

# Group Packages

## Cityview Rooftop Non-Private Catering and Bar Packages

(Inclusive, of Food, & Beverage for groups of 20 to 50 or more. Served as Buffet or Family style)

### **Bundle Packages**

#### DINNER & SODA BEVERAGE BAR Appetizers OR Dinner 3 hrs: \$65. Per Person

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Seltzer Water, Orange Juice, Cranberry Juice, Pineapple Juice

#### DINNER & WINE BEER BAR Appetizers OR Dinner Options 3 hrs: \$89 Per Person

REDS - Cabernet Sauvignon, Merlot, Malbec WHITES - Chardonnay, Pinot Grigio, Riesling

BEER - Choice of Corona, Heineken, Miller Light And California Soda Bar

#### DINNER & STANDARD OPEN BAR Appetizers OR Dinner Options 3 hrs: \$99 Per Person

Jim Beam Bourbon Whiskey, ALB Vodka, Jose Cuervo Tequila, DON Q Rum, Concierge Gin,

Champagne Toast, Triple Sec, Lime Juice, Bitters, etc.. Plus Wine & Beer and California Soda Bar

#### DINNER & MID-LEVEL OPEN BAR Appetizers OR Dinner Options 3 hrs: \$110. Per Person

Jack Daniels, Ketel One or Tito's Vodka, Espolon Tequila, Flor de Cana or Bacardi Rum, Tanqueray Gin or Bombay,

Champagne, Triple Sec, Lime, Bitters, etc... Plus Wine & Beer and California Soda Bar

#### DINNER & TOP SHELF BAR Appetizers OR Dinner Options 4 hrs: \$129 Per Person

Basil Hayden Bourbon, Jameson Irish Whiskey, Grey Goose or Belvedere Vodka, Casamigos or

Patron Tequila, Appleton Rum, Capt Morgans Spice Rum, Hendrick's Gin or Bombay Sapphire,

Champagne Toast, Triple Sec, Lime Juice, Bitters, etc.... Plus Premium Wine & Beer (Premium

Wines, Examples: Stag Leap, Berringer etc...) and California Soda Bar

**Or choose to make your event private and close out the space.**

**Ask about our private venue fees listed below!**





# *Dinner Package Options*

*What's included with packages:*

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*Served up as Family Style or Classic Buffet*

Each menu is based on a guest count.

## Starters

Tomato Bruschetta.

Antipasti Salad or Caesar Salad

(ADD: Custom hot appetizers for an additional cost.)

## Pasta Course

Choose one of our delicious pastas from our pasta list.

## Entrees

Choose two mouth-watering entrees from the standard category list

## Vegetable & Starch

Please choose one of the starch items and one from vegetables list

All menus also include Hearth Baked Rolls with Butter

## Dessert & Coffee

Delectable Italian cookies

Freshly brewed Colombian blended coffee or tea

Ask about customizing your event to your liking.

The experience matters.

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# Dinner Menu Options

## Pastas

### STANDARD PASTA'S

- Penne Vodka
- Baked Ziti
- Linguini or Bow Tie w/ Garlic & Oil
- Stuffed Shells
- Rigatoni Fileto de Pomodoro
- Linguini w/ Clam Sauce (Red or White)
- Bow Tie with Sausage in Garlic Wine Sauce
- Pasta Primavera (G&O or Cream)
- Ziti w/ Broccoli & Sun Dried Tomato
- Penne Pesto Fredo
- Rigatoni w/ Spicy Cilantro Pesto
- Farfalle with Broccoli Rabe and Sausage
- Spaghetti with Meatballs
- Spaghetti con Pollo (Chicken)
- Penne with Chicken and Asparagus
- Pasta Carbonara

- Baked Cheese Ravioli
- Cheese Ravioli Marinara
- Orzo with Parmigiana Cheese and Basil
- Rigatoni Marinara
- Mexican Baked Ziti
- Pasta with Cayenne and Sweet Peppers
- Penne with Sun Dried Tomato Pesto
- Linguini Arabiata
- Rigatoni Puttanesca
- Rotellini Companiata
- Farfalle with Zucchini
- Cavatappi with Sausage and Cherry Tomato
- Orchetta with Sun Dried Tomato Pesto
- Eggplant Parmigiana
- Grilled Eggplant Parmigiana
- Eggplant Rolatini

### PREMIUM PASTA'S Substitute any Standard Pasta

Additional \$4.50 per person

Tortellini Alfredo

Tortellini w/ Meat Sauce

Lobster Ravioli (Market Price)

Orchetta with Spinach & Shrimp

Roasted Pepper and Mushroom Ravioli

Fresh Cavatelli with Pesto or

Vodka Sauce

Cajun Shrimp

Parapadella with Salmon in Creamy

Dill Sauce

Meat Stuffed Cannelloni

Rigatoni with Shrimp & Garlic Sherry Sauce

Spinach Ravioli

Homemade Fussili with Panna Romana Sauce

ADD a really special touch and ask about our Padagrana cheese wheel Caice de Peppe





# Chicken

- Chicken Florentine
- Chicken Marsala
- Chicken Parmigiana
- Chicken Ala Franchese
- Bacon & Cheese Stuffed Chicken in White Sauce
- Chicken Provencal
- Herb Crusted Roasted Chicken
- Blackened Cajun Chicken with Tomato Bruschetta
- Grill Chicken w/ Lemon Herbs
- Chicken Ala Cacciatore
- Chicken & Sausage Scarpariello
- Southwest Grilled Chicken w/ Black Bean & Corn Relish
- Chicken Cutlet Milanese - Tomato Basil Bruschetta
- Balsamic Chicken w/ Fresh Mozzarella & Sun Dried Tomato
- Honey Glazed Chicken Breast with Sun-dried Cherry Chutney
- Chicken & Chorizo w/ Sun-dried Tomato, Shiitake Mushroom in a Lemon Caper Reduction
- Pan Grill Boneless Chicken Thigh w/ Wild Mushrooms in Sherry Wine Reduction
- Chicken Medallions Sautéed w/ Sun-dried Tomato, Artichoke
- Hearts, Roasted Peppers and Black Olives
- Rosemary Garlic Chicken
- Boneless Chicken Thighs with Teriyaki Glaze
- Buffalo Chicken Breast
- Asian Orange Ginger Chicken
- Teriyaki Chicken Wings
- Fajita Style Chicken
- Chicken w/ Traditional Jamaican Jerk Sauce
- Hawaiian Chicken with Pineapple Relish
- Caribbean Brown Stew Chicken
- Santa Fe Chicken w/ Chipotle Crema
- Coconut Crust Chicken
- Fried Chicken
- West Indian Style Curried Chicken
- East Indian Chicken Tikka Masala
- Indian Butter Chicken
- Boneless BBQ Chicken
- Stir Fry Chicken w/ Vegetables
- Homemade Chicken Fingers
- Oven Roast Sliced Turkey Breast w/ Gravy





# Beef

- Roast Sirloin of Beef with a Creamy Horseradish Sauce
- Latin Grilled Beef Medallions with Green Chili Aioli (Green chilies, cilantro, cumin, garlic, herbs)
- Sirloin Tips with Baby Bello Mushrooms & Pearl Onions
- Char Grilled Hanger Steak Au Poivre
- Carved Top Sirloin Au Jus
- Burgundy Beef Medallions with Baby Bello Mushrooms
- Beef Bourguignon
- Char Grilled Flank Steak, served with Garlic Aioli
- Char Grilled Skirt Steak Chimichurri
- Teriyaki Glazed Skirt Steak
- Beef Stroganoff
- London Broil Sherry Glazed with Wild Mushrooms
- Country Kitchen Beef Stew
- Meatballs Parmigiana

- Peppered Steak
- Carne Guisada (Spanish Stew)
- London Broil
- Corned Beef and Cabbage
- Meat Loaf with Gravy
- Stir Fry Beef & Vegetables
- Mongolian Beef & Onions
- Turkish Beef Kofta
- Southern Chicken Fried Steak
- Curried Beef & Potatoes
- Steak Fajita
- Cuban Ropa Vieja
- Shepard's Pie
- Philly Cheese Steak
- Bratwurst and Sauerkraut

## Premium Beef

Available for substitution an additional cost

- BBQ or Braised Beef Short Ribs
- Filet Mignon
- Prime Rib
- Oxtail Stew
- Tre Musketiere (Beef, Pork, & Chicken in Sherry Sauce)

- Slow Roasted BBQ Beef Brisket
- Veal Sorentino (Veal, Ham, Eggplant, with Mozz)
- German Sauerbraten
- Skirt Steak
- Veal & Peppers - Veal Marsala - Veal Picata





# Pork

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| <ul style="list-style-type: none"> <li>• Spiral Cut Honey Glazed Ham with Coarse Maple Mustard</li> <li>• Herb Crusted Pork Loin Au Jus</li> <li>• Pork Tenderloin in Lemon Caper Reduction</li> <li>• Boneless Cajun Pork Chops with Tomato Shallot Relish</li> <li>• Roasted Pork Loin with Shiitake Mushrooms in Sherry Sauce</li> <li>• Grill Pork Cutlets with Roast Baby Peppers &amp; Cippolini Onions</li> <li>• Pork Cutlets w/ Mushrooms in Garlic and Wine Sauce</li> <li>• Slow Roasted Spanish Pernil Asado</li> <li>• Sauteed Pork Medallions w/ Snow Peas</li> <li>• Asian Stir-Fry Pork &amp; Vegetables</li> <li>• All American BBQ Pulled Pork</li> <li>• Slow Cooked BBQ St Louis Ribs</li> <li>• Hawaiian Baby Back Ribs</li> <li>• BBQ Jerk Ribs</li> <li>• Traditional Sausage &amp; Peppers</li> </ul> | <ul style="list-style-type: none"> <li>• Ginger Garlic Pork with Vegetables</li> <li>• Roast Pork &amp; Broccoli</li> <li>• Apricot Glazed Ham w/ Pineapple</li> <li>• Pork Milanese with Warm Arugula</li> <li>• Sweet and Sour Pork</li> <li>• German Beer Infused Bratwurst and Sauerkraut</li> <li>• Asian Style Honey Garlic Pork</li> <li>• Pork Schnitzel</li> <li>• Boneless Pork Chops</li> <li>• Grilled Pork Tenderloin</li> <li>• Black Bean Pork Chop</li> <li>• Stir-Fry Pork and Vegetables</li> <li>• Pork Loin with Sherry Wine Sauce</li> <li>• Pork Tenderloin in Lemon Caper Reduction</li> <li>• Chipotle Rubbed Pork Loin</li> </ul> |
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## Seafood Options

Available for substitution an additional cost

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| <ul style="list-style-type: none"> <li>• Filet of Sole Oreganata</li> <li>• Tea Smoked Salmon Filet with Apple Red Onion Marmalade</li> <li>• Mahi Mahi with Saffron, Fennel, Tomato Relish</li> <li>• Poached Salmon Filet Topped with Tomato Caper Concasse</li> <li>• Chipotle Glaze Salmon with Bacon Pepper Salsa</li> <li>• Thai Spiced Salmon with a Spicy Almond Sauce</li> </ul> | <ul style="list-style-type: none"> <li>• Maryland Crab-cakes (2) with Remoulade Sauce</li> <li>• Tri-Color Tortellini w/ Lump Crab-meat In Red Pepper Sauce</li> <li>• Sea Scallops &amp; Baby Mushrooms in Lemon Garlic Sauce OR</li> <li>• Chilean Sea Bass Medallions in Champagne Sauce —</li> <li>• \$14. per person</li> </ul> |
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# Vegetable Sides

- Fire Roasted Vegetables
- Roasted Cauliflower
- Julienne Zucchini, Carrots & Summer Squash
- Sugar Snap Peas with Red Pepper Ribbons
- Oriental Stir Fry
- Wilted Spinach w/ Garlic & Olive Oil
- Cider Glazed Roasted Root Vegetables
- Baby Broccoli with Shallot Butter
- Ratatouille
- Asparagus with Bruschetta
- Sautéed Zucchini Rounds
- Sautéed Peas & Carrots
- Roasted Asparagus
- Asparagus Batons with Heirloom Grape Tomatoes
- Stir-fry Mushroom Melange

- Sautéed Broccoli Rabe with Olive Oil and Garlic
- Steamed Herb Broccoli
- Sautéed Seasoned Broccoli
- Carrot & Spinach Timbale
- Creamed Spinach
- Baby Carrots with Cardamom Butter
- Braised Swiss Chard with Cranberries
- Plantanos Maduros
- Brussel Sprouts w/ Bacon & Shallot Butter
- Sautéed Corn Niblets
- Green Beans w/ Red & Yellow Pepper Confetti
- Balsamic Grilled Vegetables
- Green Beans Almandine
- Sautéed Green Beans w/ Bacon & Caramelized Shallots
- Collard Greens prepared your way

# Starch Sides

- Oven Roast Rosemary Baby Potatoes
- Mashed Yukon Gold Potatoes w/ Truffle Oil
- Roast Red Bliss Potato w/ Shallots & Dill
- Roasted Fingerling Potato
- Baby Bleu Scallop Potatoes
- Parmesan & Basil Mashed Potatoes
- Garlic Mashed Potato
- Crushed Potato & Artichoke w/ Garlic Butter
- Special Mash Potato (Cheddar, Sour Cream, Onion & Herbs)
- Potato Lyonnaisel
- Lemon Potatoes
- Sweet Potato Mash w/ Marshmallow

- Wild Mushroom Polenta
- Risotto with Herb Pesto
- Garlic Parmigiana Risotto
- Israeli Cous Cous
- Wild & Long Grain Rice w/ Slivered Almonds
- Lemon Saffron Basmati Rice
- Brown Rice & Lentil Pilaf
- Jasmine Rice w/ Ginger & Lemon Grass
- Basmati Rice w/ Vegetable Confetti
- Rice Pilaf - Fried Rice -
- Rice & Peas - Arroz con Gondules
- Wild Rice Pilaf - White Rice
- Arroz Moro - Rice and Beans



# Venue Prices

## Cityview Rooftop Private Venue Prices

(Inclusive, of Free Parking, and discounted with a Food and Beverage Package attached)

### **Monday thru Thursday**

Days Between 8 am - 3 pm: \$400. per hour (4-hour minimum).

Evenings Between 3 pm - 11 pm: \$1500.

### **Friday thru Sunday Space Rental:**

Friday thru Sunday, Days Between 8am - 3pm: \$500. per hour (4-hour minimum).

Friday Evenings Between 3pm - 12am: \$3900.

Saturday Evenings Between 3pm - 12am: \$4500.

Sunday Evenings Between 3pm - 12am: \$3000.

(These prices are for the venue only; paired with an added food and beverage package.  
Indoor and outdoor space, for up to a 5-hour event.

**Caterers NYC. Ask about our all-inclusive bar and food packages  
for the best deal**

