

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

CONTACT:

Brittany Russell
Sales and Events Manager
BRussell@MaximPrime.com
O: 404-469-0705
F: 404-469-0702

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 12 of your closest friends and family.

DEPOSIT: \$200

MINIMUM: \$400

CAPACITY: 12

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: \$200

MINIMUM: \$400

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
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
Rental Rates-\$1,000-\$10,000

All prices are subject to change

CORPORATE EXECUTIVE PACKAGE

Includes Everything You Need For Your Next Corporate Function:

Room Rental, A/V Rental, and the Following Menus



CONTINENTAL BREAKFAST

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

AM BREAK

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

DELI BUFFET

Mescun Greens and Cherry Tomatoes w/ Sherry Mustard Vinaigrette
Peppered Roast Beef, Roast Turkey Breast, Honey Baked Ham, Salami, American and Swiss Cheese
Tuna Salad Stuffed Beefsteak Tomatoes
Stone Ground Mustard Flavored Potato Salad w/ Hard Boiled Eggs and Julienne Cornichons
Romaine Lettuce, Beefsteak Tomatoes, ½ Sour Pickles, Vidalia Onions, Mayonnaise, Dijon Mustard,
Selection of Green and Black Olives
Assortment of Freshly Baked Bread, Rolls, Chips, and Pretzel Rods
Assortment of Homemade Cookies and Whole Fruit

or

"WRAP IT UP" Box Lunch

Mescun 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 and Brownies with Berries
Oreos with Milk

or

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

\$118pp

or

\$277-\$297pp
Includes Hotel Guest Rooms

PRIX FIXE LUNCH

Menu L1

30 pp

FIRST

(select two)

Simple Mixed Greens
Dijon Vinaigrette

Roasted Corn Chowder

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

(select two)

Selection of Ice Cream

Fresh Fruits and Berries

\$7 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

(select two)

Smoked Tomato Soup
Goat Cheese Fritter

Frisee Salad
Bacon, Roasted Walnuts, Roquefort Aged Sherry Vinaigrette

SECOND

(select two)

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

Hand-Cut Parpadelle
Wilted Frisee, Spring Peas, Mushrooms, Champagne and Truffle Butter Sauce

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

Maxim Shrimp N Grits
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

\$7 pp bottled water, sodas, coffee, and tea
All menu options and prices are based on availability and subject to change

PRIX FIXE DINNER

Menu D1

50 pp

FIRST

(Select two)

Roasted Corn Chowder

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

(Select two)

Selection of Local Ice Cream

Fresh Fruit and Berries

\$7 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 Parpadelle

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

\$7 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

Burrata 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

\$7 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 Beef Wellington (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

\$7 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

(select three)

Freshly Squeezed Orange Juice, Grapefruit Juice, Chilled Cranberry, Tomato, 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 - 25pp

(select three)

Freshly Squeezed Orange Juice, Grapefruit Juice, Chilled Cranberry, Tomato, 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 and Egg Whites, Grilled Country Sausages, Chicken 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

DOWNTOWN SMOKED FISH - 12 pp

*Salmon, Sturgeon, Sable, and Whitefish
Capers, Cornichons, Bagels, Tomatoes and Red Onion*

w/ Lobster, Caviar, and Crème Fraîche - 6 pp

MADE-TO-ORDER OMELETS - 8 pp

Cheddar, Gruyere, Brie, Black Forest Ham, Applewood Smoked Bacon, Spinach, Roasted Peppers, Scallions, Tomatoes and Mushrooms
Chef required: \$125 for 2 hours

MIMOSA OR BLOODY MARY BAR - 12 pp

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

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

\$7 pp bottled water, sodas, coffee, and tea

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

LUNCH BUFFET

DELI BUFFET - 25 pp

Mesclun Greens and Cherry Tomatoes w/ Sherry Mustard Vinaigrette
Peppered Roast Beef, Roast Turkey Breast, Honey Baked Ham, Salami, American and Swiss Cheese

◇
Tuna Salad Stuffed Beefsteak Tomatoes

◇
Stone Ground Mustard Flavored Potato Salad w/ Hard Boiled Eggs and Julienne Cornichons

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

◇
Assortment of Freshly Baked Bread, Rolls, Chips and Pretzel Rods

◇
Assortment of Homemade Cookies and Whole Fruit

“WRAP IT UP” Buffet - 23 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 5pp

FIESTA BUFFET - 29 pp

Chicken Tortilla Soup

◇

(Select Two)

Grilled Chicken, Steak, or Fried Fish

◇

Grilled Onions, Red and Green Peppers, Rice and Beans

◇

Tortilla Chips, Salsa, Warm Corn and Flour Tortillas, Fried Tostada Salad Shells

◇

Sour Cream, Guacamole, Grated Cheddar and Monterey Jack Cheese, Shredded Lettuce, Chopped
Tomatoes and Onions

◇

Fried Donut Sticks with Cinnamon and Sugar

\$7 pp bottled water, sodas, coffee and tea
All menu options and prices are based on availability and subject to change

LUNCH BUFFET

DOWNTOWN BUFFET - 35 pp

*Radicchio, Endive, and Frisee Salad with Spicy Pecans and Goat Cheese
Cream of Asparagus Soup, Butternut Squash or Chilled Gazpacho (seasonal only)*

◇
(Select Two)

Tournedos of Beef

Grilled Salmon Filets

Garlic Rubbed Red Snapper w/ Black Beans and Peppercorns

Roasted Chicken

Vegetable Lasagna w/ Roasted Vegetables

Crab Cakes w/ Shaved Fennel and Corn Relish

◇

(Select One)

Grilled Asparagus

Sautéed Spinach

Carrots and Peas

(Select One)

Scalloped Potatoes

Fingerling Potatoes

Mashed Potatoes

◇

Apple Turnovers and Fruit Tarts

TUSCAN STYLE BUFFET - 29 pp

Pasta Fagioli

◇

White Bean Salad w/ Reggiano Cheese 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 Focaccia

◇

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

◇

Assorted Cookies

THE BARBEQUE BUFFET - 33 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 Cakes

RETRO BUFFET - 31 pp

Iceberg Wedge and Blue Cheese

◇

Buttermilk Fried Chicken and Fried Fish N Chips

◇

Mac N Cheese

Mashed Potatoes

Buttered Peas N Carrots

◇

Old Fashioned Corn Bread

◇

Coffee Cake with Cinnamon Streusel Topping

\$7 pp bottled water, sodas, coffee, and tea

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

DINNER BUFFET

TUSCAN- 60 pp

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

◇

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

◇

Caesar Salad Station
Chef Attendant- 100

◇

(Select Two)

Roasted Branzini w/ Charred Tomato and Eggplant, Torn Tuscan Basil
Add shrimp - 5pp

Chicken Saltimbocca, Crispy Sage Prosciutto, Marsala Mushroom Sauce

Rigatoni Pomodora, Shaved Asiago, White Beans and Escarole

Filet Mignon Steak Pizzaloa
Add Lobster - 10pp

◇

(Select One)

Roasted Garlic and Mascarpone Cheese Polenta

Porcini Risotto

◇

(Select One)

Sautéed Broccoli Rabe, Slivered Garlic, Red Pepper Flakes

Grilled Asparagus and Reggiano Gratine

◇

(Select One)

Strawberry Zabaglione w/ Black Liquorices

Classic Espresso Soaked Tiramisu

Selection of local gelatos

Chocolate Dipped Pistachio Biscotti and Coffee-4

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

Cavatalli

wild Mushroom Sauce, Shaved Asiago, Truffle Butter

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 Pepper

ADDITIONS

Grilled Chicken 4pp

Sweet Italian Sausage 3pp

Rock Shrimp 5pp

Lobster 8pp

Chef Attendant - 100

JAPANESE- 65 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

Sushi Chef Attendant-\$175

◇

(Select One)

Mirin Scented Sticky Rice

Soy Honey Braised Lotus Root w/ Black and white Sesame Seeds, Crispy Garlic, and Chopped Scallions

◇

(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
Spicy Shiso Ponzu

Braised Pork Shogiakyi

◇

(Select One)

Green Tea Crème Brûlée

Sweet Ginger Sesame Rice Pudding w/ Sliced Mangos

Red Bean Donuts

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
Chef Attendant- 100

\$7 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
Chef Attendant-100

◇

Soft French Bread

◇

Parisian Platter of Country Pates, Terrine, and Hard Sausage
w/ cornichons, stone mustard and rustic bread

◇

(Select Two)

Grilled Turbot w/ Head on Prawns
Buerre Rouge (Red Wine Butter Sauce)

Coq Au Vin

Red Wine Braised Pouisson and Button Mushrooms

Grilled Petite Filet Mignon and Roasted Foie Gras
w/ Lavender Gastrique
Add Lobster-\$10

Dijon Mustard Roasted Leg of Lamb and Minted Demi

(Select One)

Pomme Dalphine

Layers of Sliced Potato, Toasted Gruyere Cheese and Farm Fresh Roasted Garlic Cream

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

◇

(Select One)

Braised Leeks and Toasted Chanterelle 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 Tenderloin of Kobe Beef - 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

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- 12pp

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

\$7 pp bottled water, sodas, coffee, and tea

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

PASSED HORS D'OEUVRES

price per dozen

Leek and Potato Tartlets - 30

Osetra Caviar

Risotto Cakes - 30

Vintage Balsamic and Truffle Butter

Chicken Satay - 36

Spicy Peanut Sauce

Crispy Pork Dumplings - 33

Lobster, Mango, and Asparagus Spring Roll - 39

Duck and Lychee Skewers - 33

Hoisin Dipping Sauce

Seared Tenderloin - 48

Red Wine Pickled Onions, Japanese Horseradish Cream on Crispy Baguette

Steamed Lobster Dumplings - 48

Tunapica - 42

Crisped Wonton w/ Masago Caviar

Truffled Chicken Salad - 33

In Profiteroles

Mini Burgers - 42

Wasabi Mayonnaise

Coconut Shrimp - 33

Spiced Mango Sauce

Crab Cakes - 36

Stone Ground Red Pepper Remoulade

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

HORS D'OEUVRES PLATTER

Each Platter Serves 30-40 pieces
Prices are per platter

Crisped Risotto and Porcini Mushrooms – 100
Vintage Balsamic and Truffle Oil

Granny Smith Apple and Blue Cheese - 100
Spicy Pecans

Vine Ripened Tomato and Mozzarella Bruchetta - 125

Million Dollar Deviled Eggs - 145

Charcoal Grilled Chicken Satay - 145
Spicy Peanut Sauce

Duck and Vegetable Spring Roll - 145
Plum Sauce

Smoked Salmon on Black Bread -145
Dill Crème Fraiche

Tunapica on Crisped Wonton - 155
Masago Caviar

Truffled Chicken Salad in Profiteroles - 155

Lobster, Mango, and Asparagus Spring Rolls - 155

Skewered Seared Tuna -160
Daikon and Soy Sherry Drizzle

Coconut Shrimp - 160
Spice Mango Chutney

Steak tartare on toasted brioche - 175

Maryland Crab Cakes -175
Chesapeake Tartar Sauce

Mini Burger - 175
wasabi Mayo

Lobster Pot Stickers - 175
Ponzu Dipping Sauce

Assorted Sushi Platter - 225
Soy Sauce, Ginger, and Wasabi

Crudites – 8 pp
Fresh Vegetables
Blue Cheese and Guacamole Dip

Domestic and Imported Cheese – 12 pp

Fresh Fruit Platter – 10pp

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

Rooftop HORS D'OEUVRES

Each Platter Serves 30-40 pieces
Prices are per platter

Granny Smith Apple and Blue Cheese - 100
Spicy Pecans

Vine Ripened Tomato and Mozzarella Bruchectta - 125

Million Dollar Devilled Eggs - 145

Duck & Vegetable Spring Roll - 145
Plum Sauce

Smoked Salmon on Black Bread - 145
Dill Crème Fraîche

Tunapica on Crisped Wonton - 155
Masago Caviar

Truffled Chicken Salad in Profiteroles - 155

Lobster, Mango, & Asparagus Spring Rolls - 155

Skewered Seared Tuna - 160
Daikon & Soy Sherry Drizzle

Steak tartare on toasted brioche - 175

Shrimp Cocktail
Lemon wedge and cocktail sauce
\$195

Assorted Sushi Platter
Soy Sauce, Ginger, & wasabi
\$225
Chef Attendant +\$175

Crudites
Fresh Vegetables
Blue Cheese & Guacamole Dip
\$8pp

Domestic & Imported Cheese
\$12pp

Fresh Fruit Platter
\$10

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

“JUICED UP” – 14 pp

*Assorted freshly squeezed juices (choose 3)
Cranberry, Orange, Grapefruit, Pineapple or Tomato Juice
and Mixed Berry Smoothies*

chef attendant - 100

“HEALTH NUT” – 16 pp

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

“FUNDO” – 15 pp sweet - 28 pp savory

*Complete Fondue set up with either Sweet or Savory Dips
SWEET: Shortcake, Biscotti and Fruit with Milk Chocolate, Dark Chocolate
and White Chocolate
SAVORY: Sausage, Bread and Apples with Gruyere Cheese*

“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*

“7th Inning Stretch” – 15 pp

*Plain and Buttered Popcorn, Assorted Movie Theatre Style Candy Boxes
Nachos with Salsa and Cheese, Hot Dogs with Traditional Fixings
(additional rental for equipment may apply)*

“COOKIE MONSTER” – 14 pp

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

•BAR PACKAGES•

PRICES ARE PER PERSON

SILVER

Standard Liquor, House Wines, Beer, Soda, Juices, Coffee, Tea and Water

First Hour	\$22
Second Hour	\$15
Third Hour	\$15
Fourth Hour	\$12
Cost Per Ticket	\$10

GOLD

Premium liquor, house wines, beer, soda, juices, coffee, tea, water

First Hour	\$26
Second Hour	\$17
Third Hour	\$17
Fourth Hour	\$14
Cost Per Ticket	\$12

PLATINUM

Deluxe Liquor, House Wines, Beer, Sodas, Juices, Coffee, Tea, Water

First Hour	\$30
Second Hour	\$19
Third Hour	\$19
Fourth Hour	\$16
Cost Per Ticket	\$13

BEER AND WINE

Beer, House Wines, Soda, Juices, Coffee, Tea, Water

First Hour	\$12
Second Hour	\$8
Third Hour	\$8
Fourth Hour	\$8
Cost Per Ticket	\$9