

THE EMPIRE ROOFTOP

ABOVE IT ALL

Station Menu

Taco Station

Choose 3 Tacos

- Charred Mahi - pineapple salsa, avocado crema, red onion, chili oil, flour tortilla
- Skirt Steak - soy, chili garlic paste, cilantro, pickled bean sprouts, lime, flour tortilla *DF*
- Duck Confit - soy mirin glaze, pickled veg, fresno chilies, crushed peanuts, flour tortilla *DF*
- Chicken Tinga - poblano peppers, pico de gallo, cheddar, corn tortilla *GF*
- Lobster Roll - house guac, chipotle crema, green onions, crispy corn tortilla *GF*

Accompanied with

Mexican Corn Salad

Chips, Guac, Queso, House-made Salsa

\$40.00/Person

\$250.00 Equipment Rental for up to 100 Guests

Flatbread Station

Choose 3 Flatbreads

- Wild Mushroom - asiago cheese, marjoram, white truffle oil *VEG*
- Market - black kale, brussels sprouts, fennel, gruyere, parmesan *VEG*
- Italian Sausage - broccoli rabe pesto, fresh mozzarella, crushed chilies
- Vodka - vodka tomato sauce, mozzarella, roasted tomato, basil oil *VEG*
- Diavola - spicy sopressata, fresh mozzarella, honey
- Cauliflower Crust Pizza - bell pepper, onion, mozzarella cheese, marinara, cherry tomatoes *GF, VEG*

Accompanied with

Classic Caesar Salad

Parmesan Cheese Straws

\$35.00/Person

\$250.00 Equipment Rental for up to 100 Guests

THE EMPIRE ROOFTOP

ABOVE IT ALL

NY Steakhouse Station

Dry Aged Sirloin of Beef – slow roasted and served medium rare,
accompanied with horseradish cream and house-made steak sauce
Mashed Potatoes
Classic Creamed Spinach
Iceberg Wedge Salad with bleu cheese, crispy bacon
Bread Basket

\$45.00/Person

\$250.00 Equipment Rental for up to 100 Guests

Greek Station

Baby Lamb Chops or Chicken Souvlaki
Roasted Lemon Potatoes
Greek Salad
Classic Tzastiki
Pita Bread

\$45.00/Person

\$250.00 Equipment Rental for up to 100 Guests

Slider Station

Choose 3 Sliders

Classic – lafrieda beef, cheddar cheese, chef's secret sauce, brioche
Buffalo Chicken – fried thigh, house made hot sauce, blue cheese slaw
Moroccan Spiced Lamb - greek yogurt, harissa, cucumber, bitter greens
Spicy Pork Meatball – charred tomato, sheep's milk ricotta
Oyster Po'boy – napa cabbage kimchi, crushed chili remoulade
Sloppy Duck - duck leg confit, 'sloppy sauce', piquillo peppers, potato buns *DF*
Mini Veggie Burgers - tandoori spice, pickled sprouts, mint, cilantro, and thai chili mayo *VEG*

Accompanied with

Bistro Fries
Onion Rings
Classic Caesar Salad

\$40.00/Person

\$250.00 Equipment Rental for up to 100 Guests

THE EMPIRE ROOFTOP

ABOVE IT ALL

Pasta Station

Choose 2 Pastas

- "Mac and Cheese" – cavatappi pasta with gruyere, asiago, grafton cheddar, and truffle essence VEG
- Mezzi rigatoni - guanciale, san marzano tomatoes, chilies, and marjoram DF
- Soba noodles - bok choy, coconut curry, cashews, thai basil, mint, cilantro VEG
- Penne - charred cherry tomatoes, torn basil, and fresh mozzarella cheese VEG
- Gemelli pasta - seasonal vegetables, san marzano tomatoes, fresh mozzarella VEG
- Cavatappi -roasted chicken, charred heirloom tomato, arugula & walnut pesto, grana padano
- Israeli Cous Cous - grilled pineapple, roasted red peppers and mint VN

Accompanied with

Salad

Garlic Bread

\$35.00/Person

\$250.00 Equipment Rental for up to 100 Guests

Carving Station

Choose 2 Carved Items

- Carved Roasted Turkey Breast with mustard aioli GF, DF
- Roasted Amish Breast of Chicken with oloroso sherry reduction GF, DF
- Boneless Beef Short Ribs with cipollini, and green peppercorn jus GF, DF
- Grilled Filet of Salmon with shallot and mustard jus GF, DF
- Pepper and Herb Crusted Strip Loin of Beef with parsley garlic chimichurri GF, DF
- Harissa and Anise Glazed Leg of Lamb with cucumber, lemon, and yogurt sauce GF
- Crescent Farms Long Island Duck Breast with sour cherry port glaze GF, DF
- Maple and Cider Glazed Country Smoked Ham with roasted apple cider jus GF, DF

Accompanied with

Mashed Potato

Vegetable Slaw and Bread Basket

\$45.00/Person

\$300.00 Equipment Rental for up to 100 Guests

THE EMPIRE ROOFTOP

ABOVE IT ALL

Classic Seafood Bar

Minimum of 50 Guests

A display of
Steamed Jumbo Gulf Shrimp
Crab Claws
Freshly Shucked Oysters on the Half Shell
Clams on the Half Shell

Presented on Shaved Ice
Condiments to Include

Lemon Wedges, Cocktail Sauce, Mignonette, Horseradish, Tabasco and Oysterettes

\$50.00/Person

\$400.00 Equipment Rental for up to 100 Guests

Asian

Choose 3 Items

General Tso's Chicken *DF*

Roast Pork Belly Bao -hoisin, citrus, pickled veg, steamed buns

Koreatown Fried Chicken Wings garlic, soy, ginger, gochujang, orange zest

Chicken Satay – curry peanut sauce

Tofu Tempura Bao – hoisin, citrus, pickled vegetables, steamed buns *VN, DF*

Fried shiitake mushroom and leek dumplings – soy ginger *VEG, DF*

Vegetable egg rolls – chef's 'duck sauce' *VEG, DF*

Shrimp Shumai – chinese black vinegar, pickled ginger *DF, GF*

'Take out Noodles' – glass noodles, red curry, coconut milk, stir fried veggies, cashews *VN, DF, GF*

Accompanied with

Shishito Peppers

Asian Slaw

\$40.00/Person

\$250.00 Equipment Rental for up to 100 Guests

THE EMPIRE ROOFTOP

ABOVE IT ALL

Live Sushi Station

Minimum of 60 Guests

Hand rolled Sushi and Sashimi made to Order
Our authentic Sushi Chefs use freshly made steamed sushi rice, pickled ginger, and wasabi

\$55.00/Person

75 Guest Minimum

\$400.00 Chef Fee

\$250.00 Equipment Rental for up to 100 Guests

Bavarian Oktoberfest Station

Choose 3 items

Curry Wurst – sliced bratwurst topped with special sauce and curry

Bratwurst – grilled pork/beef sausage with sauerkraut

Schwedische Fleischballchen – swedish meatballs

Klein franks – cocktail franks with spicy brown mustard

Aufschnitt Teller – german cold cuts, house made pickles, cervelat, black forest ham, head cheese, leberwurst and blutwurst

Accompanied with

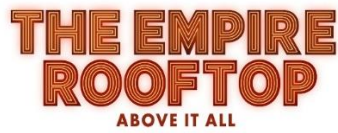
Jumbo Bavarian Pretzels

German Potato Salad

Red Cabbage with caraway and almonds

\$40.00/Person

\$250.00 Equipment Rental for up to 100 Guests



Cocktail Bistro Station

Italian Antipasto

display of fine meats and cheeses served with fire-roasted red peppers, sundried tomatoes, artichoke hearts, olives, grilled vegetables, served with crackers and breads

Crudites Vegetables

seasonal vegetables served with creamy dill dressing and hummus

\$20.00/Person

\$250.00 Equipment Rental

Minimum of 50 Guests

Barbecue Station

Choose 2 Items

BBQ Ribs

Pulled Pork

Barbecued Chicken

Beef Brisket – supplemental 4.00/person

Accompanied with

Baked Beans

Southern Style Cole Slaw

Macaroni and Cheese

Corn Bread

\$45.00

\$250.00 Equipment Rental for up to 100 Guests

THE EMPIRE ROOFTOP

ABOVE IT ALL

'Kids Classics' Station

Choose 3 items

- Philly Cheesesteak Spring Rolls – roasted pepper aioli
- Panko Crusted Chicken Fingers – hickory smoked bbq sauce
- Crispy Mozzarella Sticks – spicy tomato VEG
- Mac & Cheese bars – roast tomato fonduta VEG
- Pigs in a Blanket – all beef mini dogs, mustard
- Fish Stix – cod tempura, old bay aioli

Accompanied with

- Tater Tots
- Kettle Chips

\$40.00/Person

\$250.00 Equipment Rental for up to 100 Guests

NY On the Go Station

(Enjoyed for the last hour of your Event)

- Jumbo Bavarian Pretzel – deli mustard
- Classic Caramel Corn
- Candied Apples
- Cotton Candy

\$20.00/Person

50 Guest Minimum