



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!

\$99 *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 and house made red pepper sauce

CRUNCHY SHRIMP

Dipped in orange ginger sauce

CHEESE AND SPINACH TRIANGLES

Golden crispy with garlic white sauce

CHICKEN POT STICKERS

Crispy and soft pot stickers with house made 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 walnuts, dill, garlic and olive oil

CREAMED SPINACH

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

EGGPLANT WITH TOMATO DIP

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

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 and assorted flat breads.

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)

GRILLED SALMON

With capered cream sauce

PAN SEARED BREAST OF CHICKEN

With grain mustard cream sauce

Vegetarian Entrée

For Vegetarian Guests Only

MUSHROOM RAVIOLI

Chef's white cream sauce with herbs

Sides

SEASONED GRILLED VEGETABLES

Assorted colorful seasonal vegetables with balsamic glaze

ROASTED SEASONED POTATOES

Dessert Station

MINI ASSORTED DESSERT SHOOTERS

Wow factor of any event. Everyone's favorite!

ASSORTMENT OF BITE SIZED CHEESECAKES

Chocolate Chip – Strawberry – NY 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 options below or clients are welcome to provide their own alcohol
 - All rentals including tables, white folding chairs, linens (choose from different colors), silverware, china, glassware for the cocktail and dinner reception
 - The price does not include the ML&T rental fee
 - Based on Creative Foods Catering and ML&T's availability
- * Initial \$60per person tasting fee will be refunded after catering booking.





Full Service Bar Options

Wine and Beer Packages:

Domestic Package- Domestic Wine and Beer Package: **\$17.50 per person** for red, white and blush wines and domestic variety beers 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: **\$19.50 per person** international variety of red, white, blush wines and variety of international beers 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, Molson, 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. **\$25.99 per person** for 5 hours or open bar.

House Package - Vodka, Gin, Tequila, Rum, Scotch, and Whiskey, (for example, Svedka Vodka, Beefeater Gin, etc.), domestic wine and beer, **\$34.99 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, Jose Cuervo Tequila, Jim Beam, domestic and international wine and beer, **\$39.99 per person** for 5 hours of open bar. Includes the non-alcoholic beverage and ice package.

Premium Package- Top shelf liquor such as Grey Goose, Jack Daniels, Patron Tequila, Malibu Rum, Johnny Walkers Black, international wine and beer for **\$43.99 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 \$5.75 per person.