

THE  
**5IFTH**  
ROOFTOP RESTAURANT & BAR

# MENU

STUNNING VIEWS - DELICIOUS FOOD - MAGICAL ATMOSPHERE

# Chilled Hors d'oeuvres

Price per piece | Minimum 20 | 6 Selections maximum

## CHICKEN TOSTADITA

Sweet corn, onions, tomato  
cilantro, avocado mousse

## CLASSIC BRUSCHETTA

Tomato bruschetta, parmesan cheese,  
balsamic reduction on crostini

## DEVEILED EGGS

Roasted chipotle, bacon crumble  
cilantro crema

## CAPRESE SKEWER

Ciliegine mozzarella, heirloom tomato,  
basil, balsamic glaze

## SMOKED SALMON SALAD

Cucumber, arugula, almonds, tomato  
cranberries, pickled onions

## MINI AHI POKE TACO

Ahi tuna, wonton taco shell, guacamole  
cilantro, sesame seeds

## BAJA CEVICHE CUP

Shrimp ceviche, red onion, tomato  
cilantro, jalapeno

## GAZPACHO SHRIMP SHOOTER

A fresh jumbo shrimp atop  
a gazpacho filled shooter

## SUSHI ROLL

*(Select one filling)*

California

Spicy Tuna

Tuna

Salmon

## CALIFORNIA BRUSCHETTA

Mixed tomato, avocado, arugula,  
parmesan on flatbread

## YELLOWTAIL CRUDO

Yuzu, jalapeno, cilantro, ponzu sauce  
on sliced radish

# Hot Hors d'oeuvres

Price per piece | Minimum 20 | 6 Selections maximum

## MAC N CHEESE BITE

*(Select one filling)*

Classic Mac n Cheese

Chorizo Mac n Cheese

## PASTRY BITE

*(Select one filling)*

Feta & Bacon

Cheese & Chili Flakes

## SPRING ROLL

*(Select one filling)*

Vegetable

Chicken

## ARANCINI

Fried cheese risotto croquette

with San Marzano marinara

## TANDOORI CHICKEN SATAY

Curry marinated chicken  
with garlic cucumber sauce

## STUFFED MUSHROOM

*(Select one filling)*

Bacon | Crab Meat | Sausage | Vegetarian

## BEEF SLIDER

Tomato, 1000 island dressing  
arugula, cheddar cheese

## APPLE CHILI CHICKEN SATAY

Skewered chicken with sweet chili sauce

## SHORT RIB BOAT

Zucchini puree, cotija cheese, cilantro

## BUFFALO CHICKEN SLIDER

Cheddar cheese with buffalo chicken  
and ranch cole slaw

## PORK BELLY LOLLIPOP

Teriyaki glazed pork belly with asian cole slaw

## SCHNITZEL SLIDER

Breaded chicken, cheddar cheese  
and apple cole slaw

# Hot Hors d'oeuvres

Price per piece | Minimum 20 | 6 Selections maximum

## CHICKEN CHILI DIP

Four cheeses, shredded chicken  
green chili, fresh tortilla chips

(Serves 30 guests)

## PROSCIUTTO WRAPPED SCALLOP

Seared scallops wrapped in prosciutto  
with balsamic glaze drizzle

## SHORT RIB TACO

Braised short rib, pickled onion  
cilantro, cotija cheese in a corn tortilla

## MINI GRILLED CHEESE

Mini grilled cheese sandwich atop an  
heirloom tomato bisque filled shooter

## ASIAN SESAME BEEF SKEWER

Marinated beef skewered, green onion  
and sesame seeds

## MINI CRAB CAKE

Lump crab meat, green onions, sriracha aioli

## PULLED PORK SLIDER

Pickled onions, roasted pork  
cilantro crema, creamy slaw, Hawaiian roll

# Sweet Hors d'oeuvres

Mini dessert assortments | Priced per listed count

## MINI CHEESECAKES

Chocolate, Pumpkin  
New York, Mixed Berries  
Crème Brûlée

## MINI PASTRY POPS

S'more, Fudge Nut  
Chocolate Truffle  
Strawberry Champagne  
White Chocolate Cheesecake

## MINI ITALIAN CLASSIC

Tiramisu, Pistachio  
Panna Cotta, White Chocolate Cone

## MINI DONUTS

## FAMOUS DRUNKEN DONUTS

Tequila Lime  
Orange Liqueur  
Coffee Liqueur

## MINI DESSERT CUPS

Citrus  
Nutella  
Mango  
Pomegranate  
Berry Cheesecake  
Chocolate Mousse

## MINI CUPCAKES

Vanilla  
Ganache  
Red Velvet  
Cappuccino  
Lemon Meringue

## MINI CLOUD FIVE

Layered Whipped Cream, Vanilla Ice Cream  
Brownie-Oreo Cookie, Chocolate Ganache

## CHOCOLATE COVERED STRAWBERRIES

## CHOCOLATE FOUNTAIN

Sweet dark chocolate sauce with  
bananas, strawberries, marshmallows, fruit skewers  
wafers, chocolate chip cookies  
1 Hour of service

## THE FIFTH STICK WAFFLE STATION

Six seasonal sweet sauces and various toppings  
Choice of German chocolate or vanilla waffle batter  
1 Hour of service

# Individual Desserts

FRUIT TART

CHOCOLATE GRAND MARNIER CAKE

TIRAMISU

CRÈME BRÛLÉE CHEESECAKE

# Specialty Stations

20 Guest minimum per station | 1 Hour of service

3 Appetizer minimum or as buffet add-on

## 4 WAY CHICKEN WINGS

Tequila & lime marinated  
Blackened wings  
Asian soy glazed  
Barbecue  
Carrot sticks, celery sticks

## SOUTH OF THE BORDER STATION

Beef chili colorado  
Pork chile verde  
Spanish rice, black beans  
Cotija cheese, red salsa, lemons, pico de gallo  
Corn tortillas, flour tortillas

## SHORT RIB STATION

Braised boneless short ribs  
Parmesan risotto  
Roasted carrots and onions  
Rustic rolls and butter

## CHIPS & DIP STATION

Molcajete red salsa, green salsa  
Pico de gallo, guacamole  
Pineapple & Mango Salsa  
Fresh tortilla chips

# Action Stations

All action stations require an attendant

## PASTA STATION

Choose two pastas, sauces, proteins  
Pastas: Fusilli, rigatoni, shell  
Sauces: Pesto, alfredo, marinara  
Protein: Baby shrimp, seared chicken  
Classic meat sauce, Italian sausage  
Rustic rolls and traditional condiments

## TACO STATION

Choose two proteins  
Grilled chicken, carne asada,  
or white fish (seasonal market)  
Corn tortillas, flour tortilla  
Toppings: Cabbage slaw, shredded cheese, pickled red  
onions, pico de gallo, lemons, onions, cilantro

# Displays

25 Guest minimum

## FARMER VEGETABLE CRUDITES

Served with hummus dip and spinach dip

Serves up to 25 guests

## BRUSCHETTA STATION

Traditional tomato basil

Garlic wild mushroom

Olivata with feta bruschetta

Californian bruschetta

Crackers and crostinis

Serves up to 25 guests

## MARKET FRUIT DISPLAY

Seasonal cut fruit

Seasonal berries and strawberry dip

Serves up to 25 guests

## CHEESE DISPLAY

Domestic and imported cheese

Crackers and crostinis

Dried Fruit, olives, mango chutney

Serves up to 25 guests

# Carved Specialties

All action stations require an attendant

## HERB CRUSTED BEEF TENDERLOIN

With roasted shallots, demi-glace, dinner rolls

(Serves 20-25 guests)

## PEPPERCORN CRUSTED NEW YORK STRIP LOIN

With roasted shallots, creamed horseradish, dinner rolls

(Serves 20-25 guests)

## PISTACHIO CRUSTED SALMON

With Garlic Lemon Aioli and Dinner Rolls

(Serves 20-25 guests)

## BACON WRAPPED PORK LOIN

With pomegranate glaze and Hawaiian rolls

(Serves 20-25 guests)

# Dinner Buffets

1.5 Hours of service

## SOUTH OF THE BORDER

Salad: Romaine lettuce, cotija cheese, tomatoes, corn,  
tortilla strips and cilantro dressing

Tortilla soup

Chicken tinga, tequila & lime grilled carne asada

Cheese enchiladas

Cilantro rice, black beans

Flour tortillas, corn tortillas

Fresh tortilla chips, roasted salsa, guacamole, sour cream

Flan napolitano

## ITALIAN BUFFET

Caesar Salad: Parmesan cheese, tomatoes, croutons

Chicken Cacciatore: Mushrooms, onions, tomatoes, olives, penne pasta

Classic meat lasagna

Roasted salmon with lemon caper butter sauce

Roasted Potatoes with rosemary, herbs, garlic, and olive oil

Sautéed broccolini

Focaccia bread

Tiramisu

LAND · SEA · FARM DINNER BUFFET

*1.5 Hours Buffet Service or Plated Dinner Service*

**SOUP - SALAD**  
 With dinner rolls and butter  
*(Select two)*

Minestrone Soup	Mixed Green Salad
Tortilla Soup	Couscous Salad
Potato Leek Soup	Pasta Salad
French Onion Soup	Caesar Salad
Tomato Bisque	Greek Salad

**ENTRÉES**

*(Item count based on selected buffet tier)*

*LAND*

*SEA*

*FARM*

Braised Short Ribs & Demi-glace	Roasted Salmon & Lemon Caper Sauce	Grilled Chicken Breast & Thyme Lemon Sauce
Flat Iron Steak & Mushroom Sauce	Baked Salmon & Pistachio-Cilantro Sauce	Penne Pasta alla Puttanesca
BBQ Baby Back Ribs	Lobster Ravioli & Romano Sauce	Chicken Curry
Pork Tenderloin & Madeira Sauce	Shrimp Scampi Pasta	BBQ Chicken
Tequila Lime Skirt Steak with tortillas, salsa, guacamole	PEI Steamed Mussel Marinara	Vegetable Lasagna
Beef Lasagna	Bay Scallop Spaghetti & Alfredo Sauce	Mushroom Ravioli
Filet Mignon & Demi-glace		Chicken Fajitas with tortillas, salsa, guacamole
		Classic Fried Chicken

*Continued on the following page*

## LAND · SEA · FARM DINNER BUFFET

*1.5 Hours Buffet Service or Plated Dinner Service*

### ACCOMPANIMENTS

*(Select two)*

Mashed Potatoes	Roasted Baby Potatoes	Socal Red Quinoa
Risotto Parmigiano-Reggiano	Farm Fresh Provençal Vegetables	Garlic Polenta
Grilled Broccolini	Cilantro Rice	Lyonnais Potatoes
Rice Pilaf	Refried Black Beans	Provençal Couscous

### DESSERTS

*(Select two - Additional selections at \$6 each per guest)*

Italian Tiramisu	Caramel Panna Cotta
New York Style Cheesecake	Mini Cannoli
Peach Cobbler	Chocolate Ganache Cake
Flan Napolitano	Mini Cupcake Assortment
Carrot Cake	Grand Marnier Cake

# Breakfast Buffets

1.5 Hours of service

## CONTINENTAL BREAKFAST

Assorted seasonal cut fruit

Steal cut Irish oatmeal with brown sugar, raisins, and milk

Assorted scones, range cranberry muffins, cappuccino muffins

Hard boiled eggs

## DELUXE BREAKFAST

Assorted seasonal cut fruit

Steal cut Irish oatmeal, brown sugar, raisins and milk

Individual yogurts and granola

Breakfast cereals and assorted milks

Assorted pastries, assorted bagels

Butter, cream cheese, jams

## HEALTHY START

Fruit smoothies

Berries and yogurt parfaits

Flax seed berry bran muffins and wheat croissants

# Breakfast Buffet Enhancements

## BREAKFAST CROISSANT SANDWICH

Cheese, bacon, tomato, and eggs

## SCRAMBLED EGGS

Classic scrambled eggs

## BREAKFAST BURRITO

Cheese, bacon, avocado, potatoes, beans and salsa

# Brunch Buffet

1.5 Hours of service

Seasonal cut fruit

Blueberry muffins, coffee cake

Toast: White, sourdough, wheat

French Toast

Egg & Omelet Station with attendant

Regular eggs, white eggs, and assorted omelet toppings

Bacon, sausage

The FIFTH breakfast potatoes

Traditional shrimp display and condiments

Prime rib carving station with condiments and attendant

Assorted mini desserts

# Lunch Buffet

25 Guest minimum | One buffet choice per event | 1.5 Hours of service

## BURGER BAR

Traditional American style potato salad

Old fashioned coleslaw

Beef patties, chicken breast, veggie burger (upon request)

American, cheddar, Swiss cheese

Sliced tomatoes, red onions, bacon, jalapeno

Lettuce, pickles, sweet relish

1000 Island dressing, ketchup, mustard

Potato chips, corn on the cob

## SOUP, SALAD & SANDWICH BUFFET

Roasted creamy tomato soup

Corn chowder

'Create Your Own Salad Station'

Mixed green lettuce, romaine, grape tomatoes, cucumbers

Bacon bites, carrots, mixed cheese, celery

Ranch dressing, balsamic vinaigrette, 1000 Island dressing

Apple, fig jam, and brie on sourdough

Shrimp and scallop roll

Lemon bars