



ROSEHILL

ROOFTOP

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EVENT MENU





DRINK PACKAGES

ADD-ONS & UPGRADES | 1st HOUR

SPECIALITY COCKTAILS - \$15/GUEST
CHAMPAGNE TOAST - \$15/GUEST

2 – HOURS

CLASSIC

WINE & BEER
\$50/GUEST
(ADDITIONAL HOUR
\$25/GUEST)

RED
PINOT NOIR,
MERLOT,
MALBEC,
CABERNET
SAUVIGNON

WHITE
PINOT GRIGIO,
CHARDONNAY,
SAUVIGNON
BLANC ROSE

SPARKLING
PROSECCO

BEER

STANDARD

\$60/GUEST
(ADDITIONAL HOUR
\$30/GUEST)

HOUSE SPIRITS
VODKA, GIN, RUM,
TEQUILA, BOURBON,
SCOTCH, WHISKEY

RED
PINOT NOIR, MALBEC,
MERLOT, CABERNET
SAUVIGNON

WHITE
PINOT GRIGIO,
CHARDONNAY,
SAUVIGNON BLANC ROSE

SPARKLING
PROSECCO

BEER

PREMIUM

\$70/GUEST
(ADDITIONAL HOUR
\$35/GUEST)

SPIRITS
KETEL ONE, TITOS, BACARDI,
CAPTAIN MORGAN, PATRON
SILVER, CODIGO BLANCO, JACK
DANIELS, BULLEIT BOURBON,
JAMESON, JOHNNIE WALKER
BLACK

RED
PINOT NOIR, MERLOT, MALBEC,
CABERNET SAUVIGNON

WHITE
PINOT GRIGIO, CHARDONNAY,
SAUVIGNON BLANC ROSE

SPARKLING
PROSECCO

BEER

TOP SHELF

\$80/GUEST
(ADDITIONAL HOUR \$40/GUEST)

SPIRITS
GREY GOOSE, BELVEDERE,
BOMBAY SAPPHIRE, HENDRICKS,
BACARDI 8, CASAMIGOS BLANCO,
CASAMIGOS REPOSADO, DON
JULIO BLANCO, MAKERS MARK,
KNOB CREEK, SHINJU, MACALLAN
12

RED
PINOT NOIR, MERLOT, MALBEC,
CABERNET SAUVIGNON

WHITE
PINOT GRIGIO, CHARDONNAY,
SAUVIGNON BLANC, ROSE

SPARKLING
PROSECCO

BEER

MENU PACKAGES

HORS D'OEUVRE OPTIONS

PACKAGES

THREE (3)

PASSED \$45 OR DISPLAYED \$35 HOR 'D
OEUVRES - 2 HOURS PER GUEST |
ADDITIONAL HOUR / \$15 PER GUEST

SIX (6)

PASSED \$60 OR DISPLAYED \$50 HOR 'D
OEUVRES - 2 HOURS PER GUEST |
ADDITIONAL HOUR / \$25 PER GUEST

EIGHT (8)

PASSED \$75 OR DISPLAYED \$65 HOR 'D
OEUVRES - 2 HOURS PER GUEST |
ADDITIONAL HOUR / \$35 PER GUEST

HOT HORS D'OEUVRES

CROSTINI

SWEET RICOTTA CHEESE W/ FRESH MARKET RED WINE REDUCTION
EGGPLANT CHICKEN GOLDEN RAISIN OPAL BASIL
NY STRIP

MINI FLATBREAD

PEPPER JACK CHEESE, LAMB SAUSAGE, SALATA CHEESE
BROCCOLINI CASHEW PESTO W/ VEGAN CHEESE

SKEWERS

FILET MIGNON, GREEN TOMATILLO, CHARD SAUCE
DUSTED SHRIMP
CHICKEN TANDOORI
MOZZARELLA, ARTICHOKE, SABA SAUCE

SLIDERS

BEEF SLIDERS
VEGGIE SLIDERS

FRITTI

BLACK TRUFFLE MAC & CHEESE BALLS
FISH CROQUETTES W/ SPICY AIOLI
ARANCINI W/ ASPARAGUS CREAM SAUCE



MENU PACKAGES

COLD D'OEUVRE OPTIONS



COLD D'OEUVRE OPTIONS

SPOONS

SALMON TARTAR, CREME FRAICHE, SCALLIONS
RED BEETS W LABNE
TUNA TARTARE, AVOCADO MOUSE
GRILLED CHICKEN SALAD, SWEET CHILI SAUCE, YELLOW
BANANA LEAVE

TRADITIONAL PLATTERS

HUMMUS W/ CRUDITE - \$135
CHARCUTERIE BOARD - \$185
GUACAMOLE & CHIPS - \$155
MEZZE PLATTER - \$165
HUMMUS, CRUDITE, BABAGANOUSH, NAAN

SEASONAL SALADS

WATERMELON SALAD

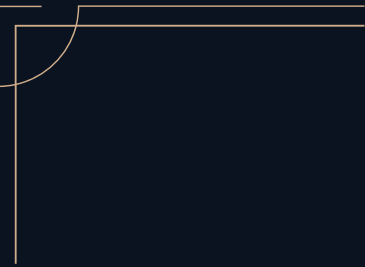
ARUGULA SALAD

MARKET SALAD

STATIONAIRY PLATTERS

STANDARD - \$125 (8-10 PEOPLE) CHOOSE ONE HORS D'OEUVRE
HEAVY - \$180 (12-14 PEOPLE) CHOOSE ONE HORS D'OEUVRE
MIXED PLATTER - \$420 CHOOSE SIX HORS D'OEUVRES





BUFFET STYLE DINNER

(\$75 PER GUEST (1 HOUR) | ADDITIONAL HOUR - \$55/GUEST

SALADS

(PLEASE SELECT TWO)

KALE SALAD

CANDY WALNUTS, MIX GRAPES, WITH BALSAMIC VINAIGRETTE AND SHAVED VEGAN CHEESE

CHOPPED SALAD

MIXED LETTUCE. CRISPY BACON, RAINBOW CHERRY TOMATOES BLUE CHEESE, CUCUMBERS. PICKLED RED PEARL ONION. AVOCADO AND SHERRY VINAIGRETTE

TRICOLORE SALAD

ENDIVE. RADICCHIO, ROCKET ARUGULA, FETA CHEESE, DICED AND DIJON- TARRAG ON VINAIGRETTE

MIXED QUINOA MEDITERRANEAN SALAD

BLACK BEANS, ASPARAGUS, CHERRY TOMATOES STRING G BEANS, CHICKPEAS, MIXED GREENS, CUCUMBERS, MIXED FINE HERBS, LEMON VINAIGRETTE

ENTRÉE

(PLEASE SELECT TWO)

PAN-SEARED BRANZINO

SAVOY CABBAGE, BLISTERED SHISHITO PEPPERS, AND LEMON CAPER BUTTER

ATLANTIC FARM-RAISED SALMON FILET

MODENA AGED BALSAMIC GLAZE

PAN-ROASTED CHICKEN

HALF - DEBONED

NY STRIP STEAK

AU POIVRE SAUCE ROASTED GARLIC

ROASTED LAMB LEG

SLICED WITH MOROCCAN COUSCOUS

PASTA

(PLEASE SELECT ONE)

PENNE RIGATE SAN MARZANO TOMATO MARINARA, FRESH MOZZARELLA, SWEET BASIL
RIGATONI BOLOGNESE CERTIFIED BLACK-ANGUS GROUND BEEF, TOMATO CREAM, SHREDDED PARMESAN CHEESE

CHICKEN FUSILLI ROASTED CHICKEN, ORGANIC YELLOW GRAPE TOMATOES, BASIL PESTO CREAM

ORECCHIETTE FUNGHI ROASTED ASPARAGUS, SEARED FOREST MUSHROOMS, TRUFFLE OIL, FINE HERBS

VEGETABLE SIDES

(PLEASE SELECT ONE)

ROSEMARY ROASTED FINGERLING POTATOES
BRUSSEL SPROUTS LARDONSB AND SABA GLACE
GRILLED VEGETABLES (EGGPLANT, ZUCCHINI, YELLOW SQUASH, AND ROASTED BELL PEPPERS), CASHEWS, AND CHILI OIL
ROASTED BABY CARROTS, SRUGULA AND SUNFLOWER SEEDS SUMAC

DESSERTS

(PLEASE SELECT ONE +
\$13/GUEST)

OLIVE OIL CAKE

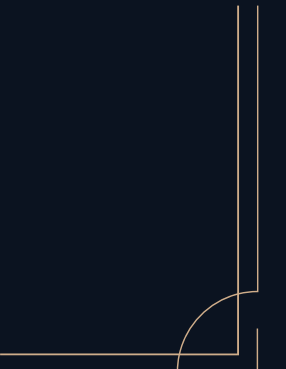
SEMI-SWEET SEASONAL FRUITS
CHOCOLATE MOUSSE CAKE
PISTACHIO CANDY

SEASONAL SORBETS

(CHEF'S SELECTION)

TRES LECHE CAKE

STRAWBERRIES, DULCE DE LECHE, CHEESECAKE BRÛLÉE



BREAKFAST BUFFET

CONTINENTAL BREAKFAST BUFFET - \$29/PP

MINI PASTRIES MIX
INDIVIDUAL GREEK YOGURT, BERRIES, GRANOLA, AND HONEY
FRUIT SALAD
ORANGE JUICE AND APPLE JUICE
COFFEE, TEA, WATER, JUICE
WATER AND SPARKLING WATER

HOT BUFFET BREAKFAST - \$39/PP

MIX PASTRIES MIX
SCRAMBLE EGGS
APPLEWOOD BACON
CHICKEN SAUSAGE
CRISPY FINGERLING POTATOES
ORANGE JUICE AND APPLE CIDER JUICE
MINI FRENCH TOAST
WHOLE FRUITS APPLES AND BANANAS
COFFEE, TEA, WATER, JUICE



*ROSEHILL ADD \$10 PER GUESTS



SEATED BREAKFAST - \$55/PP

TWO EGGS OF ANY STYLE, BACON OR SAUSAGE, BREAKFAST POTATOES, AND TOAST.
EGGS BENEDICT CHOICE PROTEIN SALAD AND HOLLANDAISE SAUCE AND BREAKFAST POTATOES.
STEAK AND (6 OZ FLAT IRON STEAK) HEARTS OF PALM AND AVOCADO SALAD AND CHIMICHURRI SAUCE.
EGGS ON THE PURGATORY (TWO EGG POACHED ON GARLIC TOMATO SAUCE, PARMESAN CHEESE, AND SOURDOUGH)
QUINOA BOWL SALAD, MINCED FRESH VEGETABLES, LEMON DRESSING, TWO POACHED EGGS, AVOCADO, AND PEA SHOOTS.
SILVER DOLLAR PANCAKES, MIXED BERRIES, CINNAMON WHIPPED CREAM, AND AGAVE
AVOCADO TOAST W WATERMELON RADISH, CHERRY TOMATOES, CILANTRO AND SALAD
COFFEE, TEA, WATER, JUICE

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LUNCH BUFFET STYLE

\$45 PER GUEST (1 HOUR) \$20 ADDITIONAL HOUR



SANDWICHES

(PLEASE SELECT TWO)
BLT VEGETABLE
SANDWICH CHICKEN
SANDWICH VEGGIE
WRAP

PASTAS

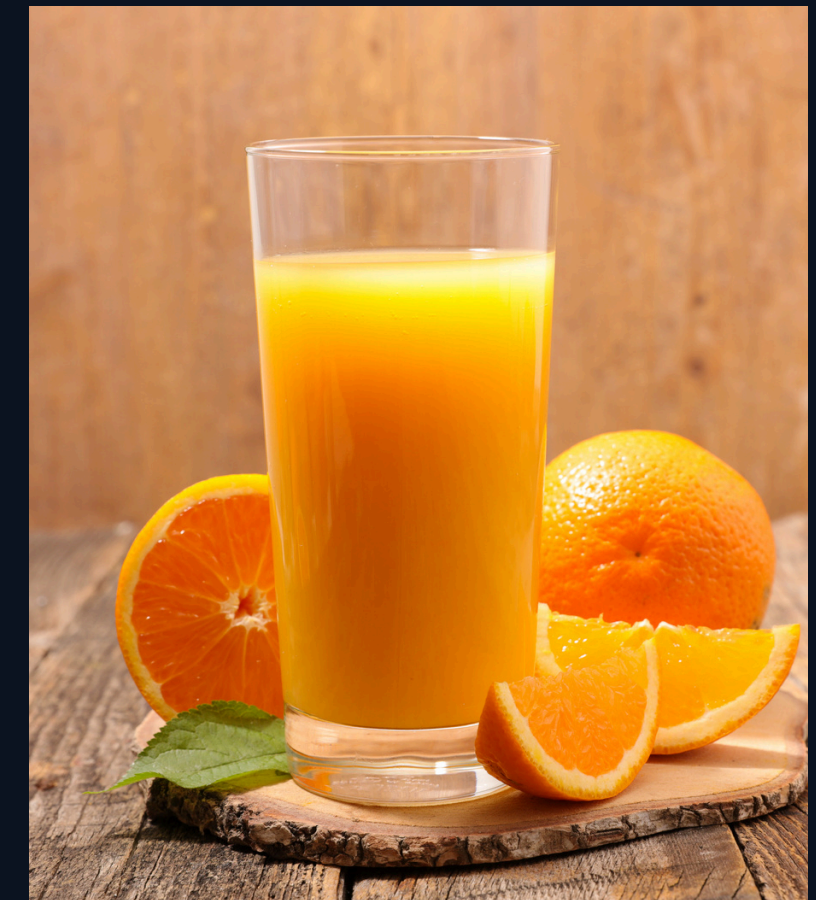
(PLEASE SELECT ONE)
GARLIC, OLIVE OIL
BOLOGNESE PASTA
PRIMAVERA

SALADS

(PLEASE SELECT ONE)
CESAR SALAD TRI-
COLORE SALAD
ARUGULA SALAD

CHIPS & DIPS

(PLEASE SELECT ONE)
BLACK BIRD BEAN
DIP HUMMUS



INDIVIDUAL PLATTERS

MIX SANDWICH PLATTER \$180

BLT VEGETABLE SANDWICH
CHICKEN SANDWICH VEGGIE WRAP

SALADS \$85

(CHOOSE ONE)

KALE SALAD
CHOPPED SALAD
TRI-COLORE SALAD



DRINKS

(ALL INCLUDED)
COFFEE TEA
WATER, JUICE

SNACKS AND SOFT DRINKS



SOFT DRINK PACKAGE

\$20 PER GUEST
COFFEE TEA WATER
SPARKLING WATER
ORANGE/APPLE JUICE

ALL DAY SOFT DRINK PACKAGE

\$40 PER GUEST
COFFEE TEA WATER SPARKLING
WATER ORANGE/APPLE JUICE
*REPLENISHED DURING THE MEETING

VARIETY OF SNACKS

\$16 PER GUEST
CHIPS PRETZELS NUT
BARS TRAIL MIX

CROISSANT BASKET

\$45
PLAIN CROISSANT
CHOCOLATE CROISSANT



DESSERTS

(PLEASE SELECT ONE + \$13/GUEST)

OLIVE OIL CAKE
SEMI-SWEET SEASONAL FRUITS

CHOCOLATE MOUSSE CAKE
PISTACHIO CANDY

SEASONAL SORBETS
(CHEF'S SELECTION)

TRES LECHES CAKE
STRAWBERRIES, DULCE DE LECHE
CHEESECAKE BRÛLÉE

FRESH FRUIT
\$10 PER GUEST
APPLES BANANAS



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THANK YOU

