



# ROOFTOP CATERING MENU

Minimum 50 people. \$59.95 per person plus tax and gratuity (Three Hours)  
Includes Top Shelf Open Bar and 6 food selections

## Passing Hors D'oeuvres

### Assorted Flatbreads

chefs selection of assorted flatbread pizzas including margherita, buffalo chicken, etc..

### Spanakopita

spinach and feta wrapped in phyllo

### Chorizo in a Blanket

chorizo wrapped in puff pastry

### Arancini

risotto balls with fontina and Parmesan cheese in a crisp panko bread crumb

### Buffalo Chicken Meatballs

tossed in wing sauce and served with blue cheese

### Coconut Shrimp

pineapple marshmallow dipping sauce

### Pulled Pork Slider

served on a mini brioche bun

### Chipotle Chicken

on a corn tortilla

### Crispy Pita and Hummus

roasted garlic hummus

### Chicken Teriyaki

teriyaki marinated and roasted chicken

### Mini Crab Cakes

topped with chipotle cream

### Tuna Tartar

marinated tuna served on cucumber slices with spicy mayo

### Fried Mozzarella

fried fresh mozzarella served with marinara

### Meat + Cheese Board

assorted artisanal meats and cheeses. Served with assorted crackers and crostini's

### Bruschetta

fresh tomatoes, basil and garlic served on a toasted crostini

### Caprese Skewer

cherry tomato, basil, and fresh mozzarella served on a skewer.

### Bacon Wrapped Scallops

### BLT Sliders

arugula, bacon, tomato on a mini brioche with spicy mayo

## Hot Chaffing Dishes

### Fried Calamari

lightly fried and served with marinara

### Baked Clams

-chopped baked clams-

### Steamed Mussels

tossed in marinara or white wine and garlic sauce

### Meatballs

Choice of traditional meatballs served with marinara or Swedish Meatballs

### Hot Wings

tossed in buffalo sauce and served with blue cheese

*A 2.5% service charge is added to all credit card transactions  
A minimum of 50 guests and 30% deposit needed at time of booking*