

# Elsie

ROOFTOP







## 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, Brugal Anejo

Rum, 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,

## ADD-ONS & UPGRADES | FIRST HOUR

### SPECIALTY COCKTAILS | \$15 PER GUEST

**ELSIE DE WOLFE** | Grey Goose Vodka, cucumber, rosé, lemon, Sparkling Rosé

**ADELAIDE** | Bacardi Superior, Doamine de Canton, lemon, pomegranate

**VERSAILLES** | Empress 1508 Indigo, strawberry, lemon, sugar, soda

### SPARKLING | \$15 PER GUEST

Domaine Chandon Brut or Rosé

### CHAMPAGNE

*Large Format Magnum 1.5L & 3L available upon request*

Perrier Jouët, Moët & Chandon, Veuve Cliquot, Louis Roederer Cristal,

Armand de Brignac Ace of Spades

Grug Grande Cuvée, Dom Pérignon

### BOTTLE SERVICE

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





SELECT SIX (THREE HOT, THREE COLD) PASSED HOR D'OEUVRES TWO HOURS

**\$60 PER GUESTS | ADDITIONAL HOUR - \$20 PER GUEST**

SELECT EIGHT (FOUR HOT, FOUR COLD) PASSED HOR D'OEUVRES TWO HOURS

**\$75 PER GUEST | ADDITIONAL HOUR - \$25 PER GUEST**

#### HOT

TANDOORI CHICKEN SATE | Toasted Sesame Seeds, Roasted Peppers

MICRO TRUFFLED CHEESE | Black Truffle, Aged Cheddar, Gruyere \*

MARYLAND CRAB CAKE | Smoked Chipotle Aioli

VEGETABLE SPRING ROLL | Teriyaki Glaze, Sweet Chili Dipping Sauce \*

MINI ARTICHOKE CHEESECAKE | Cream Cheese, Sun-Dried Tomato

MARGHERITA PIZZETTE | San Marazano Tomatoes, Fresh Basil \*

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

#### COLD

MINI BEEF TENDERLOIN | Aged Parmesan, Chimichurri, French Crostini

ANTIPASTO BROCHETTE | Fresh Mozzarella, Roasted Tomato, Kalamata Olive\*

ROASTED ASPARAGUS CROSTINI | Brie Cheese \*

SUHU SHRIMP COCKTAIL | Teriyaki Glaze, Toasted Sesame Seeds

SMOKED SALMON BITE | Smashed Avocado, House-Made Croustade

SPICY ASIAN TUNA TARTARE | Wasabi Caviar, Phyllo Cup

AVOCADO TOAST | Grape Tomato, Parmesan, Multi-Grain Bread

ROASTED VEGETABLE SKEWER | Peppadew, Squash, Asparagus





## FULL TABLE DISPLAYS | ONE HOUR

### **EAST END FARM STAND TABLE | \$55 PER GUEST | \$25 ADDITIONAL HOUR**

Lemon Oregano Marinated Whole Roasted Free-Range Chicken

Quinoa Salad with Pistachios, Butternut Squash, Sundried Cranberries

Red and Yellow Beet Salad with Organic Mesclun and Gorgonzola Cheese

Baby Kale Caesar Salad with Garlic Croutons, Parmesan Cheese

Roasted Asparagus with EVO and Lemon Zest

Farro Salad with Wild Mushrooms and Wilted Spinach

(Add Roast Cauliflower Steak with Marinara, Capers, Pinenuts | Additional \$8 per guest)

### **ITALIAN ANTIPASTO TABLE | \$45 PER GUEST | \$20 ADD. HOUR**

Wild Boar Salami, Sweet Soppressata, Prosciutto, Hot Chorizo

Aged Cheddar, Smoked Gouda, Manchego, Red Wax Fontina Cheese

Artichoke alla Romana, Fire Roasted Peppers

Grilled Zucchini, Lemon Roasted Asparagus

Black, Green and Red Grapes

Garlic Crostini, Grissini Breadsticks, Mini Toast





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

ADDITIONAL HOUR - \$60 PER GUEST  
Artisanal Breads | Sea salt butter

### ENTREES | PLEASE SELECT TWO

#### SET STATIONS

SLICED BEEF TENDERLOIN | Chateau Souverain Merlot Au Jus

HERB ROASTED CAGE FREE CHICKEN BREAST | Sea Salt, Cracked Pepper, Lemon Thyme

CHICKEN MARSALA | Wild Mushrooms, Shallots, Marsala Wine

ATLANTIC FARM RAISED SALMON FILET | Modena Aged Balsamic Glaze

HAWAIIAN MAHI MAHI | Pineapple Jalapeno Butter

LEMON PEPPER SOLE | Citrus Beurre Blanc

### LOCAL VEGETABLES | PLEASE SELECT ONE

LEMON THYME ASPARAGUS

BROCCOLI FLORETS

CARAMELIZED BABY CARROTS WITH MINT

HAZELTON LANES BUTTERNUT SQUASH

HERB ROASTED TRI COLORED POTATOES





## SALADS | PLEASE SELECT TWO

**BABY KALE CAESAR** | Garlic Croutons, Shredded Parmesan Cheese, Caesar Dressing

**AUTUMN SALAD** | Cold Poached Red and Yellow Beets, Baby Spinach, Candied Walnuts, Herbed Goat's Cheese

**GREENMARKET SALAD** | Mesclun, Heirloom Medley Tomatoes, Red Wine Vinaigrette

**RED QUINOA SALAD** | Cherry Tomatoes, Cucumbers, Sweet Peppers, Almonds, Cranberries, Champagne Vinaigrette

**TUSCAN SALAD** | Baby Arugula, Ciliegine Mozzarella, Roasted Peppers, Pine Nuts, Lemon Herb Dressing

**ORGANIC FARRO** | Wild Mushrooms, Wilted Spinach, Balsamic Vinaigrette

## PASTA | PLEASE SELECT ONE

**PENNE RIGATE** | San Marazano Tomato Marinara, Fresh Mozzarella, Sweet Basil

**RIGATONI BOLOGNESE** | Certified Black Angus Ground Beef, Tomato Cream, Shredded Parmesan Cheese

**CHICKEN FUSILLI** | Roasted Chicken, Organic Yellow Grape Tomatoes, Basil Pesto Cream

**ORECCHIETTE FUNGHI** | Roasted Asparagus, Seared Forest Mushrooms, Truffle Oil, Fine Herbs

**RICOTTA FILLED TRI-COLORED TORTELLINI** | Arugula, Roasted Red Pepper Puree





## DESSERTS | PLEASE SELECT ONE

ADDITIONAL \$13 PER GUEST

### CHOCOLATE PETIT FOURS

Red Velvet Cake / White Chocolate and Raspberry Cake / Praline Chocolate Tartlet /  
Brownie / Berry Tartlet / Chocolate Cheesecake / Opera Cake

### CLASSIC PETIT FOURS

Lemon Tartlet / Tiramisu / Pistachio Cream Puff / Raspberry Mousse Cake / Apple Tart  
Tatin / Croissant Bread Pudding / Exotic Cake

### DELUXE PETIT FOURS

Mango Cheesecake / Chocolate Brownie Pyramid / Passion Fruit Coconut Cake / Pistachio  
White Chocolate Cake / Lime Curd Meringue / Apricot Tart

### ASSORTED MACARONS

Dark Chocolate / White Chocolate / Coffee, Almond / Strawberry / Pistachio

