



&

TRIBECAROOFTOP

Tribeca Rooftop

Three Sixty°

Donna Zapletal

212.625.2600 x106

e: donna.zapletal@tribec.com

~Hospitality~

CHAMPAGNE & WHITE WINE
SPARKLING WATER
~ PASSED ~

* CEREMONY *

~Cocktail Hour~

HORS D'OEUVRES
(To be passed butler style)
Client's choice of eight:

BABY NEW ZEALAND LAMB CHOPS WITH CILANTRO CHUTNEY

*

GRILLED SAFFRON SHRIMP WITH SAFFRON AIOLI

*

COSMOPOLITAN CHEDDAR BACON BURGER, LEAF LETTUCE, TOMATO, PICKLE & KETCHUP
ON SESAME BRIOCHE BUN (BACON OPTIONAL)

*

GRILLED FOIE GRAS ON APPLE FEUILLETINE WITH THYME GLAZE

*

TRUFFLED GRILLED CHEESE SANDWICHES WITH TOMATO FENNEL SOUP SIPS

*

MINI REUBENS WITH RUSSIAN DRESSING & SAUERKRAUT ON RYE

*

TRUFFLED MACARONI & CHEESE WITH LOBSTER GARNI

*

PEKING DUCK WITH HOISIN PLUM SAUCE IN SPINACH CREPE

*

SEARED MARINATED HANGER STEAK ON GARLIC CROSTINI & HORSERADISH CREAM

*

MARYLAND CRAB CAKE WITH REMOULADE

*

SCALLOPS & BACON WITH MAPLE GLAZE

*

ARTICHOKE WITH CRAB IMPERIAL

*

PANKO SHRIMP WITH MANGO CHILI SAUCE

*

SPANAKOPITA WITH FIG REDUCTION & TOASTED PINENUT

*

CHEESE PUFFS WITH BOURSIN

*

SAUTÉED SHIMEJI MUSHROOMS WITH SOY & SCALLION ON WONTON CRISP

*

FRANKS IN BLANKET WITH DIJON MUSTARD & MESQUITE POTATO CHIPS

*

PETITE SMOKED SALMON SANDWICHES WITH LEMON THYME HUMMUS

*

BRIE & CANDIED WALNUT ON APPLE FEUILLETINE

*

VEGETABLE SPRING ROLL

*

CAVIAR TOAST POINTS WITH VODKA SHOTS

*

BLUE POINT OYSTERS ON ½ SHELL WITH RASPBERRY GRANITA

~Cocktail Stations~

MEDITERRANEAN TABLE

EGGPLANT CAPONATA WITH ROASTED TOMATOES
OVEN ROASTED SEASONAL WILD MUSHROOMS
MARINATED ARTICHOKE HEARTS WITH ROASTED RED PEPPERS AND CUCUMBERS
GRILLED ASPARAGUS
FRESH MOZZARELLA AND HEIRLOOM TOMATOES
ORCHIETTE SALAD WITH CANELLI BEANS, BLACK OLIVES AND FETA CHEESE
BABA GHANNOUSH, SMOKED PEPPER HUMMUS, TABBOULEH WITH PITA BREADS
ASSORTED MARINATED OLIVES
PICKLED VEGETABLES
DOMESTIC CHEESE BOARD:
FARMHOUSE CHEDDAR, PEPPERJACK, HAVARTI DILL AND AGED SWISS
IMPORTED CHEESE BOARD:
FOUR IMPORTED ARTISAN CHEESES

SUSHI BAR

AUTHENTIC JAPANESE SUSHI BAR MANNED BY SUSHI CHEFS
CALIFORNIA ROLL, SPICY TUNA ROLL, SALMON AVOCADO ROLL, SHRIMP TEMPURA ROLL,
VEGETABLE ROLL, DYNAMITE ROLL, RAINBOW ROLL, SPLENDID ROLL

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SUSHI & SASHIMI

MAGURO (TUNA), SAKE (SALMON), HAMACHI (YELLOWTAIL), UNAGI (FRESH WATER EEL)
BLACK SUSHI: NATURAL BLACK RICE AND BROWN RICE ROLL
BONBON SUSHI: MINI SUSHI WITH TOBIKO (CAVIAR) ON TOP
WAKAME (SEAWEED SALAD)

&

DIM SUM STATION

CRISPY VEGETABLE SPRING ROLLS AND CHINESE POTSTICKERS
ASSORTED STEAMED SHUMAI: CHICKEN, SHRIMP, VEGETABLE, BEEF, MUSHROOM DUMPLING
EDAMAME (STEAMED SOY BEAN)

Accompanied by:

WASABI, GINGER, LOW SODIUM SOY SAUCE AND DUMPLING SAUCE

CHOICE OF ONE:

SMOKED FISH & CAVIAR TABLE

SMOKED SCOTTISH SALMON AND PASTRAMI SALMON SERVED WITH AMERICAN CAVIARS
WHITEFISH SALAD
WITH CLASSIC ACCOMPANIMENTS OF DICED ONIONS, CAPERS, FRESH HORSERADISH,
GRATED HARDBOILED EGG, LEMON & DILL,
DARK PUMPERNICKEL TOAST POINTS AND BUCKWHEAT BLINIS
OSETRA CAVIAR AVAILABLE AT MARKET PRICE

MARTINI BAR

A SELECTION OF TOP SHELF VODKAS AND GINS AVAILABLE TO MAKE YOUR FAVORITES
CHOCOLATE, LEMON DROP, COSMOPOLITAN, APPLE, FRENCH,
DIRTY & CLASSIC MARTINIS

OR

RAW BAR

JUMBO SHRIMP, BLUE POINT OYSTERS, LITTLE NECK CLAMS, SNOW CRAB CLAWS
AND STEAMED MUSSELS, FRIED CALAMARI
SERVED WITH TRADITIONAL COCKTAIL SAUCE AND MIGNONETTE SAUCE & LEMON WEDGES

MARTINI BAR

A SELECTION OF TOP SHELF VODKAS AND GINS AVAILABLE TO MAKE YOUR FAVORITES
CHOCOLATE, LEMON DROP, COSMOPOLITAN, APPLE, FRENCH,
DIRTY & CLASSIC MARTINIS

~Sit-Down Dinner~

FIRST COURSE

Client's choice of one:

SPRING/SUMMER MENU OPTIONS

MARYLAND CRAB CAKE

DIAGON, RED & YELLOW PEPPERS, SHIITAKE MUSHROOMS, SNOWPEAS,
JULIENNE CARROTS AND BAMBOO SHOOTS WITH PEACH VINAIGRETTE

RAINBOW BABY KALE CAESAR SALAD

WITH CROUTON PARMESAN CRISP

PORTOBELLO MUSHROOM SALAD

GRILLED WITH EUROPEAN CUCUMBER, PEAR TOMATOES,
ASPARAGUS SPEARS, HERB-CRUSTED GOAT CHEESE, CHIVE VINAIGRETTE

PERFECT PARTY SALAD

BOSTON BIBB LETTUCE, ENGLISH CUCUMBER, DICED APPLES, MANGOS AND WATERMELON
CRUMBLED FETA CHEESE, LEMON GINGER VINAIGRETTE

SHRIMP & ASPARAGUS COCKTAIL

HEIRLOOM TOMATOES, MACHE, CITRUS VINAIGRETTE

HEIRLOOM TOMATO AND BABY ARUGULA SALAD

WITH SHAVED REGGIANO PARMESAN CHEESE AND FENNEL OIL

FRESH BURRATA OR MOZZARELLA, HEIRLOOM TOMATOES

OPAL BASIL AND MOLECULAR BALSAMIC GLAZE

FRESH LOCAL WATERMELON AND HEIRLOOM TOMATO SALAD

GREEK FETA, WHITE BALSAMIC VINAIGRETTE

FALL/WINTER MENU OPTIONS

MARYLAND CRAB CAKE

MESCLUN, ENDIVE AND RADICCHIO, CHARRED CORN RELISH, ROASTED TOMATO VINAIGRETTE

RAINBOW BABY KALE CAESAR SALAD

WITH CROUTON PARMESAN CRISP

POACHED PEAR SALAD

JULIENNE RED & YELLOW BEETS, MESCLUN GREENS, PINENUTS,
CITRUS VINAIGRETTE

PERFECT PARTY SALAD

BOSTON BIBB LETTUCE, ENGLISH CUCUMBER, DRIED CRANBERRIES, APPLES,
STILTON BLUE CHEESE, CANDIED WALNUTS, BLOOD ORANGE VINAIGRETTE

PORTOBELLO MUSHROOM SALAD

GRILLED WITH EUROPEAN CUCUMBER, PEAR TOMATOES,
ASPARAGUS SPEARS, HERB-CRUSTED GOAT CHEESE, CHIVE VINAIGRETTE

HEIRLOOM TOMATO AND BABY ARUGULA SALAD

WITH SHAVED REGGIANO PARMESAN CHEESE AND FENNEL OIL

RED OAK LEAF LETTUCE

WITH SHAVED FENNEL, ITALIANS PLUMS
GORGONZOLA, WALNUT VINAIGRETTE

FRESH BURRATA OR MOZARELLA

HEIRLOOM TOMATOES,
OPAL BASIL AND MOLECULAR BALSAMIC GLAZE

GRILLED WHITE ASPARAGUS & BABY ARUGULA

WITH TOASTED HAZELNUTS, SHAVED AGED MANCHEGO, AND WHITE TRUFFLE VINAIGRETTE

MEDITERRANEAN SALAD

BLOOD ORANGES, TABOULEH, RATATOUILLE TIMBALE, CURLY FRISSE

~Sit-Down Dinner~

MAIN COURSE

Client's choice of two:

SPRING/SUMMER OPTIONS

GRILLED FILET MIGNON

SERVED WITH SHITAKE MUSHROOM JUS,
GARLIC MASHED POTATOES, STEAMED HARICOT VERTS, POTATO WAFER GARNISH

GRILLED FILET MIGNON

SERVED WITH AU POIVRE WITH
POTATOES AU GRATIN, STEAMED ASPARAGUS SPEARS, FRIZZLED ONIONS

GRILLED FILET MIGNON

SERVED WITH PORT WINE REDUCTION
RAILROAD TIE WEDGE POTATOES, SAUTEED BROCCOLINI

STEAK HOUSE FILET

CARAMELIZED CHIPOLINE ONIONS, ROASTED FINGERLING POTATOES,
CREAMED SPINACH AND STEAK SAUCE

SEARED STRIPED BASS

SERVED WITH CHERVIL SCENTED PEA RISOTTO, PAN ROASTED BABY CARROTS,
AND MEYER LEMON BEURRE BLANC

MAPLE GLAZED CHILEAN SEA BASS

ON A BED WILTED SPINACH & QUINOA, WITH JULIENNE ROOT VEGETABLES
AND SAFFRON BEURRE BLANC

MAPLE GLAZED CHILEAN SEA BASS

SERVED WITH FRESH SPINACH & ORZO, PLUM TOMATO & VIDALIA ONION SAUTÉ,
CRISP PARSNIP RIBBONS, SAFFRON BEURRE BLANC

MISO GLAZED CHILEAN SEA BASS

WASABI MASHED POTATOES, SAUTEED BABY BOK CHOY, COCONUT CURRY BEURRE BLANC

MISO GLAZED BLACK COD

SERVED WITH EDAMAME PUREE, SAUTEED SEA BEANS,
AND SOUR PLUM SAUCE

GRILLED SALMON

SERVED WITH LEMON-BACON MASHED POTATOES, BRAISED CUCUMBERS

GRILLED SALMON

ON A BED OF QUINOA, CUCUMBER DILL CHUTNEY, FENNEL OIL

SPRING/SUMMER OPTIONS

Continued

GRILLED FRENCH CHICKEN BREAST WITH FENNEL

SERVED OVER ARTICHOKE RISOTTO WITH LIGHT SAFFRON BROTH,
BLACK OLIVE TAPENADE

SEARED FRENCH BREAST OF CHICKEN

WITH TRUFFLED SPRING PEA RISOTTO, ROASTED BABY CARROTS,
LEMON CHERVIL SABAYON

ROASTED FRENCH BREAST OF CHICKEN

WITH ROSEMARY, GARLIC AND TRUFFLE HONEY, SERVED WITH CREAMY WILD MUSHROOM POLENTA,
SEASONAL WILD GREENS, FIG MOSTARDA

UPON REQUEST:

VEGETARIAN ENTREES

GRILLED TOFU AND WILTED BOK CHOY

SERVED WITH ASIAN NAPA SLAW AND CHILI SAUCE

OR

CREAMY POLENTA CAKES

SERVED ON A BED OF CHUNKY TOMATO SAUCE, SAUTÉED WILD MUSHROOMS AND MARSCAPONE CREAM

***GLATT KOSHER ENTREES AVAILABLE AT AN ADDITIONAL SURCHARGE
\$80.00 PER ENTREE***

~Sit-Down Dinner~

MAIN COURSE

Client's choice of two:

FALL/WINTER OPTIONS

GRILLED FILET MIGNON

SERVED WITH SHITAKE MUSHROOM JUS,
GARLIC MASHED POTATOES, STEAMED HARICOT VERTS,
POTATO WAFER GARNISH

GRILLED FILET MIGNON

SERVED WITH AU POIVRE, POTATOES AU GRATIN,
STEAMED ASPARAGUS SPEARS, FRIZZLED ONIONS

GRILLED FILET MIGNON

SERVED WITH A PORT WINE REDUCTION, RAILROAD TIE WEDGE POTATOES
AND SAUTÉED BROCCOLINI

BRAISED SHORT RIBS

WITH RUTABAGA AND YUKON MASHED POTATOES,
SAUTÉED BROCCOLINI

ROASTED PRIME RIB OF BEEF

RUTABAGA INFUSED YUKON GOLD POTATOES, CREAMED SPINACH
WITH PANCETTA AND GRANA PADANA

STEAK HOUSE FILET

CARAMELIZED CHIPOLINE ONIONS, ROASTED FINGERLING POTATOES,
CREAMED SPINACH & STEAK SAUCE

SEARED STRIPED BASS

CHERVIL SCENTED PEA RISOTTO, PAN ROASTED BABY CARROTS,
MEYER LEMON BEURRE BLANC

MAPLE GLAZED CHILEAN SEA BASS

SERVED WITH WILTED SPINACH & QUINOA, JULIENNE ROOT VEGETABLES, SAFFRON BEURRE BLANC

MAPLE GLAZED CHILEAN SEA BASS

SERVED WITH FRESH SPINACH & ORZO, PLUM TOMATO & VIDALIA ONION SAUTÉ,
CRISP PARSNIP RIBBONS AND SAFFRON BEURRE BLANC

ROASTED BLACK COD

SERVED WITH PARSNIP AND ROASTED SHALLOT PUREE, SAUTÉED RIBBON VEGETABLES,
PISTACHIO PESTO, SUNDRIED CHERRY BEURRE ROUGE

ROASTED BLACK COD

SERVED WITH ARTICHOKE AND CALAMATA OLIVE RISOTTO, WILTED GARLIC BABY SPINACH
AND SMOKED RED PEPPER COULIS

FALL/WINTER OPTIONS

Continued

ROASTED ARCTIC CHAR

SERVED WITH GARNET MASHED POTATOES STEAMED ASPARAGUS,
'ANCIENNE' MUSTARD CREAM SAUCE

PORCINI CRUSTED SALMON

SERVED WITH FENNEL SLAW AND GARLIC MASHED POTATOES WITH CILANTRO OIL

ROASTED FRENCH BREAST OF CHICKEN

WITH ROSEMARY, GARLIC AND TRUFFLE HONEY, SERVED WITH CREAMY WILD MUSHROOM POLENTA,
SEASONAL WILD GREENS, FIG MOSTARDA

ROASTED FRENCH CHICKEN BREAST

SERVED WITH DRIED CRANBERRY INFUSED AU JUS, ACORN SQUASH AND MINI PETIT PAN VEGETABLES

UPON REQUEST:

VEGETARIAN ENTREES

GRILLED TOFU AND WILTED BOK CHOY

SERVED WITH ASIAN NAPA SLAW & CHILI SAUCE

OR

CREAMY POLENTA CAKES

SERVED ON A BED OF CHUNKY TOMATO SAUCE, SAUTÉED WILD MUSHROOMS & MARSCAPONE CREAM

GLATT KOSHER ENTREES AVAILABLE AT AN ADDITIONAL SURCHARGE

\$80.00 PER ENTREE

~Dessert~

~Wedding Cake~

We will provide a creative custom-designed cake consisting of layers of moist, European-style sponge alternating with luxurious fillings to reflect your unique style and vision. Your wedding cake will be the ultimate finale to your wedding celebrations, with the following luscious flavors and fillings for you to choose from:

CAKE FLAVORS

VANILLA, CHOCOLATE, RED VELVET, CARROT, CHOCOLATE CHIP VANILLA CREAM

CAKE FILLINGS

WHIPPED CREAM, BUTTER CREAM, PASTRY CREAM (VANILLA OR CHOCOLATE),
CANNOLI (PLAIN OR CHOCOLATE CHIPS), MOUSSE (VANILLA, CHOCOLATE OR RASPBERRY),
PUDDING (VANILLA OR CHOCOLATE), FRUIT (RASPBERRY, STRAWBERRY, LEMON, ETC.),
CREAM CHEESE, FRESH FRUIT, COUER LA CRÈME (BLEND OF CREAM CHEESE & GRAND MARNIER)

CAKE ICING

WHIPPED CREAM (AVAILABLE IN THE FALL & WINTER MONTHS ONLY), FONDANT,
CHOCOLATE GANACHE, BUTTER CREAM

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ACCOMPANIED BY AN INDIVIDUAL DARK CHOCOLATE CUP
Filled with HÄAGEN DAZS VANILLA ICE CREAM OR SORBET & MIXED SEASONAL BERRIES

TO BE DISPLAYED ON EACH TABLE

CHOCOLATE-DIPPED STRAWBERRIES
FRENCH AND ITALIAN PASTRIES
MINI BLACK AND WHITES

*

COFFEE

PREMIUM GRADE COLOMBIAN BREWED COFFEE
(REGULAR & DECAFFEINATED)
ESPRESSO, CAPPUCINO, & PREMIUM CORDIALS
ASSORTED REGULAR & HERBAL TEAS

OPEN BAR

A PREMIUM SELECTION OF NAME-BRAND LIQUOR
BERINGER FOUNDERS ESTATE CHARDONNAY & CABERNET SAUVIGNON
MUMMS CUVEE NAPPA VALLEY
BOTTLED BEER (HEINEKEN, AMSTEL LIGHT, CORONA, COORS LIGHT, BUDWEISER & BUD LIGHT)
ASSORTED SODAS & JUICES, PELLEGRINO WATER

Wine and champagne upgrades are available

Apogee Events Inc. would like to offer you the option of upgrading the wine and champagne package selections for your special day. If you are interested in a specific vintage of a wine or champagne that is not listed below, please inform the sales manager of your request.

WINE UPGRADES @ \$15.00 PER PERSON

PLEASE SELECT ONE RED AND ONE WHITE WINE FROM THOSE LISTED BELOW FOR YOUR EVENT.

RED

KENWOOD RUSSIAN RIVER VALLEY PINOT NOIR
KENDALL JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON
FRANCIS FORD COPPOLA CLARET BLACK LABEL CABERNET SAUVIGNON
ESTANCIA CENTRAL COAST MERLOT
ANTINORI VILLA RED TOSCANA
ROSEMOUNT SHIRAZ
E. GUIGAL COTES DU RHONE

WHITE

CLOS DU BOIS SONOMA COUNTY CHARDONNAY
BOGLE SAUVIGNON BLANC
KUNDE ESTATES SAUVIGNON BLANC
SANTA MARGHERITA PINTO GRIGIO
TERUZZI & PUTHOD TERRE DI TUFFI
LOUIS JADOT POUILLY FUISSE
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY
FERRARI CARANO FUME BLANC

CHAMPAGNE SELECTIONS AND PRICING AVAILABLE ON REQUEST

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All prices listed above are subject to 8.875% sales tax

~Florists and Designers~

ART FOOL

Matthew Robbins ~ 212-253-2737

www.artfool.com

BELLE FLEUR

Meredith Waga-Perez ~ 212-254-8703

www.bellefleurny.com

SPINA

Paul-Tsang Diaz 917.797.5650

www.spinadefiori.com

CORNUCOPIA FLOWERS

Dorothy Pfeiffer

212.594.8944

www.cornucopiaflowers.com

ATLAS

Matthew

212-707-8355

DAVID BEAHM DESIGN

Lisette Lucas

212-279-1344

www.davidbeahm.com

SWANK PRODUCTIONS, INC.

Maya Kalman

212-643-3211

www.swankproductions.com

VAN VLIET & TRAP EVENT DESIGN

Remco Van Vliet ~ 212-352-3385

www.vanvlietandtrap.com

~Music and Entertainment~

NEW YORK CITY SWING
Dore Dequattro ~ -718-428-7478
www.nycswing.com

SCREAMING BROCCOLLI
Michael Loughlin
347.466.2036
www.screamingbroccoli.com

CREATIONS MUSIC
Kim Sozzi ~ 212-579-0096
www.creationsmusic.com

JERRY KRAVAT MUSIC
Jon Simpson ~ 212-686-2200
www.jerrykravat.com

JASON CRAIG ORCHESTRAS
Steve Dellavalle or Ian Wicheoff
973-694-1515
www.jasoncraig.com

STARLIGHT ORCHESTRAS
Lauren Goldman ~ 212-595-0999
www.starlightorchestras.com

TOTALLY LIVE
Marc Jason ~ 212-684-0060
www.totallylive.com

HANK LANE MUSIC AND PRODUCTIONS
Ian ~ 212-767-0600
www.hanklane.com

~Disc Jockeys~

TOTAL ENTERTAINMENT
Marc Jason ~ 212- 684-0060
www.totalentertainment.com

ALLEN DALTON PRODUCTIONS
Allen Dalton or Marc Sebastian
212-935-4000
www.allendalton.com

MERCURY ENTERTAINMENT
Marlon Morris ~ 718-760-0101
www.mercuryentertainment.com

~Photography~

BRETT MATTHEWS PHOTOGRAPHY
Sheri Matthews ~ 516-621-4242
www.brettmatthews.com

JOEL GREENBERG & WENDY STEWART PHOTOGRAPHY
Joel Greenberg ~ 212-285-0979
www.wedphotos.com

DAPHNE BOROWSKI PHOTOGRAPHY
Daphne Borowski ~ 212-643-3210
www.daphneborowski.com

DANNY WEISS PHOTOGRAPHY
Danny Weiss ~ 646-957-7306
www.dannyweissphoto.com

GRUBER PHOTOGRAPHERS
Erin Soldezzo ~ 212-262-9777
www.gruberphotographers.com

ANDRE MAIER PHOTOGRAPHY
Andre Maier ~ 212-388-2272
www.andremaier.com

MICHAEL JURICK ~ PHOTOGRAPHY
Tel: 914-544-1871
Email: photos@jurick.net

~Videography~

PENNY LANE PRODUCTIONS
Adam Forgione ~ 631-486-2881
www.pennylaneprod.com

VIDEO BY LOUIS ANTHONY
Louis Anthony ~ 856-778-3676
www.videobylouisanthony.com

MILK & HONEY PRODUCTIONS
Dorene Silver ~ 212-725-0014
www.milkandhoneyproductions.com

SETH DAVID COHEN VIDEOGRAPHY
Seth Cohen ~ 212-627-5222 ext. 109 www.sethdavidcohen.com

~Audio/Visual~

POWER POSSE PRODUCTIONS
Douglas Jastremski ~ 212-489-5225