

THE MC HOTEL Rooftop Reception



Cocktail Hour

Passed Hors D'oeuvres – 1 hour

You Choose 6:

- Wagyu Beef Franks in Blankets
- Classic Spanakopita
- Chicken & Spinach Meatballs
- Spanish Beef Empanadas
- Chicken Empanadas in Blue Corn Dough
- Shiitake Leek Spring Rolls
- Asparagus Risotto Balls
- Paella Bites
- White Truffle Potato Croquettes
- BBQ Port Spring Rolls
- Chile Vegetable Empanadas
- Penne Alla Vodka Bites
- Chicken Parm Bites
- Arthur Avenue Meatballs

THE MC HOTEL

Display Stations – 60 Minutes

Cheese & Charcuterie

Selection of Local Artisan Cheeses ,
Cured Meats, Dried Fruits,
Roasted Nuts, Crostini's,
Seeded Rye Crackers

Seafood Display

Chilled Jumbo Shrimp, Seasonal Crab
Oysters, Lobster Claw & Tail
Garnish – Lemon Cheeks, Chipotle Cocktail,
Lemon Aioli, Mignonette

Chef's Vegetable Display

Hummus, Baba Ganoush, English Cucumber,
Cherry Tomato, Tri-Color Baby Carrots,
Romanesco, Breakfast Radish, Purple & Yellow
Cauliflower, Baby Zucchini

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Action Stations

60 Minutes

Pasta Station - \$150.00 Chef attendant (1 for every 50 guests)

Grilled Chicken, Spicy Italian Sausage

Choose 2 : Mixed Wild Mushrooms, Caramelized Onions, Spinash, Cherry Tomatoes,
Zucchini, Mixed Peppers, Fennel

Choose 2: Campenelle, Rigatoni, Farfalle

Choose 2: Basil Pesto, Roasted Garlic Cream, Herb Oil, Sweet Marinara

Choose 2: Pecorino, Parmesan, Mozzarella, Gorgonzola, Fontina, Asiago

Taco Station - \$150.00 Chef attendant (1 for every 50 guests)

Choose 2 : Beef Marinated Flank Steak, Cumin Lime Chicken, Tequila Shrimp,
Al Pastor Pork Carnitas

Choose 2: Cilantro Lime Rice, Mexican Rice, Brown Rice, Pinto Beans, Black Beans

Choose 2: Pana Salsa, Salsa Verde, Salsa Roja, Charred Corn Salsa, Pico De Gallo

Choose 2: White Corn Tortillas, Flour Tortillas, Whole Wheat Tortillas, Yellow Corn Tortillas

Choose 2: Shredded Lettuce, Diced Tomato, Crema, Cotija, Queso Fresco, Lime Wedges,
Cilantro, Onions

Guacamole (\$2.00++ per person)

THE MC HOTEL

Desserts and Bar

Sweets Table :

Chocolate Covered Strawberries, Assorted Tarts & Pastries, Truffles,
Assorted Miniature Cheesecakes and Cupcakes

3 Hour Bar Package:

Beer – Brooklyn IPA, Corona, Bluemoon, Miller Lite, Allagash, Yingling

Wine – Prosecco, Pinot Noir, Malbec, Cabernet Sauvignon, Sauvignon Blanc Chardonnay, Rose

Liquor – Ketel One, Jack Daneisl, Johnny Black, Casamigos Tequila, Bombay Gin, Makers’s Mark, Bacardi

Sunday - Thursday:

\$175.00++

Friday / Saturday:

\$210.00++

24% Service Charge

6.625% Tax

\$150.00 Chef Attendant
(2 Stations)

THE MC HOTEL

Enhancements

Assorted Popcorn - \$14.00 Per person

Truffle Parmesan Popcorn

Spicy Caramel Popcorn

Toghrashi & Furikake Popcorn

Crepe Station - \$18.00 Per Person

French Crepes, Nutella, Bananas,
Chocolate, Berry Compote, Cinnamon,
Sugar, and Honey Butter

Platinum Bar Package - \$10.00 Per Person

Beer – Brooklyn IPA, Corona, Bluemoon,
Miller Lite, Allagash, Yinglin

Wine – Prosecco, Pinot Noir, Malbec,
Cabernet Sauvignon, Chardonnay, Rose

Liquor – Belvedere, Macallan 12, Santa Theresa Rum,
Bombay Sapphire, Woodford Reserve, Patron Silver

Carving Station: MP

Whole Roasted Filet of Beef-
Bernaise, Horseradish Cream, Brioche Buns

Prime Rib of Beef –
Dijon Balsamic, Natural Au Jus

Stir Fry Station- \$40.00 Per Person

Choice of 2: White Rice, Brown Rice,
Mung Bean Noodles, Chinese #3 Noodles

Choice of 2: Chicken, Beef, Shrimp, Tofu

Choice of 2: Japanese Teriyaki Sauce, Szechuan Sauce,
Thai Peanut Sauce, Sweet and Sour Sauce

Included: Broccoli, Snow Peas, Carrots, Mixed Peppers,
Mushrooms, Bok Choy, Bean Sprouts,
Scallions, Water Chestnuts

THE MC HOTEL

Preferred Vendors

Florist:

Mitch Kolby

(201) 281-0458

<https://www.mitchkolbyevents.com/>

DJ / Photography:

Pure Event Group

(732) 952-8772

info@pureeventgroup.com

<https://www.pureeventgroup.com/>

Transportation:

My Limo;

Phone: (800) 624-6112

Ramstar Limousine Inc;

Phone: (201) 313-0095

Broadway Elite:

Phone: (973) 515-8808

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