



PATRICKS
ROOFTOP

Special Events Menus



Passed Hors d'Oeuvres

• Priced Per Person & Per Hour

PACKAGE 1 | \$60

WATERMELON SALAD SKEWERS

Compressed Watermelon, Feta, Jalapeño, Maitake Mushroom

BEEF TAR-TARE POTATO CHIPS

Tenderloin, Gherkin, Shallot, Capers, Cured Egg Yolk, Oyster Aioli, Potato Chip

SMOKED SALMON BAGEL CHIP

Smoked Salmon, Crème Fraiche, Pickled Reds, Bagel Chip

SCALLOP CARPACCIO BITES

Scallop, Dijon vinaigrette, Pistachio, Pomegranate Seeds, Micro Greens

PACKAGE 2 | \$80

WATERMELON SALAD SKEWER

Compressed Watermelon, Feta, Jalapeño, Maitake Mushroom

STUFFED MUSHROOMS

Italian Sausage, Portabella Mushroom Parmesan Cheese, Breadcrumbs

MINI CRAB CAKES

Lump Crab, Rémooulade, Micro Greens

SCALLOP CARPACCIO BITES

Scallop, Dijon Vinaigrette, Pistachio, Pomegranate Seeds, Micro Greens

GRILLED SHRIMP COCKTAIL

Cajun Grilled Shrimp, Cocktail Sauce, Mixed Greens, Radish

MEATBALL PARM

Italian Style Meatballs, Marinara, Pecorino Romano, Mozzarella, Fresh Parsley

PACKAGE 3 | \$100

WATERMELON SALAD SKEWER

Compressed Watermelon, Feta, Jalapeño, Maitake Mushroom

BEEF TAR-TARE POTATO CHIP

Tenderloin, Gherkin, Shallot, Capers, Cured Egg Yolk, Oyster Aioli, Potato Chip

SMOKED SALMON BAGEL CHIP

Smoked Salmon, Crème Fraiche, Pickled Reds, Bagel Chip

SCALLOP CARPACCIO BITES

Scallop, Dijon Vinaigrette, Pistachio, Pomegranate Seeds, Micro Greens

MINI CRAB CAKE

Lump Crab, Rémooulade, Micro Greens

LOBSTER SPOONS

Butter Poached Lobster, Citrus Crema, Micro Greens

Tuna Tar-Tare Wontons

Ahi Tuna, Wakame, Edamame, Cucumber, Avocado, Ponzu, Sushi Mayo, Wonton Chip

BAKED OYSTERS

Breadcrumbs, Butter, Lemon Juice



PRICES ARE SUBJECT TO CHANGE

Spreads

• Priced Per 25 Pieces

CHEF'S SEASONAL HOUSE SALAD | \$95

SEASONAL FRUIT & CHEESE PLATTER | \$100

SEASONAL HUMMUS | \$60

CURED MEATS & FINE CHEESE BOARD | \$150

WATERMELON SALAD SKEWERS PLATTER | \$100

Compressed Watermelon, Feta Cheese, Jalapeno, Maitake Mushroom

GREEK PASTA SALAD | \$100

Baby Spinach, Kalamata Olives, Cherry Tomato, Red Onion, Pepperoncini

GRILLED SHRIMP COCKTAIL | \$125

MINI CRAB CAKES | \$200

Lump Crab Meat, Remoulade, atop Micro Greens

ASSORTED FLATBREADS | \$100

(4) 12 inch Flatbreads - Seasonal Vegetables, Pepperoni & Buffalo Chicken

BURGER SLIDERS | \$125

Lettuce, Tomato, Onion and Sauce

ROAST BEEF ON WECK SLIDERS | \$100

Brioche, Horseradish and Honey Dijonnaise

CHICKEN WINGS | \$100

Hot, Medium, Mild, BBQ or Garlic Parmesan

THREE CHEESE BAKED RIGATONI | \$150

PARMIGIANA MEATBALLS | \$125

House-Made Meatballs, Pecorino Romano and Mozzarella Cheese, Marinara, Parsley

PRIME RIB | \$280

Carmelized Onion, Au Jus, Horseradish Aioli

HOUSE FRITES | \$75

FRESH BAKED COOKIES & BROWNIES | \$75

Brunch

• Priced Per 25 Pieces

SEASONAL FRUIT & ASSORTED CHEESE PLATTER | \$100

CURED MEATS & FINE CHEESE BOARD | \$150

SEASONAL BERRIES & MIXED GREEN SALAD | \$75

GREEK PASTA SALAD | \$100

Baby Spinach, Kalamata Olives, Cherry Tomato, Red Onion, Pepperoncini

WATERMELON SALAD SKEWERS PLATTER | \$100

Compressed Watermelon, Feta Cheese, Jalapeno, Maitake Mushroom

CINNAMON BUN | \$125

Puff Pastry, Cinnamon Butter, Cream Cheese Glaze

SMOKED SALMON BAGEL CHIPS | \$130

Smoked Salmon, Crème Fraiche, Pickled Red Onion, Bagel Chips

GRILLED SHRIMP COCKTAIL | \$150

Cajun grilled Shrimp, Cocktail Sauce, Mixed Greens, Radish

BACON, EGG AND CHEESE BAGEL | \$170

FRENCH TOAST STICKS | \$125

Brioche, Custard, Whipped Cream, Bourbon Berry Compote, NYS Maple Syrup

PRIME RIB | \$280

Carmelized Onion, Au Jus, Horseradish Aioli



PRICES ARE SUBJECT TO CHANGE

Drink Packages

PATRICK'S BAR

SPIRITS

Ketel One or Tito's Vodka, Beefeater Gin or Bombay Sapphire, Bacardi White Rum, Captain Morgan Spiced Rum, Makers Mark or Woodford Reserve, Johnny Walker Black Label, Apple Crown Royal, Patron Silver

VARIETAL WINES

5 Red Selections, 5 White / Rose Selections

DRAFT BEER

All Selections Available

CANNED BEER

All Selections Available

COCKTAILS

Manhattan, Martini, Old Fashioned, Margarita, Cosmopolitan, Moscow Mule, Whiskey Sour

1 Hour of Open Bar | \$37 • 2 Hours of Open Bar | \$47 • 3 Hours of Open Bar | \$57

THE SUNSET BAR

SPIRITS

Stoli Vodka & Flavors, Beefeater Gin, Plantation Rum, Captain Morgan Spiced Rum, Dewar's White Label, Jack Daniels, Old Forrester Bourbon, Herradura Silver Tequila, Seagram's Seven Whiskey

VARIETAL WINES

Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Rose

DRAFT BEER

All Selections Available

CANNED BEER

Bud Light, Labatt Blue, Corona, Miller Lite, Coors Lite, Heineken, Michelob Ultra, Stella Artois, Southern Tier IPA, Truly

COCKTAILS

Manhattan, Martini, Old Fashioned, Margarita, Cosmopolitan, Moscow Mule, Whiskey Sour

1 Hour of Open Bar | \$33 • 2 Hours of Open Bar | \$43 • 3 Hours of Open Bar | \$47

THE ROOFTOP BAR

SPIRITS

Sobieski Vodka, Don Q Rum, New Amsterdam Gin, El Jimador Tequila, Seagram's Seven Whiskey

VARIETAL WINES

Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Rose

DRAFT BEER

Blue Light & EBC Blueberry

1 Hour of Open Bar | \$29 • 2 Hours of Open Bar | \$37 • 3 Hours of Open Bar | \$43



BEER, WINE & SODA BAR

VARIETAL WINES

Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Rose

DRAFT BEER

Labatt Blue Light, EBC Blueberry, 2 Rotating Selections

CANNED BEER

2 Domestic, 1 Import, 1 Craft

1 Hour of Open Bar | \$18 • 2 Hours of Open Bar | \$24 • 3 Hours of Open Bar | \$36

PUNCH BOWLS

Non-Alcoholic Sparkling Fruit | \$35

Sangria Fruit Infused | \$60

Champagne - 500 Style | \$60

Cosmo Style | \$75

Margarita Style | \$75

CHAMPAGNE MIMOSA BAR

Orange, Pineapple and Strawberry

1 Hour of Open Bar | \$20 • 2 Hours of Open Bar | \$30

BLOODY MARY BAR

Classic Accompaniments

1 Hour of Open Bar | \$20 • 2 Hours of Open Bar | \$30

BUCKETS - 5 per Bucket

Domestic Beer | \$20

Imported Beer | \$25

Seltzer | \$25

