



Bronze Menu

\$69

FIRST COURSE

Classic Caesar

imported shaved parmesan

BLT Salad

applewood smoked bacon, iceberg, beefsteak tomato, gorgonzola

SECOND COURSE

Center Cut Filet Mignon 8oz.

roasted fingerling potatoes, asparagus

Prime New York Strip 14oz.

roasted fingerling potatoes, asparagus

Grilled Scottish Salmon

grain mustard vinaigrette, asparagus

Braised Free Range Chicken

shallots, rosemary, pan jus, asparagus

Pacific Roll

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

HOUSE MADE DESSERT

N.Y. Style Vanilla Bean Cheesecake

Rothmann's Chocolate Layer Cake

Fresh Berries with Cream

Vanilla Bean or Chocolate Ice Cream

Lunch Only

Excluding Sundays and Holidays

Soft Drinks, Fresh Brewed Iced Tea, Coffee and Tea Included

*Not Inclusive of Alcohol, Tax and Gratuity



Silver Menu

\$89

FIRST COURSE

Classic Caesar

imported shaved parmesan

Fresh Mozzarella & Tomato

olive oil, aged balsamic, basil

Spicy Tuna Roll

spicy mayo, tempura flakes

Crispy Calamari

fra diavolo

SECOND COURSE

Center Cut Filet Mignon 8oz.

roasted fingerling potatoes, asparagus

Prime New York Strip 16oz.

roasted fingerling potatoes, asparagus

Marinated Skirt Steak 14oz.

roasted fingerling potatoes, asparagus

Grilled Scottish Salmon

grain mustard vinaigrette, asparagus

Honey-Chili Glazed Swordfish

grilled asparagus

Braised Free Range Chicken

shallots, rosemary, pan jus, asparagus

Gramercy Roll

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

HOUSE MADE DESSERT

N.Y. Style Vanilla Bean Cheesecake

Rothmann's Chocolate Layer Cake

Fresh Berries with Cream

Vanilla Bean or Chocolate Ice Cream

Soft Drinks, Fresh Brewed Iced Tea, Coffee and Tea Included

*Not Inclusive of Alcohol, Tax and Gratuity



Gold Menu

\$99

FIRST COURSE

- Classic Caesar imported shaved parmesan
- BLT Salad applewood smoked bacon, iceberg, tomato, gorgonzola
- Baked Clams Oreganata seasoned bread crumbs, garlic
- Fresh Mozzarella & Tomato olive oil, aged balsamic, basil
- Spicy Tuna Roll spicy mayo, tempura flakes
- Crispy Calamari fra diavolo
- Jumbo Shrimp Cocktail lemon, cocktail sauce

SECOND COURSE

- Center Cut Filet Mignon 10oz.
roasted fingerling potatoes, asparagus
- Prime Dry Aged Ribeye Steak 16oz.
roasted fingerling potatoes, asparagus
- Prime New York Strip 16oz.
roasted fingerling potatoes, asparagus
- Grilled Scottish Salmon
grain mustard vinaigrette, asparagus
- Honey-Chili Glazed Swordfish
grilled asparagus
- Braised Free Range Chicken
shallots, rosemary, pan jus, asparagus
- Gramercy Roll
spicy tuna, cucumber, topped with salmon, tuna, avocado

HOUSE MADE DESSERT

- Rothmann's Chocolate Layer Cake
- N.Y. Style Vanilla Bean Cheesecake
- Fresh Berries with Cream
- Vanilla Bean or Chocolate Ice Cream

Soft Drinks, Fresh Brewed Iced Tea, Coffee and Tea Included

*Not Inclusive of Alcohol, Tax and Gratuity



Platinum Menu

\$135

FIRST COURSE

Lobster Cocktail lemon, cocktail sauce

Jumbo Shrimp Cocktail lemon, cocktail sauce

Fresh Mozzarella & Tomato olive oil, aged balsamic, basil

Baked Clams Oreganata seasoned bread crumbs, garlic

Spicy Tuna Roll spicy mayo, tempura flakes

Crispy Calamari fra diavolo

SALAD COURSE

Classic Caesar imported shaved parmesan

BLT applewood smoked bacon, iceberg, tomato, gorgonzola

THIRD COURSE

Center Cut Filet Mignon 12oz.

roasted fingerling potatoes, asparagus

Prime Dry Aged Ribeye Steak 16oz.

roasted fingerling potatoes, asparagus

Wagyu 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

shallots, rosemary, pan jus, asparagus

Rothmann's Roll

maine lobster, seared filet mignon, avocado, truffle crunch, aioli

HOUSE MADE DESSERT

Crème Brûlée | N.Y. Style Vanilla Bean Cheesecake | Rothmann's Chocolate Layer Cake

Fresh Berries with Cream | Vanilla Bean or Chocolate Ice Cream

Soft Drinks, Fresh Brewed Iced Tea, Coffee and Tea Included

*Not Inclusive of Alcohol, Tax and Gratuity



Diamond Menu

\$175

SEAFOOD TOWER

Grand plateaux set on each table at start of the event

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

SALAD COURSE

Wild Berry raspberry vinaigrette, Maytag blue cheese

Poached Pear pomegranate cranberry vinaigrette with Montrachet goat cheese

THIRD COURSE

Prime Dry Aged Bone-In Rib Steak 18oz.

roasted fingerling potatoes, asparagus

Wagyu Strip Steak 16oz.

roasted fingerling potatoes, asparagus

Center Cut Filet Mignon 12oz.

roasted fingerling potatoes, asparagus

Surf & Turf

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

roasted fingerling potatoes, asparagus

Braised Free Range Chicken

shallots, rosemary, pan jus, asparagus

Alaskan Halibut

plum ginger glaze, asparagus

Spicy Crunchy Lobster Maki Roll

lobster, asparagus, avocado, cucumber, spicy mayo

HOUSE MADE DESSERT

Crème Brûlée | N.Y. Style Vanilla Bean Cheesecake

Rothmann's Chocolate Layer Cake | Fresh Berries with Cream

Vanilla Bean or Chocolate Ice Cream

Soft Drinks, Fresh Brewed Iced Tea, Coffee and Tea Included

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Event Enhancements

Vegetable Crudités \$5 per person
seasonal garden vegetables, house-made spreads

Artisan Cheese Board \$8 per person

Pasta Course \$10 per person

Raw Bar per person

Lobster Cocktail, East & West Coast Oysters, LI. Littleneck Clams, Jumbo Shrimp Cocktail

Suggested Entrée Upgrades

Bone-In Rib Steak 18oz. Double Cut Lamb Chops

Wagyu Tomahawk for Two Classic Porterhouse for Two

South African Lobster Tail 5oz.

House Wine & Beer

\$29 per person for 3 hours

Open Bar

\$49 per person for 3 hours

Hand Passed Hors d'Oeuvres

Accompaniment to any dinner menu (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 fraîche

Boneless Chicken Wings Asian sesame BBQ sauce

Tuna Tartare fried tortillas

Vegetable Spring Roll

Beef Satay Thai peanut sauce

Lobster & Shrimp Bisque Shots

Mini Reuben Sliders Russian dressing, sauerkraut

Shrimp Cocktail +\$5 per person

Baby Lamb Chops mint jelly +\$10 per person

\$18 per person per half hour | \$28 per person for full hour