

PRIVATE DINING AND EVENTS

Centrally located in the heart of Downtown, Maxim Prime is Atlanta's most intriguing new destination for special events and refined corporate functions. The brainchild of world-renowned restaurateur Jeffrey Chodorow and Maxim Magazine, and spanning three magnificent stories of the posh Glenn Hotel, Maxim Prime offers guests a variety of event spaces perfect for any function. From rehearsal dinners and weddings to complete corporate meeting packages, Maxim Prime is dedicated to providing unparalleled service in a premier downtown location. Surrounded by the frenetic energy of city living, and conveniently situated within walking distance of CNN Center, Phillips Arena, World of Coke, Georgia Aquarium, AmericasMart, Georgia World Congress Center, The Georgia Dome, and Centennial Olympic Park, Maxim Prime is truly a unique setting for your next event.

With six distinctly different private and semi-private dining options, ranging from quiet meeting space with state-of-the-art presentation capabilities for business functions, to a rooftop terrace with panoramic views of the downtown Atlanta skyline, we host private and corporate events for groups of all sizes. Combine the convenience of 110 sophisticated guest rooms with globally inspired, mouth-watering cuisine, and it's easy to see how Maxim Prime takes care of your every desire.

Our goal is to liberate you from the overwhelming stress associated with planning your event. With a full-time staff of passionate and qualified professionals, we oversee every point from start to finish. We believe that communication is paramount, and this is why you will work with only one event specialist throughout the entire planning process. We collaborate *with* you to create the vision, and then *we take care of the details*.

We look forward to hosting your next event at Maxim Prime, where Passion Starts with the Plate

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EVENT SPACE

SEMI-PRIVATE

FIRE ROOM

Adjacent to our main dining room, the Fire Room offers a stately round table in a quiet rotunda surrounded by grand picturesque windows overlooking Downtown Atlanta's magnificent skyline. The ceiling boasts a dramatic mural depicting an entrancing blaze of colorful flames, and creates an impressive point of view in a dazzling space. Enjoy the scene of the main dining room, or sequester yourselves behind a chocolate wall of luscious curtains. The Fire Room is the perfect white-hot environment to impress important clients, or for an intimate dinner with up to 10 of your closest friends and family.

DEPOSIT: \$100

MINIMUM: \$200

CAPACITY: 10

WATER ROOM

A tranquil oasis behind a cascading wall of whimsical curtains composed of incandescent glass orbs of various sizes. This semi-private haven offers a partially veiled view of the dining room's main action, and provides a serene atmosphere for up to 20 guests to enjoy the breathtakingly unique fine dining experience.

DEPOSIT: \$250

MINIMUM: \$500

CAPACITY: 20



CHOCOLATE ROOM

Swathed in luxurious curtains of velvety dark chocolate, this secluded alcove provides guests an intimate and upscale setting for those interested in hosting a glamorous soiree for 12 of your favorite fashionistas or well-groomed fellows.

DEPOSIT: \$150

MINIMUM: \$300

CAPACITY: 15



PRIVATE OPTIONS

FUSION ROOM: create the ultimate polished experience for your most prestigious professional associates in our elegantly appointed Fusion Room. Conduct meetings, host dinners, or organize a stylish reception; the Fusion Room is the perfect venue to create an intimate experience for your next business function. We will work with you to create an event guaranteed to impress even your most discriminating of clients.

RENTAL: \$750
34 ft x 13 ft/550 sqft
Classroom (2 per 5): 20
Conference: 20-24
Rounds of 8: 32
Half Rounds of 4: 16
U-Shape: 16-20
Reception: 35-40
Room Rental \$750
Deposit: 50%



THINK TANK:

The Think Tank offers the best of both worlds! A versatile room that provides an intimate executive style boardroom perfect for meetings of 12 or less. Or take advantage of the adjacent patio and host a small cocktail reception for 30. Outfitted with state-of-the-art audio-visual capabilities, the Think Tank creates a perfect setting for your next corporate affair.

RENTAL: \$500
17 ft x 10 ft/220 sqft
Conference: 12
Reception: 30
Room Rental: \$500
Deposit: 50%



CHEF'S TABLE:

Our private chef's table creates an experience unparalleled in its grandeur and panache. Enamor your guests with an exclusive prix fixe menu, created by esteemed Executive Chef, Daniel Zoby. This lavish indulgence is one certain to leave everyone floating in an epicurean sea of blissful gluttony.

Deposit: \$250
Minimum: \$500
Capacity: 12

ROOFTOP:

Spanning the entire length of the Glenn Hotel with spellbinding views of the Downtown Skyline, the Maxim Prime rooftop offers a sophisticated blend of glamour and elegance in a relaxed, laid-back environment. Host a simple soiree or a magnificent one-of-a-kind celebration, either way the mesmerizing backdrop combined with tantalizing carte du jour will make this one event your guests will talk about for years to come.

Deposit: 50%
Capacity: 125
Minimum: \$2,000-\$15,000



CORPORATE EXECUTIVE PACKAGE

Includes Everything You Need For Your Next Corporate Function:

Room Rental, A/V Rental and the Following Menus

CONTINENTAL BREAKFAST

Orange Juice and Apple Juice
Assorted Croissants, Muffins, Bagels, Cream Cheese, Sweet Butter, Assorted Jams and Preserves,
Platter of Fresh Fruit
La Colombe Italian Roast Coffee, Brewed Decaffeinated Coffee, Selection of Harney and Sons Teas,
Whole Milk and Skim Milk

AM BREAK

Assorted Fruit and Cheese Platter, Assortment of Yogurt, Freshly Brewed La Colombe Coffee,
Decaffeinated Coffee, Harney and Sons Teas,
Assorted Coca-Cola Brand Soft Drinks and Bottled Water

DELI BUFFET

Mesculun Greens and Cherry Tomatoes w/ Sherry Mustard Vinaigrette
Peppered Roast Beef, Roast Turkey Breast, Honey Baked Ham, Salami, American and Swiss Cheese
Spicy Jicama Coleslaw
Romaine Lettuce, Beefsteak Tomatoes, Pickles, Onions, Mayonnaise, Dijon Mustard
Assortment of Freshly Baked Bread, Rolls, Chips, and Whole Fruit
Assortment of Homemade Cookies

or

"WRAP IT UP" Box Lunch

Mesculun Greens and Cherry Tomatoes w/ Sherry Mustard Vinaigrette

(select three)

Turkey, Bacon, Tomato, and Lettuce

Grilled Chicken Caesar

Italian Grilled Vegetables, Mozzarella, and Romaine

Roast Beef w/ Horseradish and Shaved Red Onions

Honey Baked Ham and Brie w/ Crispy Watercress

All Served w/ Potato Chips, Pickle, Cookie

PM BREAK

Assorted House made Jumbo Cookies with Berries
Oreos with Milk

or

Individual Bags of Assorted Pretzels and Chips
Celery and Carrot Sticks with Blue Cheese Dressing

\$119pp

Or

\$277-\$297pp

Includes Hotel Guest Rooms

PRIX FIXE LUNCH

Menu L1

30 pp

FIRST

Simple Mixed Greens
Dijon Vinaigrette

Or

Soup Du Jour

SECOND

(Select two)

Country Salad

Grilled Chicken, Soft Goat Cheese, Cashews, Granny Smith Apples, Sun Dried Cherries and Aged Sherry Vinaigrette

Pan Seared Farm Raised Atlantic Salmon
Grilled Asparagus and Brown Butter Caper Sauce

Capellini

Tomato Fondue, Basil and Feta

Grilled Flat-Iron Steak

Classic Creamed Spinach and Parmesan Truffle Fries

THIRD

Selection of Ice Cream

or

Fresh Fruits and Berries

\$5 pp bottled water, sodas, coffee, and tea
All menu options and prices are based on availability and subject to change

Menu L2

40 pp

FIRST

Smoked Tomato Soup
Goat Cheese Fritter

Frisee Salad
Bacon, Roasted Walnuts, Roquefort Aged Sherry Vinaigrette

SECOND

(select two)

CiQi Salad
*Shrimp, Bacon, Green Beans, Tomatoes, Blue Cheese, Avocado and Onion
Roasted Garlic Vinaigrette*

Shrimp Capellini
Grilled Shrimp, Tomato Fondue, Basil and Feta

Roasted Organic Chicken
Grilled Asparagus Risotto, Toasted Thyme and Shallot Demi

Maxim Shrimp N Crits
Grilled Shrimp, Stone Ground Grits, Tasso Ham and the "Holy Trinity"

Braised Short Ribs
Roasted Cipolinis, Gorgonzola and Crispy "Salt N Vinegar" Potato Chips

THIRD

(select two)

Selection of Local Ice Cream

Fresh Fruit and Berries

"Peaches N' Crème" Brulee

PRIX FIXE DINNER

Menu D1

50 pp

FIRST

Soup Du Jour

or

Simple Mixed Greens
Dijon Vinaigrette

SECOND

(Select two)

Pan Seared Farm Raised Atlantic Salmon

Grilled Asparagus, Rosti, (Crispy Potato Pancake) and Brown Butter Caper Hollandaise

Red Wine Roasted Organic Chicken

Creamy Mascarpone Polenta, Caramelized Garlic and Rosemary Jus

Grilled Flat-Iron Steak

Roasted Garlic Mashed Potatoes and Wild Mushrooms

THIRD

Selection of Local Ice Cream

or

Fresh Fruit and Berries

\$5 pp bottled water, sodas, coffee, and tea

All menu options and prices are based on availability and subject to change

Menu D2

60 pp

FIRST

(Select two)

Porcini Mushroom Bisque
Toasted Chestnut Crème Fraîche

Frisee Salad
Bacon, Roasted Walnuts and Roquefort

Spicy Beef Dumplings
Shanghai Pepper Glaze

SECOND

(Select two)

Pan Roasted Striped Bass
Shrimp and Vegetable Dumplings and Smoked Tomato Vinaigrette

Lemon Pepper Roasted Organic Chicken
Asparagus Risotto, Morel Mushrooms, Toasted Thyme and Shallot Demi

8-Hour Braised Short Ribs
Crispy "Sour Cream and Onion" Potato Ravioli and Horseradish Demi

Hand-Cut Pappadelle
Wilted Frisee, Spring Peas, Toasted Chanterelle Mushrooms and Truffle Butter Sauce

THIRD

(Select two)

Selection of Local Ice Cream

Fresh Fruit and Berries

"Peaches N' Crème" Brulee

\$5 pp bottled water, sodas, coffee, and tea
All menu options and prices are based on availability and subject to change

Menu D3

70 pp

FIRST

(Select two)

Leek and Potato Soup

Buckwheat Pancake, Caviar and Crème Fraiche

Burratta Cheese and Vine Ripened Tomato Salad

Fried Caper and White Balsamic Vinegar

Pepper Crusted Beef Carpaccio

Arugala Salad, Garlic Crouton, Caper Aioli, Shaved Pecorino and Drizzled Black Truffle Oil

Maxim Shrimp N' Grits

Grilled Shrimp, Stone Ground Grits, Tasso Ham and the "Holy Trinity"

SECOND

(Select two)

Grilled Halibut

Toasted Chanterelle Mushrooms, English Peas, Wilted Frisee and Lemon Whipped Potatoes

Organic Chicken Saltimbocca

Marsala Wine, Prosciutto and Mushrooms

10 oz. N.Y. Strip Steak Au Poivre

Gorgonzola Cheese and Potato Croquettes, Toasted Peppercorn and Brandy Demi

Hand-Cut Parpadelle and Rock Shrimp

Wilted Frisee, Spring Peas, Toasted Chanterelle Mushrooms and Truffle Butter Sauce

Rosemary Barbequed Crusted Australian Rack of Lamb

Roasted Corn and Scallion Polenta

THIRD

(Select two)

Selection of Local Ice Cream

Fresh Fruit and Berries

"Peaches N' Crème" Brulee

Chocolate Panna Cotta

\$5 pp bottled water, sodas, coffee, and tea

All menu options and prices are based on availability and subject to change

Menu D4

80 pp

FIRST

(Select two)

Classic Lobster Bisque

Wilted Watercress, Toasted Black Bread Croutons

Country Salad

Soft Goat Cheese, Cashews, Granny Smith Apples, Sun Dried Cherries and Aged Sherry Vinaigrette

Jumbo Lump Crab Cake

Dried Fruit and Toasted Almonds Chutney, Curry-Cilantro Oil

Steak Tartar

Chopped Onions, Capers, Quail Egg, Dijon Mustard and Parmesan Wafers

Smoked Salmon and Caviar

Buckwheat Pancakes, Crème Fraîche and Mustard Oil

SECOND

(Select two)

Grilled Swordfish Steak

Potato and Artichoke Hash, Grilled Asparagus and Lobster Hollandaise

Dijon Roasted Organic Chicken and Black Truffle Risotto

10 oz Filet Mignon

Morel, Chanterelle, and Porcini Mushrooms, Green and White Asparagus and Black Truffle Hollandaise

Grilled Lobster and Artichoke Lasagna

Lemon Tomato Fondue, Toasted Pine Nuts and Parsley Pesto

Classic Veal Osso Bucco Milanese

Canneloni Beans, Crispy Prosciutto Chip and Basil Oil

Grilled 8 oz Lobster Tail Thermidor

Sweet Pea Potato Croquettes

THIRD

(Select two)

Selection of Local Ice Cream

Fresh Fruit and Berries

"Peaches N' Crème" Brulee

Chocolate Panna Cotta

Butterscotch Donuts

\$5 pp bottled water, sodas, coffee, and tea

All menu options and prices are based on availability and subject to change

BRUNCH

48 pp
(Select three)

Scrambled Eggs

(Select two fillings)
Smoked Salmon and Chive, Tomato and Basil, Ham and Cheddar or Simply scrambled

Quiche

Leek, Potato, Goat Cheese, Frisee and Truffle Hollandaise Drizzle

add Shrimp- 6 pp
add Lobster- 8 pp

Traditional Eggs Benedict

Seared Canadian Bacon, Poached Eggs and Hollandaise

Smoked Salmon Benedict

Toasted Brioche, Smoked Salmon, Poached Eggs and Dilled Hollandaise

Huevos Rancheros

Scrambled Eggs, Roasted Chipotle Peppers, Grilled Chorizo, Flour Tortilla and Fresh Tomato Salsa

New York Bagel Plate

Smoked Salmon, Tomato, Red Onion, Lemon Chive Cream Cheese and Sweet Mustard Vinaigrette

Vanilla and Orange French Toast

Strawberry Compote and Sweet Cream Butter

Buttermilk Pancakes

Sweet Cream Butter and Vermont Maple Syrup

All Selections are accompanied by Breakfast Potatoes, Roasted Tomato Pastry Basket with Assorted Jams, Sweet Cream Butter, La Colombe Coffee, Selection of Harry and Sons Teas and Freshly Squeezed Juices

All menu options and prices are based on availability and subject to change

BUFFETS

BREAKFAST

CONTINENTAL - 16pp

Freshly Squeezed Orange Juice, Grapefruit Juice and Apple Juice

◇
Croissants, Muffins, and Danish, Sweet Butter, Assorted Jams and Preserves, Platter of Fresh Fruit, Assortment of New York Bagels, Plain and Low-Fat Cream Cheese

◇
La Colombe Italian Roast Coffee, Brewed Decaffeinated Coffee, Selection of Harney and Sons Teas, Whole Milk and Skim Milk

AMERICAN - 22pp

Freshly Squeezed Orange Juice, Grapefruit Juice and Apple Juice

◇
Croissants, Muffins, and Danish, Sweet Butter, Assorted Jams and Preserves, Platter of Seasonal Fresh Fruit

◇
Sliced Fresh Fruit and Berries, Assortment of New York Bagels, Plain and Low-Fat Cream Cheese Herb Scrambled Eggs, Grilled Country Sausages, Applewood Smoked Bacon and Oven Roasted Breakfast Potatoes

◇
La Colombe Italian Roast Coffee, Brewed Decaffeinated Coffee, Selection of Harney and Sons Teas, Whole Milk and Skim Milk

ADDITIONS

Assorted Natural and Fruit Flavored Yogurts and Homemade Granola - 5

Assorted Breakfast Cereals w/ Whole and Skim Milk - 5

Smoked Salmon, Capers, Onions, Tomatoes and Lemon - 7

Vanilla and Orange Flavored French Toast, Strawberry Compote, Sweet Cream Butter - 12

Buttermilk Pancakes w/ Sweet Cream Butter and Vermont Maple Syrup - 8

MIMOSA OR BLOODY MARY BAR - 15 pp

*Chilled Champagne, Fresh Squeezed Orange Juice
Vodka, Bloody Mary Mix, Olives, Celery, Pickled Onions and Fresh Lime*

All menu options and prices are based on availability and subject to change

LUNCH BUFFET

"WRAP IT UP" Buffet - 21 pp

Mesclun Greens and Cherry Tomatoes w/ Sherry Mustard Vinaigrette

◇
(select three)

Turkey, Bacon, Tomato, and Lettuce

Grilled Chicken Caesar

Italian Grilled Vegetables, Mozzarella and Romaine

Roast Beef w/ Horseradish and Shaved Red Onions

Honey Baked Ham and Brie w/ Crispy Watercress

◇

Green Bean Salad w/ Toasted Almonds, Shaved Vidalia Onions in Brown Butter Lemon Vinaigrette

◇

Potato Chips

◇

Assortment of Homemade Cookies

To-Go 3pp

DELI BUFFET - 24 pp

Mesclun Greens and Cherry Tomatoes w/ Sherry Mustard Vinaigrette

Peppered Roast Beef, Roast Turkey Breast, Honey Baked Ham, Salami, American and Swiss Cheese

◇

Spicy Jicama Coleslaw

◇

Malt vinegar Housemade gaufrettes

◇

Romaine Lettuce, Beefsteak Tomatoes, ½ Sour Pickles, Vidalia Onions, Mayonnaise, Dijon Mustard,
Selection of Green and Black Olives

◇

Assortment of Freshly Baked Bread and Rolls

◇

Assortment of Fresh Whole Fruit

Homemade Cookies

TUSCAN STYLE BUFFET - 29 pp

Pasta Fagioli

◇

White Bean Salad w/ Reggiano Chese and Fresh Oregano, Tossed in Sundried Tomato Pesto and Crispy
Basil Leaves

◇

Assorted Marinated Olives

◇

Prosciutto, Soppressata, Hard Cheese, Roasted Peppers, Pepperocinis Arugula and Basil Drizzled w/
Truffle Oil on Soft House Baked Foccacia

◇

Mozzarella, Tomato, Basil, and Roasted Tomatoes, Served on Soft House Baked Ciabatta

◇

Assorted Cookies

THE BARBEQUE BUFFET - 35 pp

Jumbo Hot Dogs, Vegetarian Burgers, Bratwurst,
Black Angus Hamburger and BBQ Chicken

◇

American Slices, Swiss Slices and Selection of Buns

◇

(Select Two)

Red Bliss Potato Salad, Country style Coleslaw,
Macaroni Pasta Salad or Baked Beans

◇

Worcestershire, BBQ sauce, A-1, Tabasco Mayonnaise,
Mustard, Ketchup, Pickled Relish,
Lettuce, Tomato, Red Onion and Dill Pickles

◇

Old Fashioned Corn Bread and Potato Chips

◇

Strawberry Shortcake or Individual Chocolate Cake

\$5pp bottled water, sodas, coffee and tea

All menu options and prices are based on availability and subject to change

DINNER BUFFET

TUSCAN- 55 pp

Selection of Rustic Italian Breads w/ Sea Salted Extra Virgin Olive Oils and Balsamic Vinegars

◇

Cold antipasti platter
Prosciutto, cappacola, salami, provolone, roasted red peppers, pepperocinis, marinated artichokes, black olives

◇

Caesar Salad Station
w/ Chef Attendant - +100

◇

(Select Two)

Shrimp Saltimbocca, Crispy Sage Prosciutto, Marsala Mushroom Sauce
Rigatoni Pomodora, Shaved Asiago, White Beans and Escarole

Filet Mignon Steak Pizzaloa
Add Lobster - +10pp

◇

(Select One)

Wild Mushroom Arancini

Summer Vegetable Risotto

◇

(Select One)

Grilled Vegetable Melange with Balsamic Drizzle

Roasted Vegetable Pave
Roasted Red Peppers, Portabella Mushrooms, Zucchini, Squash with Sweetgrass Dairy Chevre

◇

(Select One)

PASTA STATION - 10pp

(Select Three)

Parpadelle
Toasted Porcini Mushrooms and Wilted Frisee, Lemon and White Truffle Poppy Seed Sauce
Orchiette

w/ Extra Virgin Olive Oil, Pine Nuts, Basil Pesto

Rigatoni

Traditional Three-Meat Rigatoni Bolognese

Ravioli

Sundried Tomato Ricotta Filled Ravioli, Toasted Garlic and Pancetta, Creamy Vermouth Sauce

SIDES

Freshly Grated Parmesan Cheese, Italian Rolls, Fresh Red Peppers

ADDITIONS

Grilled Chicken 4pp
Sweet Italian Sausage 3pp
Rock Shrimp 5pp
Lobster 8pp

Chef Attendant - +100

\$5 pp bottled water, sodas, coffee, and tea

All menu options and prices are based on availability and subject to change

JAPANESE- 60 pp

*wakami Seaweed salad
Mustard Miso, Dashi Mushrooms and Crispy Sesame Wafers*

◇

*Assorted Maki
Spicy Tuna, California, BBQ Eel, Tomago
All Served w/ Soy Sauce, Fresh Wasabi and Pickled Ginger*

w/ Sushi Chef Attendant-+175

◇

Mirin Scented Sticky Rice with Pickled Vegetables

◇

(Select One)

Roasted Japanese Eggplant and Kyoto Carrots

Wok Seared Baby Bok Choy and Shitake Mushrooms

◇

(Select Two)

Sweet Sake and Miso Marinated Black Cod

Green Tea Smoked Chicken Teriyaki

Salt Rubbed Kobe Filet Mignon
Dashi Mushrooms and Soy Ginger Gastrique

◇

Yuzu Panna Cotta

DUMPLINGS - 12pp

(Select Three: Steamed or Fried)

*Spicy Beef
Shrimp and Scallion
Crab and Asparagus
Duck and Shitake Mushrooms
Gingered Vegetables
Pork*

All Served with Ponzu, Hot and Sour, Spicy Kimchee and Shiso Pesto
w/ Chef Attendant- 100

\$5 pp bottled water, sodas, coffee, and tea

All menu options and prices are based on availability and subject to change

PARISIAN-70 pp

Classic Frisee Salad w/ "Bacon N Eggs" (Crispy Bacon Bits and Poached Eggs)
Brown Butter Vinaigrette
w/ Chef Attendant-100

◇

Soft French Bread

◇

Parisian Charcuterie Platter
w/ cornichons, stone mustard and rustic bread

◇

(Select Two)

Shrimp Thermidor

Cog Au Vin

Red Wine Braised Pouisson and Button Mushrooms

Grilled Petite Filet Mignon Au Poivre
Add Lobster-\$10

(Select One)

Black Truffle Potato Gratin

Classic Pomme Frite w/ Fines Herb, Sliced Truffles and Parmesan Cheese

◇

(Select One)

Braised Leeks and Toasted Forest Mushrooms w/ Lemon Pepper Hollandaise

Sweet Champagne and Tarragon Roasted Root Vegetables
Parsnips, Celery Root, Carrots, Candy Striped Beets and Baby Turnips

◇

(Select One)

Classic Crème Brulee

Chocolate Mousse

Profiteroles

Petite Fours And Coffee-7

CREPE STATION - 15pp

(Select Three)

*Crème Fraiche Leek and Potato Crepes
Topped w/ Oestra Caviar and Crispy Fried Leeks*

Lobster Parsnip

Smoked Salmon and Roasted Fingerling Potatoes

Toasted Chanterelle and Caramelized Shallot

Shrimp Frikasie

CARVING STATIONS

Cajun Prime Rib of Beef - 315

(Serves 35)

Slow Roasted, Onion Confit, and Creole Mustard, Horseradish Celery Root Remoulade



Pepper Crusted Beef Tenderloin - 425

(Serves 30)

wild Mushroom and Truffle Béarnaise



Boneless Leg of Lamb - 350

(Serves 30)

Rosemary Mint Glaze



Free Range Turkey - 325

(Serves 40)

Crispy Sage and Black Pepper Sauce, Giblet Gravy



Soy Honey Roasted Ham - 275

(Serves 50)

Spiced Apple Sauce

w/ Chef Attendant- 100 per station

WHIPPED POTATOES - 12pp

(Served Only As An Option w/ Carving Station)

Crispy Leeks, Crunchy Bacon, Chopped Chives, Flavored Crème Fraiche, Chili Oil, Basil Oil, Crispy Potato Matchsticks, Scallion Puree, Grated Jalapeño Jack and Grated Cheddar

RAW BAR STATION- 18 pp

Jumbo Gulf Shrimp, Oysters on the Half Shell, Clams on the Half Shell and Prince Edward Island Mussels

Served w/ spicy Cocktail Sauce, Tabasco, Horseradish and Lemon

+ Lobster - 15pp

+ Alaskan King Crab - 7pp

+ Lobster and Crab - 21pp

PASSED HORS D'OEUVRES/PLATTERS

price per dozen/per platter

* **Granny Smith Apple in lettuce wrap – 30/125**

Spicy Pecans and Blue Cheese

***Skewered Caprese with Fresh Tomato, Fresh Mozzarella and Basil – 30/125**

Leek and Potato Tartlets – 33/140

Osetra Caviar

Risotto Cakes – 33/140

Vintage Balsamic and Truffle Butter

***Assorted Cheeses – 33/12 per person**

Selection of fresh local cheese

***Smoked Salmon Rillettes – 36/155**

Cucumber

Crispy Pork Dumplings – 36/155

* **Truffled Chicken Salad – 36/155**

In Profiteroles

Chicken Satay – 36/155

Spicy Peanut Sauce

Coconut Shrimp – 36/155

Spiced Mango Sauce

***Assorted Sushi Rolls – 39/175**

With Pickled Ginger, Wasabi, and Soy Drizzle

***Lobster, Mango, and Asparagus Spring Roll – 39/175**

***Shrimp Cocktail – 39/175**

Miniature Crab Cakes – 39/175

Granny Smith Apple Slaw

Skewered Skirt Steak and Potato – 39/175

Red Wine Pickled Onions

***Seared Tunapica - 39/175**

Crisped Wonton w/ Masago Caviar

Seared Tenderloin – 42/195

Red Wine Pickled Onions, Japanese Horseradish Cream on Crispy Baguette

Steamed Lobster Dumplings – 42/195

Mini Kobe Burgers – 42/195

Crudites Platter – 8pp

Fresh Fruit Platter – 10pp

All menu options and prices are based on availability and subject to change
(* denotes available on rooftop as passed hors d'oeuvres)

THEMED BREAKS

"QUENCHED" – 8 pp all day

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Harney and Sons Teas, Assorted Pepsi Brand Soft Drinks and Mineral Waters

"COOKIE MONSTER" – 14 pp

*Assorted House made Jumbo Cookies and Brownies with Berries
Oreos with Milk*

"7th Inning Stretch" – 15 pp

*Plain and Buttered Popcorn, Assorted Movie Theatre Style Candy Boxes
All Beef Kobe Dogs with Traditional Fixings
(additional rental for equipment may apply)*

"HEALTH NUT" – 16 pp

*Pomegranate Juice and Red Bull
Assorted Power Bars, Platter of Sliced Melon with Mixed Berries
Crudite with Assorted Dips, Trail Mix with Raisins, Chocolate Chips, Nuts and
M&M's*

"PICK ME UP" – 16 pp

*Individual Bags of Assorted Pretzels and Chips
Mini PB&J Sandwiches, Celery and Carrot Sticks with Blue Cheese Dressing*

"BERRY APPEALING" – 18 pp all day

*Bowl of Assorted Seasonal Whole Fruit (Apples, Oranges, Bananas and Grapes)
Platter of Sliced Melon with Mixed Berries*