



ML&T
Midtown Loft and Terrace



Although all caterers are welcome, Midtown Loft recommends **Creative Foods Catering** to host your wedding.

See special wedding package below!

\$125 per person

Creative Foods Catering Wedding Special

Includes Food, Rentals and Staff

Only at the ML&T

Please check venue availability and pricing of ML&T
at 1 212-537-0117

or sales@midtownloft.net

Contact Creative Foods Catering at 914-882-3986 or
Contact@CreativeFoodsCatering.com for this special.

www.CreativeFoodsCatering.com

Schedule Your Complimentary Food Tasting* now for events of 75ppl or more!



Wedding Menu

COCKTAIL RECEPTION Passed Hors D'Oeuvres

MINI ANGUS BURGERS

frizzled onions, BBQ, ketchup and horseradish aioli

CRUNCHY SHRIMP

dipped in orange ginger sauce

CHEESE AND SPINACH TRIANGLES

golden crispy with white garlic dill sauce

CHICKEN POT STICKERS

crispy and soft pot stickers with lime, ginger soy dipping sauce

East Mediterranean Station

With chef's selection of breads

HUMMUS

chickpeas mixed with fresh lemon juice, olive oil, garlic and sesame paste

STRAINED YOGURT DIP

filtered yogurt mixed with cucumber, dill, garlic and olive oil

EGGPLANT WITH TOMATO DIP

lightly fried eggplant mixed with cooked fresh tomatoes, peppers and garlic

CREAMED SPINACH

chopped cooked spinach mixed with garlic, olive oil and thick yogurt

COUSCOUS

scallions, red pepper paste, tomatoes, onions, lemon juice,
diced apples and olive oil dressing

International and Domestic Cheeses and Fruit Station

a combination of gourmet European and domestic cheeses with fresh sliced fruits, spiced nuts, assorted flat breads and sesame sticks

DINNER

Freshly Baked Artisan Rolls and Whipped Butter

Sit Down Plated or Buffet

Salad

MESCLUN SALAD

walnuts, goat cheese, dried cranberries and red wine vinaigrette dressing

Entrée

(Substitutions available)

BRAISED SHORT RIBS

6-hour braised in red wine demi glaze

MEDITERRANEAN CHICKEN

in Natural Au Jus and fresh herbs

Vegetarian Entrée

For Vegetarian Guests Only

MUSHROOM RAVIOLI

chef's white cream sauce with herbs and shaved parmesan

Sides

ROASTED VEGETABLES

slow roasted sweet potatoes, carrot and zucchini

SEASONED MINI ROASTED POTATOES

Dessert Station

MINI ASSORTED DESSERT SHOOTERS

Wow factor of any event. Everyone's favorite!
most adored flavors: tiramisu, chocolate mousse and key lime pie

ASSORTMENT OF BITE SIZED CHEESECAKE

chocolate chip- strawberry - New York style

WEDDING CAKE

Provided by the client served by CFC

Premium Tea/Coffee Station

With all of the condiments

Package Price Includes:

- The menu above (some menu and rental items can be substituted at no charge or upgraded at an additional fee)
- Professional uniformed staff to set up, serve and clean up
 - All rentals including tables, white folding chairs, linens (choose from different colors), silverware, china, glassware for the cocktail and dinner receptions
 - The price does not include the ML&T rental fee
 - Based on Creative Foods Catering and ML&T's availability
- Initial \$75per person tasting fee will be refunded after catering booking.



Non-Alcoholic Beverage and Ice Package: Unlimited non-alcoholic beverages such as sodas, diet, ginger ale, club soda, tonic water, juices such as orange, cranberry and pineapple, mixers such as sour mix, grenadine, lime juice bar fruit including cut lemons, limes, Maraschino cherries and ice for the entire event is **\$6.75 per person.**