

GOTHAM ROOFTOP

BANQUET MENU

*ALL ITEMS ARE DESIGNED TO BE SHARED AND WILL BE SERVED
THROUGHOUT YOUR DINING EXPERIENCE*

MARINATED OLIVES

MUSHROOM AND MOZZARELLA ARANCINI,
TRUFFLE MAYONNAISE (V)

BRAISED & GRILLED PORK RIBLETS,
TOSSED IN SWEET KANSAS CITY BBQ SAUCE,
PICKLED BULLHORN PEPPER

GOTHAM CITY PIZZA – NAPOLI, PEPPERONI,
LOTS OF MOZZARELLA

PURE BEEF SLIDERS, LETTUCE, TOMATO, PICKLES,
ONION, AMERICAN CHEESE, SPECIAL SAUCE

SHOESTRING FRIES & AIOLI

\$30 PER PERSON

UPGRADES

+\$5 PER PERSON

CHOCOLATE BROWNIE, WHIPPED MASCARPONE, HONEYCOMB

TOASTED POUND CAKE, RASPBERRIES, WHIPPED CREAM

OR

THREE CHEESE PLATTER -

TRIPLE CREAM BRIE, MANCHEGO CHEDDAR, GORGONZOLA BLUE,
GARNISH, WATER CRACKERS

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MARINATED OLIVES (v)

CHARCUTURIE PLATE —
SLICED PROSCIUTTO, BRESOLA, PEPPERONI,
BACON JAM, PICKLES, GRILLED CRUDITÉ, CROSTINI

CHEESY BREAD —
MADE TO ORDER WITH MOZZARELLA,
PARMESAN & FRESH HERBS (v)

CHIMICHURRI PRAWN MAYONNAISE,
SERVED ON A TOASTED BUN

MOZZARELLA STUFFED MEATBALLS,
TOMATO SAUCE, FRESH BASIL

THICK CUT TOMATOES, BUFFALO MOZZARELLA,
BALSAMIC, OLIVE OIL, BASIL

\$40 PER PERSON

UPGRADES
+\$5 PER PERSON

FROZEN NUTELLA MOUSSE,
HONEYCOMB SHARDS, BROWNIE CHUNKS

VANILLA CHEESECAKE, FRESH & FREEZE DRIED RASPBERRIES,
COULIS, CAKE CRUMBS

OR

THREE CHEESE PLATTER -
TRIPLE CREAM BRIE, MANCHEGO CHEDDAR, GORGONZOLA BLUE,
GARNISH, WATER CRACKERS