

Rooftop Buyout | Buffet

Combination of Low + High top tables

Up to 50 Guests Includes:

4 - hour dining time // (40 person minimum)

40% price allocated for alcohol consumption

• SHARED PLATE •

Select Up to 2

GRILLED OCTOPUS
CEVICHE
EMPANADAS (BEEF)
CHEESE & CHARCUTERIE PLATE
CAPRESE & FOCACCIA
MARGHERITA FLATBREAD
PEPPERONI FLATBREAD
VEGGIE FLATBREAD
CALAMARI
CARNE ASADA FRIES
FRIED CHICKEN SLIDERS

• SALAD •

Select Up to 1

GREEK SALAD
CORMORANT SALAD
CAESAR SALAD

• ENTREE •

Select Up to 2

BLACKENED SALMON
CHIMICHURRI RIBEYE
LINGUINE
Choice of: Pesto, Piccata,
Marinara, Funghi
WAGYU CHEESEBURGERS
CHICKEN CAPRESE SANDWICHES

• SIDE •

Select Up to 2

TRUFFLE PARMESAN FRIES
MISO GLAZED BRUSSELS SPROUTS
HOMESTYLE MAC N' CHEESE
GARLIC ROASTED BROCCOLINI
HERBED LEMON QUINOA
FARMERS MARKET ROASTED VEGETABLE

• DESSERT •

Select Up to 2

CHURROS WITH SEASONAL ICE CREAM
BROWNE BUTTER CHOCOLATE CHIP COOKIES
SEASONAL CAKE

- House Non-Alcoholic beverages included
- Cocktails, specialty beer + wine charged a la carte

A 20% service charge and all applicable sales taxes will be added to the per guest rate and any additional food and beverage purchases.

Dietary Substitutions: +\$8 V, Veg, G.F.

OCTOBER - FEBRUARY
up to 60
Mon-Wed | \$120 per guest
Thu-Sun | \$180 per guest

MARCH - SEPTEMBER
up to 60
Mon-Wed | \$180 per guest
Thu-Sun | \$300 per guest