

# Rose Room Reception Menu

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## **Artisanal Cheese & Charcuterie Display**

*Freshly Baked Baguettes and Walnut-Raisin Bread*

## **Gourmet Crudit  Assortment**

*Freshly Cut Selection of Local and Organic Vegetables served with Dipping Sauces*

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## **Choice of Three Hot Selections**

### **Mushroom Arancini**

*Fontina, Black Truffle Aioli*

### **Fried Calamari**

*Spiced Tomato Sauce*

### **Triple Cheese Grilled Cheese**

### **Prime Beef Sliders**

*Cheddar, Potato Bun*

### **Prosciutto Arugula Flatbread**

*Pesto*

### **Chicken or Beef Empanadas**

### **Dry Aged Meatballs**

*Tomato Arrabiata, Fresh Mozzarella*

### **Gourmet Pasta Selection**

*A la Vodka-Primavera-Bolognese*

**Includes Assorted Miniature Pastries & Fresh Seasonal Fruit**

## **Premium Open Bar**

*Tito's Vodka, Beefeater Gin, Sauza Blanco Tequila,  
Makers Mark Bourbon, Dewar's White Label Blended Scotch, Bacardi White Rum  
House Champagne, Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon  
All Domestic Beers*

\$150 Per Person

*Plus 6% Administration Fee, 8.625% Tax and 18% Gratuity*

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## Enhancements

**Fresh Maine Lobster Roll- \$5 Per Person**  
*Tomato, Herb Mayo, Potato Roll*

**Tuna Tartar- \$5 Per Person**  
*Avocado, Pico de Gallo*

**Ocean Display- \$15 Per Person**  
*Oysters, Clams, Ceviche*  
*Add Lobster- \$25 Per Person Additional*

**Smoked Duck Sliders- \$5 Per Person**  
*Truffle Pate, Summer Slaw*

**Pasta Selection**  
Red Salt Room Signatures  
*Mia Bella Cheese Tortelloni- \$5 Per Person*  
*Squid Ink Lobster Ravioli- \$7 Per Person*

**Ultra-Premium Open Bar**  
*\$30PP Supplement*

**AT THE GARDEN CITY HOTEL**  
Spirits Include

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Makers Mark Bourbon, Johnnie Walker Black Blended Scotch, Bacardi White Rum

*Plus 6% Administration Fee, 8.625% Tax and 18% Gratuity*