

Wedding

MENU PACKAGE

TRIBECA ROOFTOP
AND
TRIBECA 360°

IRA LIPKE STUDIOS

10 DESBROSSES STREET - NEW YORK, NY - 212.625.2600

WELCOME HOSPITALITY

Upon arrival guests will be served Champagne,
White Wine, and Sparkling Water



CEREMONY

COCKTAIL HOUR

Hors D'oeuvres
TO BE PASSED BUTLER STYLE



Client's Choice of eight:

- | | |
|--|---|
| Grilled Baby New Zealand Lamb Chops
with Minted Cilantro Chutney | Sautéed Shimeji Mushrooms with
Soy and Scallions on Wonton Crisp |
| Seared Saffron Shrimp with Saffron Aioli | Franks in Blanket with Dijon Mustard and
Mesquite Potato Chips |
| Cosmopolitan Cheddar Bacon Burger with
Boston Leaf Lettuce, Tomato, Pickle, and Ketchup
on Sesame Brioche Bun (Bacon optional) | Petite Smoked Salmon Crostini with
Lemon Thyme Hummus on Brioche Rounds |
| Grilled Hudson Valley Foie Gras on
Apple Feuilletine with Thyme and Aged
Balsamic Glaze | Brie & Candied Walnut on Apple Feuilletine |
| Truffle Grilled Cheese Sandwiches
with Tomato Fennel Bisque Shooters | Vegetable Spring Roll with Sweet Chili Aioli |
| Mini Reuben's with Russian Dressing
and Sauerkraut on Rye | Spaghetti Nest and Meatball on Bamboo Fork |
| Truffle Béchamel Macaroni & Cheese
with Lobster Garní | Mini Lobster Rolls with Tarragon and Lemon Zest |
| Peking Duck Spring Rolls with Hoisin Plum
Sauce and Scallions in Spinach Crepe | Pulled Chicken Tacos |
| Grilled Marinated Hanger Steak on
Garlic Crostini with Horseradish Cream | Mini Chicken & Waffles – Maple Version |
| Classic Maryland Crab Cake with House
Remoulade | Caviar Toast Points with Crème Fraiche
and Chives a la Russe
(Served with Chilled Vodka Shots) |
| Bacon Wrapped Bay Scallops with Maple
Dashi Glaze | Blue Point Oysters on ½ Shell with
Raspberry Red Wine Mignonette Granita |
| Baby Artichoke Crab Imperial | Moroccan Spiced Lamb Crostini
with Apple and Cucumber Relish |
| Crispy Golden Panko Shrimp with Mango
Chili Sauce | Trio of Seasonal Gazpachos (choose 3):
Minted Cucumber Honeydew
Cantaloupe Lemongrass
Basil Orange Mango
Strawberry, Cherry, Tomato, Jalapeño
Watermelon Basil |
| Spanakopita with Fig Mostarda | Charred Octopus Ceviche with Orange
Segments and Pickled Onions |
| Cheese Puffs (Gougeres Classique) with Boursin | |

COCKTAIL STATIONS

Mediterranean Table

Eggplant Caponata with Roasted Tomatoes
Capers | Kalamata Olives | Oven Roasted
Seasonal Wild Mushrooms | Marinated
Artichoke Hearts with Roasted Red and Yellow
Peppers Garbanzos | Reggiano Cheese | Grilled
Asparagus | Fresh Mozzarella & Heirloom
Tomatoes | Rustic Pesto Orecchiette Salad
with Pine Nuts | English Peas | Baba Ghanoush
Classic Humus | Pita Crisps | Assorted
Marinated Olives | Farro Salad with Cranberries
and Roasted Sweet Potatoes, Honey Mustard
Vinaigrette | Dolma Platters | Farmers Market
Veggie Cruités with Romesco Dipping
Sauce | Domestic Cheese Board Farmhouse -
Cheddar, Pepper Jack, Havarti Dill, and Aged
Swiss | Imported Cheese Board - Four Imported
Artisan Cheeses

Sushi Bar

Authentic Japanese Sushi Bar
HAND-ROLLED BY SUSHI CHEFS
California Roll, Spicy Tuna Roll, Salmon Avocado Roll,
Shrimp Tempura Roll, Vegetable Roll, Dynamite Roll,
Rainbow Roll, Splendid Roll

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
Chinese Pot Stickers
Assorted Steamed Shumai Chicken, Shrimp, Vegetable,
Beef, Mushroom dumpling
Edamame (Steamed Soy Bean)

ACCOMPANIED BY:

Wasabi, Ginger, Low Sodium Soy Sauce and
Dumpling Sauce

CLIENT'S CHOICE OF ONE:

Smoked Fish & Caviar Table

Smoked Scottish Salmon and Pastrami, Salmon Served with Trio of American Caviars*;
Paddlefish, Whitefish and Salmon Roes
Whitefish Salad on Cucumber Medallions with Classic Accompaniments of Diced Onions, Capers, Fresh
Horseradish, Grated Hardboiled Egg, Lemon and Dill, Dark Pumpnickel Toast Points and Buckwheat Blinis

*OSETRA CAVIAR AVAILABLE AT MARKET PRICE

OR

Raw Bar

Jumbo Shrimp, Blue Point Oysters, Little Neck Clams, Snow Crab Claws, Steamed Mussel,
Fried Calamari Served with Traditional Cocktail Sauce and Mignonette Sauce and Lemon Wedges

INCLUDED WITH BOTH:

Martini Bar

A selection of top shelf vodkas and gins available to make your favorites: Chocolate, Lemon
Drop, Cosmopolitan, Apple, French, Dirty and Classic Martinis

SEATED DINNER

First Course

CLIENT'S CHOICE OF ONE



Spring/Summer Menu Options

Maryland Crab Cake

Daikon, Red and Yellow Peppers, Shiitake Mushrooms, Snow Peas, and Julienne Carrots with a White Peach Vinaigrette

Rainbow Baby Kale Caesar Salad

Herbed Sourdough Croutons, Architectural Parmesan Crisp

Roasted Portobello Mushroom Salad

English Cucumber Ribbon Base, Pear Tomatoes, Asparagus Spears, Mesclun Greens, Herb-cruste d Goat Cheese, Citrus Vinaigrette

Perfect Party Salad

Boston Bibb Lettuce, English Cucumber Ribbon, Diced Apples, Mangos, Watermelon, Crumbled Feta Cheese, and Lemon Ginger Vinaigrette

Shrimp, Asparagus, & Avocado Salad

Baby Heirloom Tomatoes, Mache, Citrus Vinaigrette

Heirloom Tomato and Baby Arugula Salad

with Shaved Reggiano Parmesan Cheese and White Balsamic Vinaigrette

Fresh Burrata Mozzarella & Heirloom Tomato Salad

Opal Basil, Crystallized Basil, Micro Arugula and Molecular Balsamic Glaze

Watermelon, Greek Feta, and Heirloom Tomato Tower

Baby Arugula, White Balsamic Vinaigrette

SEATED DINNER

First Course

CLIENT'S CHOICE OF ONE



Fall/Winter Menu Options

Maryland Crab Cake

Mesclun, Endive and Radicchio, Charred Corn Relish,
Roasted Tomato Vinaigrette

Rainbow Baby Kale Caesar Salad

Herbed Sourdough Croutons, Architectural Parmesan Crisp

Poached Anjou Pear Salad

Julienned Red and Yellow Beets, Mesclun Greens,
Pine Nuts, Citrus Vinaigrette

Perfect Party Salad

Boston Bibb Lettuce, English Cucumber, Dried Cranberries,
Diced Apples, Stilton Blue Cheese, Candied Walnuts,
Blood Orange Vinaigrette

Roasted Portobello Mushroom Salad

English Cucumber Ribbon Base, Pear Tomatoes, Asparagus Spears,
Mesclun Greens, Herb-crusted Goat Cheese, Citrus Vinaigrette

Heirloom Tomato and Baby Arugula Salad

with Shaved Reggiano Parmesan Cheese and White
Balsamic Vinaigrette

Roasted Plum and Red Oak Leaf Lettuce Salad

with Shaved Fennel, Italian Plums, Gorgonzola, and
Raspberry Walnut Vinaigrette

Fresh Burrata Mozzarella and Heirloom Tomato Salad

Opal Basil, Crystallized Basil, Micro Arugula, and
Molecular Balsamic Glaze

Grilled White Asparagus and Baby Arugula

with Toasted Hazelnuts, Shaved Aged Manchego, and
White Truffle Vinaigrette

Mediterranean Salad

Blood Oranges, Israeli Couscous Ratatouille Timable,
Curly Frisse, Blood Orange Vinaigrette

SEATED DINNER

Main Course
CLIENT'S CHOICE OF TWO



Spring/Summer Menu Options

Grilled Filet Mignon

served with Shiitake Mushroom Jus, Garlic Mashed Potatoes, Steamed Haricot Verts, Potato Wafer Garnish

Grilled Filet Mignon

Pomme Anna, Haystack of Spring Vegetables, Lime Avocado Mojo

Grilled Filet Mignon

served with Port Wine Reduction, Railroad-Tie Wedge Potatoes, Sautéed Broccolini

Steak House Filet

Caramelized Cipollini Onions, Roasted Fingerling Potatoes, Creamed Spinach and Steak Sauce

Seared Striped Bass

served with Chervil Spring Pea Risotto, Pan Roasted Baby Carrots, and Meyer Lemon Beurre Blanc

Maple Glazed Chilean Sea Bass

on a Bed Wilted Spinach and Quinoa, with Julienne Root Vegetables, and Saffron Beurre Blanc

Maple Glazed Chilean Sea Bass

served with Fresh Spinach and Orzo, Plum Tomato and Vidalia Onion Sauté, Crisp Parsnip Ribbons, Saffron Beurre Blanc

Herb Roasted Chilean Bass

Spring Pea Risotto, Grilled White Asparagus, Citrus Sabayon and Meyer Lemon Beurre Blanc

Miso Glazed Black Cod

served with Shisho Edamame Puree, Sautéed Sea Beans, and Sour Ume Plum Sauce

Wild Salmon Filet

served with Lemon-Bacon Mashed Potatoes, Braised Cucumbers, Meyer Lemon Beurre Blanc

Grilled Salmon Filet

on a Bed of Spinach and Quinoa, Cucumber Dill Chutney, Fennel Oil

Grilled French Chicken Breast With Fennel

served over Artichoke Risotto with Light Saffron Broth, Black Olive Tapenade

Seared French Breast Of Chicken

with Truffle 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 Mascarpone Cream

Glatt Kosher Entrees

Available at an Additional Surcharge - \$80.00 Per Entree

SEATED DINNER

Main Course
CLIENT'S CHOICE OF TWO



Fall/Winter Menu Options

Cider and Guinness Braised Short Ribs

with Cipollini Onions, Rutabaga and Yukon Gold
Mashed Potatoes, Sautéed Broccolini

Grilled Filet Mignon

served with Shiitake 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

Steak House Filet

Caramelized Cipollini Onions, Roasted Fingerling
Potatoes, Creamed Spinach, and Steak Sauce

Roasted Prime Rib Of Beef (12 -14Oz.)

Rutabaga and Yukon Gold Mashed Potatoes, Creamed
Spinach, Pancetta, Grana Padana
(Additional Surcharge \$10.00 Per Guest)

Grilled Angus Ribeye (12 -14Oz.)

Roasted Fingerling Potatoes, Haricots Verts Almondine,
Gorgonzola Butter
(Additional Surcharge \$10.00 Per Guest)

Seared Striped Bass

Chervil Spring Pea Risotto, Pan Roasted Baby Carrots,
Meyer Lemon Beurre Blanc

Maple Glazed Chilean Sea Bass

served with Wilted Spinach and Quinoa, Julienne Root
Vegetables, Saffron Beurre Blanc

Maple Glazed Chilean Sea Bass

served with Fresh Spinach and Orzo, Plum Tomato
and Vidalia Onion Sauté, Crisp Parsnip Ribbons and
Saffron Beurre Blanc

Roasted Black Cod

Roasted Apple, Shallot, and Parsnip Puree, Haystack
Spring Veggies, Ume Plum Sauce

Roasted Black Cod

served with Artichoke and Kalamata Olive Risotto, Wilted
Garlic Baby Spinach, and Smoked Red Pepper Coulis

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 Meyer Lemon Chervil Aioli, and 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 Jus, Acorn Squash,
and Mini Petit Pan Vegetables

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 Mascarpone 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 cake alternating with fillings to reflect your unique style and vision. Your wedding cake will be the ultimate finale to your wedding celebration, with the following 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

Fondant, Chocolate Ganache, Butter Cream

ACCOMPANIED BY

An Individual Dark Chocolate Cup

Filled With Häagen Daz Ice Cream or Sorbet and Mixed Seasonal Berries

To Be Displayed On Each Table

Chocolate-Dipped Strawberries
French And Italian Pastries
Mini Black And Whites



WINE & CHAMPAGNE



Open Bar

A premium selection of name-brand liquor

Sterling Vinters Collection Chardonnay
Beringer Founders Estate Cabernet Sauvignon
Mumm's Cuvee Napa Valley Champagne
Bottled Beer (Heineken, Amstel Light, Corona, Coors Light, Budwiser and Bud Light)

Coffee Premium Grade Columbian Brewed Coffee
(Regular and Decaffienated)
Espresso, Cappuccino, and Premium Cordials
Assorted Regular and Herbal Teas
Assorted Sodas and Juices, Pellegrino Water

Upgrades

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 Tufi
Louis JadotPouillyFuisse
Sonoma Cutrer Russian River Chardonnay
Ferrari Carano Fume Blanc

Champagne Selections and Pricing Available on Request

***ALL PRICES LISTED ABOVE ARE SUBJECT TO 8.875% SALES TAX**