



Bronze Menu

\$59

FIRST COURSE

Traditional Caesar Salad

Organic Beet Salad

Sherry vinaigrette

Mixed Greens Salad

Shallot vinaigrette

ENTRÉE

Center Cut Filet Mignon 8oz

Roasted fingerling potatoes & asparagus

Grilled Scottish Salmon

Roasted corn & avocado salsa, asparagus

Braised Free Range Chicken

Caramelized shallots, rosemary, pan jus & asparagus

Rainbow Roll

Spicy tuna and cucumber topped with

Salmon, tuna, & avocado

DESSERT

Rothmann's Chocolate Layer Cake

Vanilla Bean or Double Chocolate Ice Cream

N.Y Style Cheesecake

Soda, Iced Tea, Coffee & Tea Included

**Not inclusive of alcohol, tax & gratuity*

Lunch Only

Excluding Sundays & Holidays



Silver Menu

\$69

FIRST COURSE

Traditional Caesar Salad

Fresh Mozzarella & Tomato

Spicy Tuna Roll

Crispy Calamari

with fra diavolo

ENTRÉE

Center Cut Filet Mignon 8oz

Roasted fingerling potatoes & asparagus

Marinated Skirt Steak 14oz

Roasted fingerling potatoes & asparagus

Grilled Scottish Salmon

Roasted corn & avocado salsa, asparagus

Braised Free-Range Chicken

Caramelized shallots, rosemary, pan jus & asparagus

Fantastic Roll

Shrimp tempura, spicy kani, avocado, & cucumber

Topped with spicy Tuna & crunch

DESSERT

Rothmann's Chocolate Layer Cake

Vanilla Bean or Double Chocolate Ice Cream

N.Y Style Cheesecake

Soda, Iced Tea, Coffee & Tea Included

**Not inclusive of alcohol, tax & gratuity*



Gold Menu

\$85

FIRST COURSE

BLT Salad

Spicy Tuna Roll

Fresh Mozzarella & Tomato

Baked Clams Oreganata

Shrimp Cocktail

Crispy Calamari

with fra diavolo

ENTRÉE

Center Cut Filet Mignon 12oz

Roasted fingerling potatoes & asparagus

Prime Bone in Rib Steak 16oz

Roasted fingerling potatoes & asparagus

Prime N.Y. Strip Steak 16oz

Roasted fingerling potatoes & asparagus

Grilled Scottish Salmon

Roasted corn & avocado salsa, asparagus

Grilled Swordfish

Honey-Chili glazed & asparagus

Braised Free-Range Chicken

Caramelized shallots, rosemary, pan jus & asparagus

Fantastic Roll

Shrimp tempura, spicy kani, avocado, & cucumber

Topped with spicy Tuna & crunch

DESSERT

Rothmann's Chocolate Layer Cake

Vanilla Bean or Double Chocolate Ice Cream

Fresh Berries & House made Whipped Cream

N.Y Style Cheesecake

Soda, Iced Tea, Coffee & Tea Included

**Not inclusive of alcohol, tax & gratuity*

EST. 1907

Platinum Menu

\$99

FIRST COURSE

Fresh Mozzarella & Tomato

Baked Clams Oreganata

Spicy Tuna Roll

Lobster Cocktail

Shrimp Cocktail

Crispy Calamari

with fra diavolo

SECOND COURSE

Traditional Caesar Salad

Mixed Greens Salad

Shallot vinaigrette

ENTRÉE

Center Cut Filet Mignon 12oz

Roasted fingerling potatoes & asparagus

Prime Bone in Rib Steak 16oz

Roasted fingerling potatoes & asparagus

Wagyu Boneless Strip Steak 16oz

Roasted fingerling potatoes & asparagus

Grilled Scottish Salmon

Roasted corn & avocado salsa, asparagus

Sesame Crusted Ahi Tuna

Jicama, baby bok choy, cucumber slaw & orange soy

Braised Free-Range Chicken

Caramelized shallots, rosemary, pan jus

Surf & Turf Roll

Lobster + seared sirloin with spicy mayo & avocado

Topped with spicy kani salad

DESSERT

Rothmann's Chocolate Layer Cake

Vanilla Bean or Double Chocolate Ice Cream

Fresh Berries & House made Whipped Cream

N.Y Style Cheesecake

Crème Brulee

Soda, Iced Tea, Coffee & Tea Included

**Not inclusive of alcohol, tax & gratuity*



Diamond Menu

\$149

SEAFOOD TOWERS

(Grand Plateaus on Table at Start of Event)

Maine Lobster Cocktail, Jumbo Shrimp Cocktail, Blue Point Oysters, L.I. Littleneck Clams

SALAD COURSE

Wild Berry Salad

Raspberry vinaigrette & Maytag blue cheese

Poached Pear Salad

Pomegranate & cranberry vinaigrette with Montrachet goat cheese

ENTRÉE

Prime Dry Aged Bone in Rib Steak 24 oz

Roasted fingerling potatoes & asparagus

Wagyu Bone in Strip 18 oz

Roasted fingerling potatoes & asparagus

Center Cut Filet Mignon 16oz

Roasted fingerling potatoes & asparagus

Surf & Turf

African Tail 5oz/Filet Mignon 8oz

Roasted fingerling potatoes & asparagus

Braised Free-Range Chicken

Caramelized shallots, rosemary, pan jus & asparagus

Alaskan Halibut

Plum ginger glaze & asparagus

Spicy Crunchy Lobster Maki

Lobster, asparagus, avocado, cucumber & spicy mayo

DESSERT

Rothmann's Chocolate Layer Cake

Vanilla Bean or Double Chocolate Ice Cream

Fresh Berries & House made Whipped Cream

N.Y Style Cheesecake

Crème Brulee

Soda, Iced Tea, Coffee & Tea Included

**Not inclusive of alcohol, tax & gratuity*



Event Enhancements

Vegetable Crudité Board \$3 per person

Seasonal garden vegetables & house made spreads

Artisanal Cheese Board \$5 per person

Pasta Course \$10 per person

Raw Bar- priced per piece

East & West Coast Oysters, Little necks, Jumbo Shrimp Cocktail, Lobster Cocktail

Suggested Entrée Upgrades

Bone in Rib Steak (24oz)

Rack of Lamb

Wagyu Tomahawk for Two

Porterhouse for Two

South African Lobster Tail 5oz.

Occasion cake \$8 per person (20 person minimum)

House Wine and Beer

\$25 per person for 3 hours

Open Bar

\$25 per person for 1 hour

\$49 per person for 3 hours

Hand Passed Hors d'oeuvres

Accompaniment to any dinner menu (choose five)

Assorted Maki Rolls

Shrimp Tempura with sweet chili sauce

Mini Crab Cakes Chipotle aioli

Spicy Crab on Crispy Nori

Kobe Pigs in a Blanket with spicy mustard

Smoked Salmon Wrapped Asparagus Crème Fraiche

Boneless Chicken Wings Asian sesame BBQ sauce

Tuna Tartar on Fried Tortillas

Vegetable Spring Roll

Beef Satay Thai peanut sauce

Lobster & Shrimp Bisque Shots

Cuban Cigars pulled pork, swiss and pickles

Mini Rye Slider Russian Dressing, sauerkraut

Shrimp Cocktail (add \$5.00 per person)

Baby Lamb Chops mint jelly (add \$10.00 per person)

\$15 per person for half an hour

\$25 per person for full hour