



an elevated resting place 

SPECIAL EVENTS MENU 2023

Beverage Options

Premium Bar Package

Includes Choice of (1) Tray Passed Specialty Cocktail from Venue
Grey Goose Vodka, Don Julio Blanco Tequila, Macallan 12yr Scotch, Hendrick's Gin,
Makers Mark Bourbon, Imported Beer, House Wine Selections, Soft Drinks, Juices, Bottled Flat
and Sparkling Water

\$25.00 per person / per hour

Call Bar Package

Includes Choice of (1) Tray Passed Specialty Cocktail from Venue
Tito's Vodka, Herradura Tequila, Johnnie Walker Black Scotch Whiskey, Templeton
Rye Whiskey, Bombay Sapphire Gin, Flor de Cana Rum, Imported Beer, House
Wine Selections, Soft Drinks, Juices, Bottled Flat and Sparkling Water

\$22.00 per person / per hour

Well Bar Package

Includes Choice of (1) Tray Passed Specialty Cocktail from Venue Three
Olives Vodka, El Jimador Blanco Tequila, Damrak Gin, Flor de Cana Rum,
Famous Grouse Scotch, Old Forester Bourbon, Imported Beer,
House Wine Selections, Soft Drinks, Juices, Bottled Still and Sparkling Water

\$20.00 per person / per hour

Beer & Wine Package

Includes House Sparkling, Cabernet Sauvignon, Pinot Noir, Chardonnay,
Sauvignon Blanc, and Pinot Grigio.
Imported and Domestic Beer, Soft Drinks, Juices, Bottled Still and Sparkling Water

\$18.00 per person / per hour

Soft Drink Package

Sodas, Juices

\$8.00 per person / per hour

Drinks on Consumption

Based on Average

Well Liquor Cocktails

\$11

Call Liquor Cocktails

\$13

Premium Liquor Cocktail

\$15

Wine by The Glass

\$11+

Beer (Bottled/Tap)

\$8-12

Soft Drinks and Juices

\$4-5

Perch Signature Cocktails

\$15.00 each

My Fair Lady

Reyka Vodka, Crème de Peche, Cranberry Juice, Lime Juice

Hemingway on the Beach

Damrak Gin, Luxardo Maraschino Liqueur, Lemon, Angostura Bitters

Penicillin

Famous Grouse Scotch, Lemon Juice, Agave Nectar, Ginger Liqueur

PERCH
Banquet Wine List
by the Bottle

Bubbles

Poema Cava Brut, Penedes, Spain | \$36
Le Grand Courtâge Rose, Champagne, France | \$55
Taittinger "La Francaise" Brut, Champagne, France | \$92
Moët & Chandon "Imperial" Brut, Champagne, France | \$120
Moët & Chandon "Imperial" Rose, Champagne, France | \$140

White

Pinot Grigio, Terra d'Oro, Santa Barbara, California | \$42
Sauvignon Blanc, St. Supery, Napa Valley, California | \$48
Chardonnay, Martin Ray, Russian River Valley, California | \$48
Pinot Grigio, Terlato, Friuli-Venezia Giulia, Italy | \$60
Chardonnay, Jordan, Russian River Valley, California | \$67

Red

Pinot Noir, Intercept, Santa Monterey County, Ca. | \$42
Red Blend, Conundrum, California | \$42
Cotes du Rhone, E. Guigal, Rhone, France | \$48
Cabernet Sauvignon, Folie à Deux, Alexander Valley, California | \$55
Cabernet, Daou Vineyards, Paso Robles, California | \$60
Red Blend, Stag's Leap Wine Cellars 'Hands of Napa Valley, California | \$77

Bottled Water Table Service
with Meal

Ferrarelle Sparkling 750ml | \$8 each

Evian Still 750ml | \$8 each

Tray Passed Hors D'oeuvres

*All Tray Passed Hors D'oeuvres based
on final guaranteed guest count*

Lamb Loin, Firm Polenta, Mint Pesto
Surf + Turf Filet Mignon, Shrimp, Béarnaise
Potato Mousse with Truffle Essence

\$8 per person

Diver Sea Scallops, Bacon Wrapped, Garlic Double Cream
Beef Skewer, Mushroom, Bordelaise
Tuna Tartar in Cucumber, Citronette*
Grilled Shrimp with Sumac Beurre Monte
Chef's Ceviche,
Beef Slider, Brioche, Garlic Aioli, Caramelized Onions, Cheddar

\$7 per person

Maryland Crab Cake Tomato Marmalade
Vadouvan Chicken Skewers, Harissa Aioli
Smoked Salmon Crostini
Roasted Cauliflower, Firm Polenta, Pesto*
Roasted Vegetable Skewers with Charmoula Sauce*
Beet Tartare, Cucumber Cup Banyuls and Hazelnut*

\$6 per person

Heirloom Tomato + Burrata Crostini
Wild Mushroom Arancini Gruyere, Tomato
Quiche Lorraine Serrano Ham, Gruyere, Caramelized Onion
Spinach Tartelettes, Tomatoes Confit, Goat Cheese, Flowers

\$5 per person

**Dairy Free*

Reception Style Stations

All Stations Based on 2- Hour Service

A Selection of Regional & International Cheeses

(Minimum of 20 guests)

Paired with a variety of Dried Fruits and Nuts,
Served with Artisan Breads, Assorted Crackers and Lavosh

\$16 per person

Antipasto

(Minimum of 20 guests)

Assorted Cured Meats and Charcuterie, Marinated Peppers and
Artichokes

Served with Artisan Breads, Assorted Crackers and Lavosh

\$20 per person

A Mediterranean Landscape*

(Minimum of 20 guests)

**Dairy Free*

Char-Grilled Chilled Vegetables including Asparagus, Eggplant, Zucchini,
Yellow Squash, Bell Peppers and Radicchio

Served with Aged Balsamic Drizzled on top, Hummus, Baba Ganoush,
and Pita Bread

\$18 per person

Pasta Station

Choice of (2)

(Minimum of 30 guests)

Linguine, Wild Mushroom, Grilled Chicken Breast, Mascarpone Cheese,
Spaghetti, Bolognese

Penne Arrabiata, Spicy Sausage, Peppers, Onions,
Marinara Sauce, Parmesan

Farfalle Pomodoro, Garlic, Basil, Marinara Sauce

Seasonal Vegetable Ravioli, Pesto

Gnocchi, Market Squash, Pesto

\$24 per person

Pricing exclusive of 20% Taxable Service Charge and tax

Paella Station

(Minimum of 30 guests)

Paella with Sausage, Chicken, Shrimp, Chorizo,
Clams, Mussels, Saffron Risotto

\$30 per person

Salad Station

Choice of (3)

(Minimum of 30 guests)

Quinoa & Kale

Avocado, Roasted Carrots, Hearts of Palm, Broccoli, Citronette

Caesar

Hearts of Romaine, Artichoke, Hearts of Palm, Parmesan

Caprese Panzanella

Buffalo Mozzarella, Heirloom Tomato, Basil, Toasted Bread

Baby Beet

Arugula, Endive, Candied Hazelnuts, Blue Cheese, Banyuls Vinaigrette

Little Gem Lettuces

Avocado, Radish, Goat Cheese, Fines Herbes Vinaigrette

\$20 per person

Chilled Seafood & Raw Bar

(Minimum of 30 guests)

Seasonal Selection of, Jumbo Gulf Shrimp, Oysters,
King Crab Legs, Scallop Ceviche, Cocktail Sauce, Herbed Tartar, Classic
Mignonette, Fresh Horseradish and Lemon

\$50 per person

Entrée Stations

*All Stations Based on 2- Hour Service with Selection of (2) Specialties per Station
(Minimum of 30 guests)*

Herb-Crusted Prime Rib of Beef**

\$50 per person

Stone-Ground Mustard and Creamy Horseradish

Filet of Beef Tenderloin**

\$55 per person

Sauce au Poivre

Pork Tender Loin**

\$50 per person

Grain-Mustard Jus

Pan Roasted Scottish Salmon

\$45 per person

Vegetables Provencal, Lemon Beurre Blanc

Flat Iron Steak

\$45 per person

Potato Puree, Bordelaise, Fines Herbes

Chicken Supreme

\$40 per person

Mushroom Risotto, Jus De Poulet

Specialties

Focaccia Flatbread with Roasted Tomatoes, Caramelized Onions and Ricotta
Prosciutto Flatbread with Fresh Mozzarella, Fresh Sage Leaves, Brown Butter
Little Gem Lettuces, Avocado, Radish, Goat Cheese, Fines herbes Vinaigrette
Chopped Caesar Salad with Hearts of Romaine, Artichoke, Hearts of Palm, Parmesan
Beet Salad with Arugula, Blue Cheese, and Banyuls Vinaigrette
Red Quinoa Salad with Avocado and Grapefruit*
Citrus Salad-Grapefruit, Oranges, Mint, Honey, Olive Oil, Sea Salt*
Panzanella, Buffalo Mozzarella, Heirloom Tomato, Basil, Toasted Bread
Haricot Vert Almondine
Brussels Sprouts, Parmesan, Sherry Vinaigrette
Lemon Shrimp with Garlic, Herbs, and Orzo *
Potatoes Confit with Fresh Herbs
Mushroom Risotto, Parmesan and Mascarpone Cheese

Additional Specialties - \$8 per Person/ per Station based on Final Guest Count Guarantee

**Chef Attendant Required \$150 / *Dairy Free

Pricing exclusive of 20% Taxable Service Charge and tax

Tray Passed/Desserts Station

\$15.00 per person

A Selection of 3

White Chocolate Bread Pudding

Mini Chocolate Pot de Crème

Sea Salt Chocolate Caramel Tarts

Chocolate Glazed Cream Puffs

Mini Lemon Meringue Pies

Berry Fruit Tarts

(2) Cookies (Chocolate Chip, Peanut Butter, Oatmeal Raisin,
White Chocolate Macadamia Nut)

Plated Menu #1

\$60 per person

BEGIN

Select (2) Options to be Printed on the Menu

Little Gem Lettuces

Avocado, Radish, Goat Cheese, Fines herbes Vinaigrette

Baby Beet

Arugula, Endive, Candied Hazelnuts, Blue Cheese, Banyuls Vinaigrette

Baked Brie

Fennel, Apple Pecan Slaw, Mache, Wholegrain Mustard Aioli

MAIN

*Select (2) Options to be Printed on the Menu, plus Chefs
choice of Vegetarian Entrée if Gnocchi is not selected*

Pan Roasted Salmon

Smoked Eggplant puree, Vegetables Provencal, Artichoke Chips

Chicken Supreme

Creamy Truffle Polenta, Broccoli Rabe, Jus de Poulet

Gnocchi Pesto

Pine Nuts, Basil, Crème Fraîche, Market Squash (Vegetarian)

Plate Provencal

Red Quinoa, Asparagus, Broccolini, Heirloom Beets, Eggplant Puree,
Frisee, Peas (Vegan)

SWEET

Select (1) Option to be Printed

Orange Cardamom Crème Brûlée

Short Bread Cookies

Chocolate Pot De Creme

Valrhona Chocolate Custard, Seasonal Berries, Fleur de Sel

Seasonal Berries

Whipped Vanilla Cream

French Baguette with Butter for Bread Service \$2 extra

Pricing exclusive of 20% Taxable Service Charge and Tax

Plated Menu #2

\$70 per person

BEGIN

Select (2) Options to be Printed on the Menu

Little Gem Lettuces

Avocado, Radish, Goat Cheese, Fines herbes Vinaigrette

Baby Beet

Arugula, Endive, Candied Hazelnuts, Blue Cheese, Banyuls Vinaigrette

Baked Brie

Fennel, Apple, Mache, Grain Mustard Aioli

MAIN

*Select (2) Options to be Printed on the Menu plus Chefs choice of Vegetarian
Entree*

Pan Roasted Salmon

Smoked Eggplant puree, Vegetables Provencal, Artichoke Chips

Chicken Supreme

Creamy Truffle Polenta, Broccoli Rabe, Jus de Poulet

Steak Frites

Flat Iron, Maitre d' Butter, Bordelaise, Truffle Cheese Fries

Boeuf Bordelaise

Braised Short Rib, Roasted Garlic - Potato Puree, Rainbow Beets, Pearl Onions

A LITTLE EXTRA

Served family style

Select (1) Option to be Printed on the Menu

Roasted Brussels Sprouts, Cauliflower with Lemon Aioli, Mushroom Risotto,
Truffle French Fries, or Bacon Mac & Cheese

SWEET

Select (1) Option to be Printed on the Menu

Orange Cardamom Crème Brûlée

Short Bread Cookies

White Chocolate Bread Pudding

Bourbon Caramel Glaze

Chocolate Pot de Creme

Valrhona Chocolate Custard, Seasonal Berries, Fleur de Sel

Seasonal Berries

Whipped Vanilla Cream

French Baguette with Butter for Bread Service \$2 extra

Pricing exclusive of 20% Taxable Service Charge and tax

Plated Menu #3

\$80 per person

FAMILY STYLE

Fromage & Charcuterie

Selections of Two Cheeses + Two Cured Meats + Nuts,
Fruit, Sour Cherry Mustard, Raisin Walnut Crostini

BEGIN

Select (2) Options to be Printed on the Menu

Little Gem Lettuces

Avocado, Radish, Goat Cheese, Fines herbes Vinaigrette

Baby Beet

Arugula, Endive, Candied Hazelnuts, Blue Cheese, Banyuls Vinaigrette

Ahi Tuna Tartar*

Avocado, Ponzu, Chili oil, Cucumber, Radish, Gyoza Chips

MAIN

*Select (2) Options to be Printed on the Menu, plus Chef's choice of Vegetarian
Entree*

Loup De Mer

Little Neck Clams, Thumbelina Carrots, Fennel, Chili Garlic Bourride

Boeuf Bordelaise

Braised Short Rib, Roasted Garlic Potato Puree, Rainbow Beets, Pearl Onions

Chilean Seabass

Creamy Risotto, Baby Carrots, Maitake Mushrooms, Fennel,
Lemon-Caper Beurre Blanc

Filet Mignon Au Poivre

Golden Potatoes – Goat Cheese Puree, Asparagus, Salsify, Cipollini Confit

A LITTLE EXTRA

Served Family Style

Select (2) Options to be Printed on the Menu

Roasted Brussels Sprouts, Cauliflower with Lemon Aioli, Mushroom Risotto,
Truffle French Fries, or Bacon Mac & Cheese

SWEET

Select (1) Option to be Printed on the Menu

Orange Cardamom Crème Brûlée

Short Bread Cookies

White Chocolate Bread Pudding

Bourbon Caramel Glaze

Chocolate Pot de Creme

Valrhona Chocolate Custard, Seasonal Berries, Fleur de Sel

Seasonal Berries

Whipped Vanilla Cream

Pricing exclusive of 20% Taxable Service Charge and tax

Buffet Menu

\$70 per person

BEGIN

Choice of (2)

Quinoa & Kale*

Avocado, Roasted Carrots, Hearts of Palm, Broccoli, Citronette
Caesar

Hearts of Romaine, Artichoke, Hearts of Palm, Parmesan

Caprese Panzanella

Buffalo Mozzarella, Heirloom Tomato, Basil, Toasted Bread

Baby Beet

Arugula, Endive, Candied Hazelnuts, Blue Cheese, Banyuls Vinaigrette

Little Gem Lettuces

Avocado, Radish, Goat Cheese, Fines herbes Vinaigrette

MAIN

Choice of (2)

Steak Au Poivre

Bordelaise, Potato Puree, Fines herbes

Pan Roasted Salmon

Smoked Eggplant Puree, Vegetables Provencal, Artichoke Chips

Chicken Supreme

Creamy Truffle Polenta, Broccoli Rabe, Jus de Poulet

Gnocchi Pesto

Pine Nuts, Basil, Crème Fraiche, Market Squash

SWEET

Choice of (3)

White Chocolate Bread Pudding

Mini Chocolate Pot de Crème

Sea Salt Chocolate Caramel Tarts

Chocolate Glazed Cream Puffs

Mini Lemon Meringue Pies

Berry Fruit Tarts

(2) Cookies (Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate
Macadamia Nut)

French Baguette with Butter for Bread Service \$2 extra

*Dairy Free

Pricing exclusive of 20% Taxable Service Charge and Tax

Deluxe Continental Menu

\$35 per person

*Based on 2- Hour Service
(Minimum of 30 guests)*

Pastries

Chef Selection of Muffins, Croissants, and Scones
Served with Jams, Jellies, and Butter

Bagels

Assorted Bagels, Whipped Cream Cheese,
Accompanied by Platter of Capers, Tomato, Red Onion, Arugula

Fruits & Berries

Assorted Seasonal fruits & berries
Yogurt, granola

Individual Quiches

Quiche Lorraine
Spinach Artichoke Goat Cheese

Sweet

Assorted Cookies, Brownies, Fruit Tarts, Chocolate Tarts

Add On

Smoked Salmon \$10 per person
Eggs with Chives, Bacon, Sausage, or Potatoes \$8 per person

Pricing exclusive of 20% Taxable Service Charge and tax

Plated Brunch Menu

\$55 per person

BEGIN

Select (2) Options to be Printed on the Menu

Caesar Salad

Hearts of Romaine, Artichoke, Hearts of Palm, Parmesan

Little Gem Lettuces

Avocado, Radish, Goat Cheese, Fines herbes Vinaigrette

Baby Beet

Arugula, Endive, Candied Hazelnuts, Blue Cheese, Banyuls Vinaigrette

MAIN

Select (3) Option to be Printed on the Menu

French Toast

Vermont Maple Syrup, & Berries

Steak Frites

Flat Iron, Maître d Butter, Bordelaise, Truffle Fries

Smoke Salmon Benedict

Two Poached Eggs, Smoke Salmon, English Muffin,
Chive Hollandaise Sauce, Potatoes

Crab Benedict

Two Poached Eggs, Two Maryland Blue Crab Cakes,
Chive Hollandaise Sauce, Potatoes

#13 Benedict

Two Poached Eggs, Canadian Bacon, English Muffin,
Chive Hollandaise Sauce, Potatoes

Shrimp Scampi

Linguine Pasta, Heirloom Cherry Tomatoes,
Parmesan, White Wine Sauce

Huevos Rancheros

Two Eggs Over Easy, Corn Tortillas, Black Beans,
Ranchero Cheese, Avocado, Spicy Tomato Sauce

Three Egg Omelet

Wild Mushrooms, Spinach, Gruyere Cheese, Potatoes

The Perch Burger

Angus Beef, Brioche, Shallot, Lettuce,
Gruyere Cheese, Garlic Aioli, Fried Egg, Fries

SWEET

For the table

Chef's Dessert Selection

French Baguette with Butter for Bread Service \$2 extra

Pricing exclusive of 20% Taxable Service Charge and tax

Brunch Buffet Menu

BEGIN

Choice of (2)

Quinoa & Kale*

Avocado, Roasted Carrots, Hearts of Palm, Broccoli, Citronette

Caesar

Hearts of Romaine, Artichoke, Hearts of Palm, Parmesan

Baby Beet

Arugula, Endive, Candied Hazelnuts, Blue Cheese, Banyuls Vinaigrette

Little Gem Lettuces

Avocado, Radish, Goat Cheese, Fines herbes Vinaigrette

MAIN

Choice of (2)

French Toast

Vermont Maple Syrup, Brown Sugar, Berries

Shrimp Scampi

Linguine Pasta, Heirloom Cherry Tomatoes,
Parmesan, White Wine Sauce

Huevos Rancheros

Eggs, Corn Tortillas, Black Beans, Ranchero Cheese

Steak Au Poivre

Bordelaise, Potato Puree, Fines Herbes

SWEET

Chef Selection of Breakfast Pastries, Muffins, Scones, and Croissants

Jams, Jellies, and Butter

ADD ON

Add Assorted Fruits/Berries \$6 per person

Add Bacon, Sausage, or Potatoes \$5 per person

French Baguette with Butter for Bread Service \$2 extra

*Dairy Free

Pricing exclusive of 20% Taxable Service Charge and tax

Additional Fees

Cake Cutting Fee	\$3.50 per person
Cupcake Fee	\$2.50 per person
Coffee Service	\$6.00 per person
Security Guard	\$250 each
Fire Pit Removal	\$250 each
Chef Attendant	\$150 (based on 2 hours), \$75 each additional hour
Audio Support	\$250 includes microphone rental and music set up
Satellite Bar Fee	\$250
Furniture Removal Fee	\$750-\$7000, based on location
Valet	\$16 per car (arranged through outside Valet Service)

16th Floor Rooftop

Add-on Power Starting at \$3000