# welcome to our table.

Inspired by the idea of the "shared table", we offer authentic MediterrAsian cuisine prepared fresh daily using only the world's best and cleanest ingredients.



Let food be thy medicine.

**100% NON-GMO** 

**ORGANIC PRODUCE** 

100% GRASS-FED + FINISHED MEATS

WILD-CAUGHT SEAFOOD + SUSHI

**ORGANIC + BIODIVERSE WINES** 

**CLEAN CRAFT COCKTAILS** 

FRESH-PRESSED JUICES

**ZERO REFINED SUGARS** 

**CLEAN COOKING OILS** 



## the mandrake difference.

### **BREATHTAKING VIEWS**

Our rooftop offers a panoramic view of the city skyline, making it the perfect canvas for unforgettable events.

### TRANSFORMED SPACES

From intimate gatherings to grand celebrations, our adaptable spaces can be customized to fit the vibe your event.

### **EXCLUSIVE ACCESS**

Your event deserves our undivided attention. Mandrake Rooftop offers exclusive access options, ensuring privacy and a personalized experience.

### **EXPERT EVENT EXECUTION**

Our exacting event planners are at your disposal to ensure every detail — layout, logistics, decor, menu— is perfected.

### **CULINARY INNOVATION**

Our culinary team prides itself on a diverse menu that incorporates locally sourced ingredients and global flavors, tailored to your preferences.



# elevate your experience.

### STATE-OF-THE-ART SOUND SYSTEM

Our integrated sound system includes high-quality speakers strategically placed for optimal audio distribution— whether it's a speech, music, or a presentation—ensures your message is received.

#### LIGHTING

Whether bright and energizing or soft and intimate, our customizable LED lighting system curates the perfect ambiance for your event,

### **DISPLAYS**

We offer multiple ultra-high-definition screens and a central projector with a retractable screen, optimizing your presentations, slideshow, or live event streaming.

### CONNECTIVITY

High-speed Wi-Fi with dedicated technical support is offered throughout the venue. We are here to assist with virtual event components, live streaming, and any technical needs.

### **BE HEARD**

Ensure seamless audio delivery with a selection of handheld, lapel, and headset microphones, all synced to our sound system.







- VIP LOUNGE PATIO seated: 45-55 | standing: 80-100
- VIP LOUNGE seated: 25-35 | standing: 35-40

- SIDE PATIO
  seated: 25-35 | standing: 35-40
- **LOUNGE PATIO** seated: 55-65 | standing: 85-100



# offsite catering

All options listed below can be for onsite or offsite catering.

#### **ORDERS**

- Orders need to be received 48 hours in advance of the actual event date.
- \$400 minimum spend for all catering orders.
- Same-day orders are only fulfilled as we are able.

#### SPECIAL ORDERS

• For special requests and orders larger than 100 people, please email us at: kal@mandrakerooftop.com

#### **PAYMENT**

- Payments are made in advance.
- A 15% Chef Fee is applied to all catering orders.
- Gratuity is always appreciated.

#### **DELIVERY**

- We charge a 10% delivery fee.
- Any orders under \$400 will incur a \$40 delivery fee.
- We deliver within a 5-mile radius. Any deliveries outside of that area will be considered for an additional delivery fee.
- Deliveries begin at 5pm. If pick up is preferred, we can schedule an exact time.

### OPTIONAL OFFSITE CATERING SETUP

Add \$200, will be set up by our staff and will include:

- Disposable chafing dishes
- Disposable silverware
- Serving utensils
- Napkins
- Disposable Plates

All prices and items are subject to change. Not inclusive to 22% service charge, 7.5% tax and 2.9% transaction fee.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



### platters

PORTIONED FOR 20-25 PEOPLE

ASSORTED SUSHI/SASHIMI/NIGIRI: \$210.00

(Choice of 8 Rolls - 4 specialty & 4 classic Rolls)

ADD NIGIRI - 10 PIECES: \$100 ADD SASHIMI - 20 PIECES: \$100

\$50 Sushi Chef fee on Monday and Tuesday \*All sushi will be chosen from our current sushi list. Ask your sales associate for the most current menu.

**HUMMUS PLATTER: \$175** 

Choice of: Classic or Spicy Served with Housemade Artisan Naan Bread

MEDITERRANEAN SALAD: \$100

WATERMELON SALAD: \$130

### entrees

BY PIECE - MINIMUM 25 PIECES

Lamb Chop w/toum aioli: \$8/piece Chicken Thigh w/toum aioli: \$7/piece

Lamb & Beef Kabob w/housemade tahini sauce: \$9/piece

Grass-Fed Filet w/truffle radish sauce: \$15

# reception packages

MINIMUM 25 PEOPLE

PICK 2: \$18.00/PP

PICK 3: \$ \$26.00/PP

PICK 4: \$34.00/PP

CHOOSE 2, 3, OR 4:

Grass-Fed Steak Bites

Bang Bang Shrimp

Wagyu Dumplings

Korean Street Chicken

Organic Charred Edamame

Falafel

Broccolini

### sides

PER PERSON -MINIMUM 25 PEOPLE

Egyptian Rice: \$4/person

Sushi Rice: \$6/person

Crispy Spicy Potatoes: \$4/person

Persian Vegetables: \$5/person

Brussel Sprouts: \$6/person







### tiered dinner buffet

TIER ONE - \$65 PER PERSON

TIER TWO - \$80 PER PERSON

**BUFFET INCLUDES:** 

1 SALAD CHOICE:

Mediterranean or Watermelon

2 APPETIZER CHOICES:

Grass-Fed Steak Bites Bang Bang Shrimp Wagyu Dumplings Korean Street Chicken Organic Charred Edamame

Broccolini

2 SIDE CHOICES:

Egyptian Rice Sushi Rice Crispy Potatoes Persian Vegetables

**Brussel Sprouts** 

1 ENTREE CHOICE:

Chicken Thigh Lamb & Beef Kabob **BUFFET INCLUDES:** 

1 SALAD CHOICE:

Mediterranean or Watermelon

3 APPETIZER CHOICES:

Grass-Fed Steak Bites
Bang Bang Shrimp
Wagyu Dumplings
Korean Street Chicken
Organic Charred Edamame

3 SIDE CHOICES:

Broccolini

Egyptian Rice Sushi Rice Crispy Potatoes Persian Vegetables Brussel Sprouts

2 ENTREE CHOICE:

Chicken Thigh Lamb Chop Grass-Fed Filet



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# they were here.

















JPMORGAN CHASE & CO.

