



**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](mailto:sales@midtownloft.net)

Contact Creative Foods Catering at 914-882-3986 or  
[Contact@CreativeFoodsCatering.com](mailto:Contact@CreativeFoodsCatering.com) for this special.

[www.CreativeFoodsCatering.com](http://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!

## 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 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
  - Does not include alcohol, See alcohol packages below.
- 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.





## FULL SERVICE BAR OPTIONS

### *Wine and Beer Packages:*

**Domestic Package:** Domestic Wine and Beer Package: **\$23.50 per person** for red, white and blush wines and domestic variety beers, non-alcoholic beverages, ice for 5 hours of open bar service

Any two reds from Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Shiraz

Any two whites from Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose

Special order wines will be additional charge

Any three beer selection from Brooklyn Lager, Miller Lite, Budweiser, Yuengling, Sam Adams, Coors Light

Special order beer will be additional charge.

**International Package:** International Wine and Beer Package: **\$26.50 per person** international variety of red, white, blush wines and variety of international beers, non-alcoholic beverages and ice for 5 hours of open bar service

Any two reds from Cabernet Sauvignon, Shiraz, Merlot, Pinot Noir, Chianti

Any two whites from Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose

Special order wines will be additional charge

Any three beer selection from Heineken, Amstel Light, Corona, Stella

Special order beer will be additional charge

### *Full Liquor:*

**Wine and Beer plus Signature Drinks:** Domestic Wine and Beer Package plus the choice of 2 specialty signature drinks such as Moscow mule, Old Fashioned, Margarita or Pomegranate Cosmo, etc. Includes non-alcoholic beverages and ice package. **\$32.50 per person** for 5 hours or open bar.

**House Package:** House Vodka, Gin, Tequila, Rum, Scotch, and Whiskey, domestic wine and beer, **\$37.99 per person** for 5 hours of open bar. Includes the non-alcoholic beverage and ice package.

**Name Brands Package:** Name Brands such as Absolut Vodka, Bombay Gin, Sauza Tequila, Ten High Bourbon, Johnny Walker Red, Bacardi or Captain Morgan Rum, domestic and international wine and beer, **\$42.99 per person** for 5 hours of open bar. Includes the non-alcoholic beverage and ice package.

**Premium Package:** Premium selection such as Grey Goose or Tito's Vodka, Bombay Sapphire gin, Patron or Casamigos, Johnny Walker Black, Maker's Mark etc. and international and domestic wine and beer for **\$46.99 per person** for 5 hours of open bar. Includes the non-alcoholic beverage and ice package.

**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**.