



Bronze Menu

\$69

FIRST COURSE

Classic Caesar Salad

Mixed Greens Salad

shallot vinaigrette

SECOND COURSE

Center Cut Filet Mignon 8oz.
roasted fingerling potatoes, asparagus

Grilled Scottish Salmon
grain mustard vinaigrette, asparagus

Braised Free Range Chicken
caramelized shallots, rosemary, pan jus, asparagus

Rainbow Roll
spicy tuna, cucumber, topped with salmon, tuna, avocado

DESSERT

Rothmann's Chocolate Layer Cake

Vanilla Bean or Double Chocolate Ice Cream

New York Style Cheesecake

Lunch Only

Excludes Sundays & Holidays

Soda, Iced Tea, Coffee and Tea Included
Not inclusive of Alcohol, Tax & Gratuity



Silver Menu

\$79

FIRST COURSE

Classic Caesar Salad
Fresh Mozzarella & Tomato
Spicy Tuna Roll
Crispy Calamari
fra diavolo

SECOND COURSE

Center Cut Filet Mignon 8oz.
roasted fingerling potatoes, asparagus

Marinated Skirt Steak 14oz.
roasted fingerling potatoes, asparagus

Grilled Scottish Salmon
grain mustard vinaigrette, 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
New York Style Cheesecake

Soda, Iced Tea, Coffee and Tea Included
Not inclusive of Alcohol, Tax & Gratuity



Gold Menu

\$99

FIRST COURSE

BLT Salad

Spicy Tuna Roll

Fresh Mozzarella & Tomato

Baked Clams Oreganata

Shrimp Cocktail

Crispy Calamari
fra diavolo

SECOND COURSE

Center Cut Filet Mignon 12oz.
roasted fingerling potatoes, asparagus

Prime Boneless Rib Steak 16oz.
roasted fingerling potatoes, asparagus

Prime New York Strip Steak 16oz.
roasted fingerling potatoes, asparagus

Grilled Scottish Salmon
grain mustard vinaigrette, 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
Fresh Berries and Housemade Whipped Cream
New York Style Cheesecake
Vanilla Bean or Double Chocolate Ice Cream

Soda, Iced Tea, Coffee and Tea Included
Not inclusive of Alcohol, Tax & Gratuity



Platinum Menu

\$125

FIRST COURSE

Fresh Mozzarella & Tomato
Baked Clams Oreganata

Spicy Tuna Roll
Crispy Calamari

Lobster Cocktail
Shrimp Cocktail

SECOND COURSE

Classic Caesar Salad
Mixed Greens Salad
shallot vinaigrette

ENTRÉE

Center Cut Filet Mignon 12oz.
roasted fingerling potatoes, asparagus

Prime Boneless Rib Steak 16oz.
roasted fingerling potatoes, asparagus

Wagyu Boneless Strip Steak 16oz.
roasted fingerling potatoes, asparagus

Grilled Scottish Salmon
grain mustard vinaigrette, asparagus

Sesame Crusted Ahi Tuna
jicama, baby bok choy, cucumber slaw, orange soy

Braised Free-Range Chicken
caramelized shallots, rosemary, pan jus, asparagus

Surf and Turf Roll
lobster and seared sirloin, spicy mayo, avocado, topped with spicy kani salad

DESSERT

Crème Brûlée

Rothmann's Chocolate Layer Cake

Fresh Berries & Housemade Whipped Cream

New York Style Cheesecake

Vanilla Bean or Double Chocolate Ice Cream

Soda, Iced Tea, Coffee and Tea Included
Not inclusive of Alcohol, Tax & Gratuity



Diamond Menu

\$175

SEAFOOD TOWERS

Grand plateau placed on each table at the start of the 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, Montrachet goat cheese

ENTRÉE

Prime Dry Aged Bone-In Rib Steak 18oz.

roasted fingerling potatoes, asparagus

Wagyu Boneless Strip Steak 16oz.

roasted fingerling potatoes, asparagus

Center Cut Filet Mignon 16oz.

roasted fingerling potatoes, asparagus

Surf and Turf

5oz. South African Lobster Tail & 8oz. Filet Mignon

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

Crème Brûlée

Rothmann's Chocolate Layer Cake

Fresh Berries & Housemade Whipped Cream

New York Style Cheesecake

Vanilla Bean or Double Chocolate Ice Cream

Soda, Iced Tea, Coffee and Tea Included

Not inclusive of Alcohol, Tax & Gratuity



Event Enhancements

Vegetable Crudité Board \$3 per person
seasonal garden vegetables and housemade spreads

Artisan 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.

Wagyu Tomahawk for Two

Rack of Lamb

Porterhouse for Two

South African Lobster Tail 5oz.

Occasion Cake \$8 per person, 20 person minimum

House Wine & 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

\$15 per person for a half hour | \$25 per person for a full hour

Accompaniment to any package, choose five

Assorted Maki Rolls

Shrimp Tempura *sweet chili sauce*

Mini Crab Cakes *chipotle aioli*

Spicy Crab *crispy nori*

Kobe Pigs in a Blanket *spicy mustard*

Smoked Salmon Wrapped Asparagus *crème fraiche*

Boneless Chicken Wings *Asian sesame BBQ sauce*

Tuna Tartare *fried tortilla*

Vegetable Spring Rolls

Beef Satay *Thai peanut sauce*

Lobster & Shrimp Bisque Shots

Mini Reuben Sliders *russian dressing, sauerkraut*

Short Rib Hand Pies

Shrimp Cocktail *add \$5 per person*

Baby Lamb Chops *mint jelly add \$10 per person*