



## Anniversaries

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### 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** fresh buffalo mozzarella, basil and teardrop tomatoes
- **Risotto Cakes** with sundried tomato aioli and toasted almonds

# Classic Dinner Buffet

## 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, cilegine, 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.

STATIONARY HORS D'OEUVRES & CLASSIC DINNER BUFFET				
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

STATIONARY HORS D'OEUVRES & THEMED DINNER STATIONS				
Guest Count	Non-Alcoholic/Cash Bar	Beer/Wine	Standard Bar	Premium Bar
25-50	\$100/person	\$120/person	\$130/person	\$140/person
50-100	\$95/person	\$115/person	\$125/person	\$135/person
100-150	\$90/person	\$110/person	\$120/person	\$130/person
150+	\$85/person	\$105/person	\$115/person	\$125/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](mailto:nia@cityviewracquet.com)