacapa Rum
- Don Julio Blanco Tequila
- Bulleit Bourbon or Rye
- Crown Royal Whiskey
- Johnn Walker Black Label Scotch

Top Shelf

- Open Bar
 - Beer
 - House Red & White Wine
 - Prosecco

Mid- Shelf

- Open Bar
 - Beer
 - House Red & White Wine
 - Prosecco

Beer, Wine & Prosecco

- Open Bar
 - Beer
 - House Red & White Wine
 - Prosecco

