The Roaftap at EDISON BALLROOM

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Glars d'Oenvres

Butler-Style Passed Hors D'oeuvres

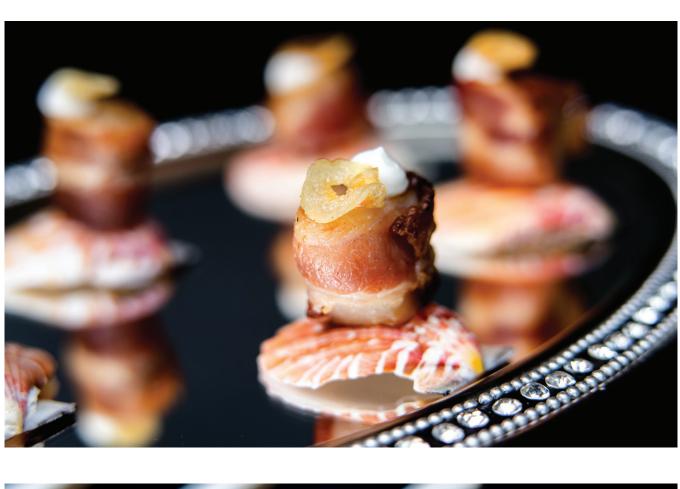
Hot

Select 5

Seared Spiced Scallops Wrapped in Applewood Bacon Smoked Lamb Shoulder with Mint Yogurt on Pita Crisp Portobello Slider with Chipotle Mayo Parmesan Risotto Bombe with Roasted Pepper Sauce Mushroom Quesadilla with Fontina Cheese Wild Mushroom Tart with Truffle Crème Fraiche Mushroom Spring Rolls with Peanut Sauce Chicken Quesadillas Goat Cheese Baked in Puff Pastry Miniature Crab Cakes Miniature Potato Knishes Miniature Sirloin Burgers on Brioche Petit Spinach Pies Mini Croque Monsieurs Petit Cheddar Grilled Cheese with Oven Dried Tomato Pigs in a Blanket – Kosher Beef Vietnamese Spring Rolls with Nouc Nam Grilled Smoked Mozzarella Flatbreads Mini Beef Wellington Artichoke and Shiitake Mushroom Flatbreads Boneless Chicken Wing Bulgogi Marinated Sea Bass Galbi Short Rib Skewers Cajun Shrimp Kimchi Rice Cake Chorizo Spiked Pork Belly Tacos New Zealand Lollipop Lamb Chops – Upcharge

Cold

Select 5 Ahi Tuna Tartar Cones with Spicy Sesame Sauce Candied Red Beets with Soft Feta Cheese on Endive Charred Lime Beef Salad with Avocado Chic Pea Puree with Capers and Extra Virgin Olive Oil Crab Cocktail with Avocado in Blue Corn Shell Mini Greek Salad Mushroom Tapenade Crostini Prosciutto with Balsamic Syrup Roma Tomato Bruschetta with Basil Oil Salmon Tartar with Capers and Red Onion on Endive Sushi Slider: Salmon, Tuna or Crab Smoked Salmon and Crème Fraiche Pizza Fresh Vietnamese Shrimp Mango Spring Roll Serrano Ham with Mango and Mint Grilled Shrimp Cocktail Bahn Mi Crostini Boccaccini Stuffed Cherry Tomato Mascarpone, Prosciutto, and Blue Cheese Tart Smoked Salmon Bagel Chip with Caper Cream Cheese Parmesan Ricotta Cannolis Tuna Cubes with Wasabi Pea Puree and Mango Aioli Wasabi Pea Crusted Tofu Duck Confit Tacos Peanut or Sesame Soba Noodles on Endive Pistachio Crusted Goat Cheese Truffle BST – Bacon Shrimp Tomato Sandwich Chipotle Chicken Salad Sesame Tofu Edamame Aioli







Select 5 Stations

Slider Trio

Lamb, Pulled Pork and Sirloin Sliders Lamb with Yogurt Sauce BBQ Pork with Dijon Caraway Sauce Beef Sirloin Cheeseburger with Edison Ballroom Sauce

Japanese

Customized and Traditional Maki Rolls Sushi Nigiri Chef at Station

Ceviche Bar

Peruvian Corvina with Lime Juice, Celery, Red Onion and Cilantro Bay Scallops Lychee with Cilantro and Jalapeño Shrimp with Tomato Juice, Lemon Juice, Horseradish and Parsley

China Town

Steamed Shrimp Shumai Pan Seared Gyoza Beef Vegetable Shumai Crispy Vegetarian Potstickers Vegetable Egg Rolls

Boardwalk Fries

Thick Cut Fries and Sweet Potato Fries The Following Add-ons are Available: Chili, Cheese, Sriracha Aioli, Tomatillo Avocado Salsa

Meat and Potatoes

Braised Short Ribs with Truffle Potato Foam Slow Cooked Lamb Shank with Mascarpone Foam Pulled BBQ Pork with Blue Cheese Foam

Chops & Crops

New Zealand Lollipop Lamb Chops with Mushroom Risotto Sauteed Apple Crusted Pork Chop with Homemade Sauerkraut Braised Short Ribs with Crispy Potato Cake

Hirata Steamed Buns

Asian Steamed Buns Pork Belly Confit with Fresh Cucumber Grilled Short Ribs with Spicy Kimchi and Japanese Mayo Sesame Shiitake Mushrooms with Wasabi Aioli

Saladtini Bar

Seasonal Chopped Salad Ingredients Customized Vinaigrettes and Dressings Shaken in a Cocktail Shaker Served in a Martini Glass

El Paso Margarita

Chicken, Beef and Vegetable Fajitas Pico De Gallo, Salsa, Sour Cream, and Guacamole Complementary Edison Ballroom Margarita

Pasta

Select 2 Pastas and 2 Sauces Pastas: Penne Rigate, Orecchiette, Farfalle Sauces: Vodka, Marinara, Wild Mushroom Pesto

Quesadillas

Cheese Stuffed Flour and Corn Tortillas Vegetable Chicken Carnitas Served with Assorted Toppings







Southern Belle

Cornmeal Crust Catfish Nuggets Panko Crusted Yellow Mac n' Cheese Smoky Collard Greens Southern Fried Boneless Breast Chicken Milk Gravy

Antipasto

Antipasto Salad with Provolone, Pecorino Romano, Parmigian-Reggiano, Prosciutto, Mortadella, Spicy Soppressata, Olives, Artichoke, and Marinated Peppers

Surf and Turf

Shrimp Wrapped in Prosciutto Scallop and Pork Belly Skirt Steak with Crab Mornay Sauce Served on Small Plates or Skewers

Tokyo Via Milan

Japanese Inspired Italian Pastas Mentaiko Basil and Spaghetti Kimchi Parmesan Capellini Mushroom Sesame Shiso Soba Served in Bamboo Containers Gluten -Free Option Available Upon Request

Sports Bar

Prime Cheeseburger Sliders Dry Rub Chicken Wings BBQ Baby Back Ribs Potato Skins Fully Loaded Served with Buckets of Beer and Root Beer

Biscuit Bar

Buttermilk and Sweet Potato Biscuits Pulled Pork with Georgia Barbecue Sauce Vidalia Onion Marmalade Maple Brown Sugar Glazed Virginia Ham Seasonal Vegetables

Risotto

Wild Mushroom Tomato Chutney Pesto Lobster – Upcharge

Macaroni and Cheese

Trio of Macaroni and Cheese Mini Grilled Cheese Sandwiches and Tomato Soup Sips

Polenta

Italian Style Creamy, Cheesy Polenta Roasted Garlic Shrimp Scampi Truffled Wild Mushroom Ragout Aged Fontina Cheese All Served Individually

Raw Bar - Upcharge

East and West Coast Oysters Littleneck Clams Poached Shrimp Served with Edison Ballroom Condiments





Seated Dinner

FIRST COURSE

Select 1 Appetizer or 1 Salad

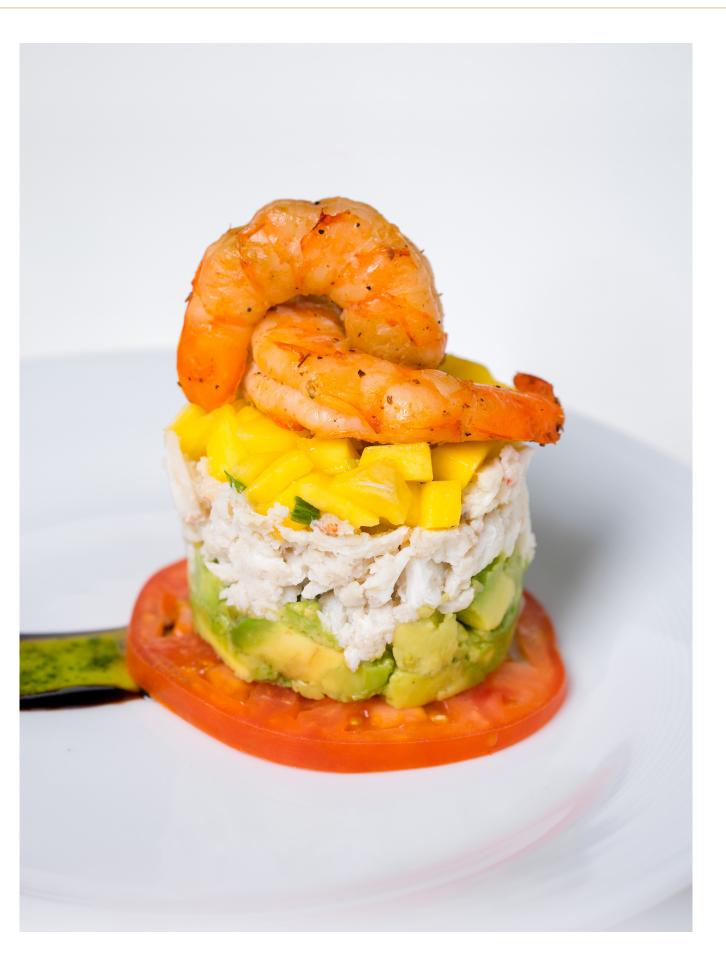
Appetizer

Wild Mushroom Ravioli with Sage Brown Butter Sauce Scottish Smoked Salmon and Citrus Fennel Salad with Crème Fraiche Grilled Jumbo Asparagus with Wild Mushrooms and Baby Greens Grilled Shrimp with Arugula and Endive Salad Cold Poached Wild Salmon with Lemon Dressing Duck Confit with Sautéed Frisee, Dried Cherries and Sherry Vinaigrette Crab, Mango and Avocado Timbale Compressed Watermelon, Tuna Tartar and Shiso Vinaigrette

Salad

Arugula, Roasted Peppers, Tomatoes and Toasted Pecans with Sherry Vinaigrette Caesar Salad with Parmesan Slices, Marinated Anchovies and Croutons Arugula, Endive and Radicchio Salad with Shaved Parmesan Marinated Red Beet, String Bean and Goat Cheese Salad Vine Ripened Tomato, Cucumber and Arugula Salad with Feta Cheese and Red Wine Dressing





Seated Dinner

SECOND COURSE

Select 2 Entrées (Silent Vegetarian Option Included)

Entrée

Individual Filet Mignon with Bordelaise Sauce Aged Sirloin of Beef with Au Jus Rack of Lamb with Natural Juices – Upcharge Herb Crusted Roast Loin of Lamb – Upcharge Veal Paillard with Butter Sage Basil Crusted Wild Salmon Breast of Chicken with Shiitake Mushrooms and Shallot Beurre Blanc Sauce Roasted Chicken Breast with Spinach and Caramelized Onions Pan Seared Grouper with Ginger Glaze Roasted Wild Salmon with Asparagus Sauce Miso Glazed Wild Black Bass with Sesame Ginger Sauce Pan Seared Halibut with Citron Butter Sauce – Subject to Seasonal Availability

Sides

Select 1 Vegetable and 1 Starch

Vegetable

- Source -	
Fresh Seasonal Vegetable Sauté	Roasted Red Bliss Potatoes
Grilled Asparagus	Yukon Gold Hash Brown Potatoes
Fresh Haricot Verts	Garlic Mashed Potatoes
Honey Glazed Carrots	Wild Rice Pilaf
Provencal Baked Tomato	Creamy Scalloped Potatoes
Creamed Spinach	Basil Mashed Potatoes
Asian Vegetable Medley	Curried Vegetable Israeli Couscous
Garlic Baby Bok Choy	
Tomato and Parmesan Spaghetti Squash	

Starch



Seated Dinner

THIRD COURSE

Plated Dessert

Select 2 Plated Desserts (Alternating), or 1 Plated Dessert with Petit Fours NY Style Cheesecake with Macerated Wild Berries Molten Chocolate Cake with Berries and Crème Anglaise Chocolate Mousse Cake Chocolate Ganache and Caramel Tart Seasonal Fruit Tart with Zabaglione Sauce Vanilla Poached Pear Dramatic Lemon Meringue Tart with Berry Sauce Key Lime Pie with Blueberry Sauce Individual Apple Cobblers with Caramel Sauce Sweet Carrot Cake with Tahitian Vanilla Cream Cheese Frosting

Petit Fours

Comes with the Selection of 1 Plated Dessert Served on Tiers at Tables or Passed

Caramel Cups Chocolate Peanut Butter Cups Fruit Tarts Lemon Meringue Cups Chocolate Covered Strawberries

Coffee Service At Tables

Regular and Decaf Coffee Imported Teas

* Custom menus available upon request







Prenium Open Bar

Premium Open Bar Throughout The Evening

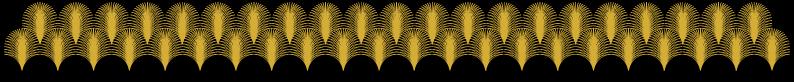
During Cocktail Hour

Passed Red and White Wine, Sparkling Water and Specialty Cocktail

During Dinner

Wine Pouring and Cocktail Service





The Raaftap at EDISON BALLROOM

240 West 47th Street | New York, NY 10036 | Telephone: 212.201.7650 | www.edisonballroom.com

