



CityView

A Club Above

Weddings

MENU OPTIONS

Hors D'oeuvres

Seafood Options (choose two)

- **Spicy Crab Quesadillas** with *pepper jack and tomatillo chutney*
- **Beer Battered Cod Slider** with *Cajun remoulade*
- **Miso Glazed Salmon Skewer** with *toasted Sesame seeds*
- **Norwegian Salmon** with *fried capers, tomato relish, onion crème, pumpernickel*
- **Sesame Tuna Sliders** with *pickled ginger and wasabi aioli*
- **Shrimp Spring Roll Sticks** with *Thai chili sauce*

General Options (choose two)

- **Almond Crusted Chicken Skewers** with *sweet Dijon sauce*
- **Buffalo Chicken Spring Roll** with *blue cheese dipping sauce*
- **Mini Beef Sliders** with *asiago cheese*
- **Thai Beef Skewers** with *lemongrass and ginger*
- **Smoked BBQ Pulled Chicken Quesadilla** with *roasted tomato salsa*
- **Chicken or Beef Summer Rolls** with *mango, julienne of vegetables, and cilantro in Rice Paper*

Vegetarian Options (choose three)

- **Margarita Pizzette**
- **Asian Spring Rolls** with *a hoisin-ginger glaze*
- **Wild Mushroom Quesadillas** with *white cheddar, caramelized onions, and smoked tomato*
- **Marinated Caprese Skewer** with *fresh buffalo mozzarella, basil and teardrop tomatoes*
- **Risotto Cakes** with *sundried tomato aioli and toasted almonds*

Classic Dinner Station

Salads (choose 1)

- **Frisee Salad** with *crispy pancetta, manchego cheese served in a truffle vinaigrette*
- **Field Greens Salad** with *sundried cranberries, almonds, mandarin oranges in a white balsamic vinaigrette*
- **Heirloom Tomato Salad** with *shaved fennel, herb cherve, roasted peppers served in a lemon vinaigrette*
- **Greek Salad** with *tomatoes, cucumbers, feta cheese, olives and shaved red onion*

Chicken (choose 1)

- **Rosemary "French Cut" Chicken Breast** with *a madiera wine reduction*
- **Pan Seared Chicken Porfino** with *wild mushrooms and chardonnay sauce*

Beef & Fish (choose 1)

- **Marinated Hanger Steak**
- **Grilled Rib Eye Steak** *au poivre*
- **Horseradish Crusted Salmon** with *a truffle buerreblanc sauce*
- **Sweet Soy Glazed Cod Fish** with *lemon grass and ginger*

Sides

Vegetables (choose 1)

- **Assorted Grilled Vegetables** with *balsamic reduction*
- **Grilled Asparagus** with *fresh lemon zest*
- **Sautéed Bok Choy**
- **Sautéed Asian Vegetables** with *sesame seeds*
- **Roasted Root Vegetables** with *sherry vinaigrette*

Starch (choose 1)

- **Roasted Rosemary Yukon Potatoes**
- **Sweet Potato Puree**
- **Roasted Fingerling Potatoes** with *warm mustard vinaigrette*
- **Jasmine Rice Pilaf**
- **Crispy Polenta Cakes** with *pecorino cheese*

Pasta (choose 1)

- **Farfalle Pasta** with *roasted cherry tomatoes, cilegine, artichoke and basil pesto*
- **Baked Penne Pasta** with *herb ricotta, pomodora and fresh mozzarella*
- **Creamy Orzo** with *artichokes, caramelized shallots and parmesan*
- **Linguini Pasta** with *spinach, roasted tomato, basil and roasted garlic oil*

Themed Dinner Stations (choose 2)

Italian

- **Antipasto Salad** with olives, tomato, cucumbers, roasted pepper, cilgine, red wine vinaigrette
- **Chicken Florentine** with sautéed spinach, oven dried tomato, melted mozzarella
- **Penne Rustriciana** with mushroom, sausage, chipolini onions, creamy tomato sauce
- **Sweet Potato Ravioli** with pecorino cream sauce

Mediterranean

- **Greek Salad** with tomatoes, cucumbers, artichokes, shaved red onions, feta cheese and olives
- **Steamed Sea Bass** with julienne of vegetable, white wine, citrus and sea salt
- **Marinated Lamb Kebobs** with onions, tomato, fresh herbs, lemon oil
- **Hummus and White Bean Dip and Babaganuj** served with crispy pita chips

Latin

- **Homemade Guacamole** served with fresh salsa and tortilla chips
- **Ropa Vieja** (braised shredded flank steak) on white corn cakes
- **Chicken Flautas** with tomatillo sauce and Mexican crème
- **Moro Rice** (black bean and rice)

Asian

- **Marinated Sesame Chicken Wings** with honey mandarin glaze
- **Korean Beef** with julienne vegetables
- **Stir Fried Rice** with julienne of vegetables
- **Pad Thai** with egg, vegetables, and spicy peanut sauce

All-American

- **Miniature Angus Beef Slider** with asiago cheese served on a brioche bun
- **Pulled Smoked Pork Slider** served on a buttermilk biscuit
- **Baked Sweet Potato Fries**
- **Creamy Mac & Cheese** with sharp cheddar, monterey jack, and domestic swiss

PRICING

Pricing for the full package is based on your guest count and bar selections. All prices listed below are inclusive of the menu options listed and access to 1 of our 2 spaces for a total rental time of 4 hours. If you are looking to rent both event spaces, an additional fee of \$1,500 will apply.

PASSED HORS D'OEUVRES & CLASSIC SEATED DINNER STATION				
Guest Count	Non-Alcoholic/Cash Bar	Beer/Wine	Standard Bar	Premium Bar
25-50	\$96/person	\$116/person	\$126/person	\$136/person
50-100	\$90/person	\$110/person	\$120/person	\$130/person
100-150	\$85/person	\$104/person	\$114/person	\$124/person
150+	\$78/person	\$98/person	\$108/person	\$118/person

PASSED HORS D'OEUVRES & THEMED SEATED DINNER STATIONS				
Guest Count	Non-Alcoholic/Cash Bar	Beer/Wine	Standard Bar	Premium Bar
25-50	\$106/person	\$126/person	\$136/person	\$146/person
50-100	\$100/person	\$120/person	\$130/person	\$140/person
100-150	\$94/person	\$114/person	\$124/person	\$134/person
150+	\$88/person	\$108/person	\$118/person	\$128/person

Prices do not include tax, service charge, formal furniture rentals and linens.

This package includes:

- Complimentary Valet Parking
- Cocktail and Lounge Furniture
- Soda, Juice & Water

Please ask about additional options such as dance floor, DJ, Bands, Photo Booth, etc.

KOSHER CATERING is available.

VEGAN and VEGETARIAN MENUS are available upon request.

For further assistance, please contact **Nia Mack, Events Director** at (347) 448-6218 or nia@cityviewracquet.com