

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

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# 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

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## 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**