

Nikolai's Roof

BANQUET MENUS 2024



AN ATLANTA TRADITION

*AAA Four Diamond restaurant overlooking
the Atlanta skyline*

ALL PRICES SUBJECT TO 26% SERVICE CHARGE

Gratuity: 15.5% of the food and beverage total plus any applicable state and/or local taxes will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The gratuity and any applicable taxes will be separately stated on the Hotel's invoice to Group.

Service Charge: 10.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge. This service charge is not a gratuity and is the property of Hotel to cover discretionary costs for the Event.

255 COURTLAND STREET NE
ATLANTA, GA 30303
404-221-2000

www.nikolaisroofatl.com



Hot & Delectables

48 PIECE MINIMUM

COLD

Crab Salad Gougere, Preserved Lemon
Brie de Meaux Canapé, Seasonal Fruit Confiture
Foie Gras BonBon, Porto, Almonds
Roasted Mushroom Pesto on Crostini
Beet Bruschetta, Sweet Herbs, Jerez Vinegar
Poached Shrimp, Salsa Verde
Charred Scallion Dip & Crudité
Beef Tartare on Crostini, Pickled Market Vegetables

HOT

Smoked Salmon Croque Monsieur
Crab Cake with Remoulade
Potato Dauphine, Black Truffle Aioli
Ham & Gruyere Croque Monsieur
Beef Skewer, Miso Soy Glaze
Forest Mushroom, Onion, Asher Blue Tartlette
Brie and Cauliflower Bisque, Pepitas
Lobster Bisque Shooter, Vanilla Bean Chantilly
Beef Tenderloin Piroshki, Sauce Bearnaise



Plated Dinner

CHEFS DINNER MENU

(LIMITED TO PARTIES 25 AND BELOW)

Custom curated 8-course menu designed by the Chef with an emphasis on seasonality and luxury.

PEACHTREE MENU

BREAD SERVICE INCLUDED - ARTISAN ROLLS AND LOCAL SEA SALT BUTTER

FIRST COURSE (SELECT ONE)

Crab Cake, Remoulade, Pickled Market Vegetable

Forest Mushroom, Onion, Asher Blue Tart

Brie and Cauliflower Bisque, Pepitas, Rye Crouton

SECOND COURSE (SELECT ONE)

*Baby Arugula Salad, Apple, Candied Walnut, Blue Cheese,
White Balsamic Vinaigrette*

*Market Greens Salad, Heirloom Tomato Raisins, Cucumber, Parmesan,
Honey Lime vinaigrette*

Belgian Endive, Comte, Bacon, Herbs, Dijon Vinaigrette

ENTRÉE (SELECT ONE)

Seared Salmon with Lemon Beurre Blanc

Beef Tenderloin with Red Wine Demi Glace

Roasted Airline Chicken Breast, Truffle Honey Reduction

ENTREES ACCOMPANIED WITH ROASTED FINGERLING POTATOES, SHALLOT AND SEASONAL VEGETABLES

DESSERT (SELECT ONE)

Vanilla Panna Cotta, Cinnamon crisp, Maple Reduction

Dark Chocolate Cake, Caramelized White Chocolate Crumble, Sea Salt

Five Spiced Peach Bread Pudding, Almond Praline, Anise Whipped Cream



PIEDMONT MENU

BREAD SERVICE OPTIONAL - ARTISAN ROLLS AND LOCAL SEA SALT BUTTER \$5 PER PERSON

FIRST COURSE (SELECT ONE)

*Forest Mushroom, Onion, Asher Blue Tart,
Brie and Cauliflower Bisque, Pepitas, Rye Crouton*

SECOND COURSE (SELECT ONE)

*Baby Arugula Salad, Apple, Candied Walnut, Blue Cheese,
White Balsamic Vinaigrette
Market Greens Salad, Heirloom Tomato Raisins, Cucumber, Parmesan,
Honey Lime vinaigrette*

ENTRÉE (SELECT ONE)

*Seared Salmon with Lemon Beurre Blanc
Beef Tenderloin with Red Wine Demi Glace
Roasted Airline Chicken Breast, Truffle Honey Reduction*

ENTREES ACCOMPANIED WITH ROASTED FINGERLING POTATOES, SHALLOT AND SEASONAL VEGETABLES

DESSERT (SELECT ONE)

*Vanilla Panna Cotta, Cinnamon crisp, Maple Reduction
Dark Chocolate Cake, Caramelized White Chocolate Crumble, Sea Salt*

AUBURN MENU

BREAD SERVICE OPTIONAL - ARTISAN ROLLS AND LOCAL SEA SALT BUTTER \$5 PER PERSON

FIRST COURSE (SELECT ONE)

*Baby Arugula Salad, Apple, Candied Walnut, Blue Cheese,
White Balsamic Vinaigrette
Market Greens Salad, Heirloom Tomato Raisins, Cucumber, Parmesan,
Honey Lime vinaigrette*

ENTRÉE (SELECT ONE)

*Seared Salmon with Lemon Beurre Blanc
Beef Tenderloin with Red Wine Demi Glace
Roasted Airline Chicken Breast, Truffle Honey Reduction*

ENTREES ACCOMPANIED WITH ROASTED FINGERLING POTATOES, SHALLOT AND SEASONAL VEGETABLES

DESSERT

Dark Chocolate Cake, Caramelized White Chocolate Crumble, Sea Salt



Reception Display

VEGETABLE CRUDITÉS

Marinated Heart of Palm & Southern Beans, Pickled Baby Corn & Jicama, Sweet Cornichon, Fennel-Turmeric Cauliflower, Greek Olives, Celery, Carrots, Cucumber, Tomatoes, Jeff's Green Goddess Dip, Roasted Red Pepper, Almond Spread

DISPLAY FOR 25

DISPLAY FOR 50

DISPLAY FOR 100

FRESH FRUIT PLATTER

Display of Seasonal Melon, Pineapple, Grapes and Berries

DISPLAY FOR 25

DISPLAY FOR 50

DISPLAY FOR 100

INTERNATIONAL CHEESE SELECTION

Tiles of Domestic & Imported Cheese to Include: Saint Andre, Smoked Gouda, Brie, Swiss, Cheddar, & Port-Salut, Garnished w/ Nuts, Dried Fruit & Grapes, French Bread & Gourmet Crackers

DISPLAY FOR 25

DISPLAY FOR 50

DISPLAY FOR 100



SMOKED SALMON DISPLAY

Capers, Bermuda Onions, Chopped Eggs, Scallion Crème Fraiche, Lemon and Rye Bread

DISPLAY FOR 25

DISPLAY FOR 50

DISPLAY FOR 100

THE NOSH TABLE

Chorizo, Landjaegar, Salami, Stuffed Mozzarella, cowgirl Creamery Mt. Tam, Gorgonzola, Sweet Grass Dairy Goat Cheese, Warm Spinach Artichoke Dip, Hummus Spread, Red Pepper Jelly Dip, Picholine Olives, Taggiasca Black Olives, Celery, Carrots, Flat Breads, Assorted Country Bread & Crackers

DISPLAY FOR 25

DISPLAY FOR 50

DISPLAY FOR 100

CHARCUTERIE BOARDS

Traditional cured and smoked meats

BOARD FOR 25

BOARD FOR 50

BOARD FOR 100



Reception a la Carte

ENHANCEMENT STATIONS

Regiis Ova Ossetra and Sturgeon Caviar, with Fresh Blinis, Fingerling Potato, Egg White & Yolk, Crème Fraiche and Red Onion

Belgian Endive, Comte, Bacon, Herbs, Dijon Vinaigrette

Market Greens Salad, Heirloom Tomato Raisins, Cucumber, Parmesan, Honey Lime vinaigrette

Baby Arugula Salad, Apple, Candied Walnut, Blue Cheese, White Balsamic Vinaigrette

Risotto with Roasted Forest Mushroom, English Peas and Parmesan

Brie and Cauliflower Bisque, Duck Bacon, Pepitas, Rye Crouton,

Lobster Bisque Shooter, Poached Lobster Salad, Vanilla Bean Chantilly



Reception a la Carte

ENTRÉE STATIONS

Fennel Pollen Roasted Salmon, Noilly Prat Reduction accompanied by Truffle Leeks a la Crème

Braised Beef Short Rib, Spiced Port Reduction accompanied by Creamy Gruyere Polenta

Herb Crusted Rack of Lamb, accompanied by Haricot Verts with Onion Soubise

Grilled Beef Tenderloin, Rosemary Demi Glace accompanied by Crushed Fingerling Potato

Coriander Crusted Pork Tenderloin, Blueberry Gastrique, accompanied by Miso Creamed Farro

Roasted Airline Chicken Breast, Golden Raisin Jus, accompanied by Confit of Sweet Potato & Shallot

Sage & Butternut Squash Ravioli, Brown Butter Cream, Hen of the Woods Mushrooms, Parmesan



Reception a la Carte

SWEET STATIONS

Five Spiced Peach Bread Pudding, Almond praline, Anise whipped cream

Chocolate Cake, Chocolate Crumble, and Vanilla Ice Cream

Vanilla Crème Brulee, Seasonal Fruit

Espresso & Dark Chocolate Pot de Crème, Sea Salt, Cocoa Nibs

COOKIES AND PETITE FOUR DISPLAY

Assortment of Pastries and Sweet Bites



Reception Packages

APPALACHIAN RECEPTION

CHILLED ITEMS

Selection of artisan cheeses, honeycomb, quince paste, cranberry walnut toast, crackers, fruit

Charcuterie board with traditional cured and smoked meats

HOR D'OEUVRES (ACCOUNT FOR 1 PERSON)

Beef Tenderloin Piroshki, Sauce Bearnaise

Brie de Meaux Canape, seasonal fruit confiture

ACTION STATIONS (SELECT TWO)

Braised Beef Short Rib, Spiced Port Reduction accompanied by Creamy Gruyere Polenta

Fennel Pollen Roasted Salmon, Noilly Prat Reduction accompanied by Truffle Leeks a la Creme

Sage & Butternut Squash Raviolis, Brown Butter Cream, Hen of the Woods Mushrooms, Parmesan

Roasted Airline Chicken Breast, Golden Raisin Jus, accompanied by Confit of Sweet Potato & shallot

DESSERT

Vanilla Bean Crème Brulee

Dark Chocolate Cake, Caramelized White Chocolate Crumble, Sea Salt



LANIER RECEPTION

CHILLED ITEMS

Selection of artisan cheeses, honeycomb, quince paste, cranberry walnut toast, crackers, fruit, artisan rolls and sea salt local butter

Charcuterie board with traditional cured and smoked meats

Baby Arugula Salad, Apple, Candied Walnut, Blue Cheese,

White Balsamic Vinaigrette

HORS D'OEUVRES (ACCOUNT FOR ONE PERSON)

Poached Shrimp, Salsa Verde

Forest Mushroom, Onion, Asher Blue Tart (Add Caviar \$15 supplement per person)

Beet Bruschetta, Sweet Herbs, Jerez Vinegar

ACTION STATIONS (SELECT TWO)

Grilled Beef Tenderloin, Rosemary Demi Glace accompanied by Crushed Fingerling Potato

Fennel Pollen Roasted Salmon, Noilly Prat Reduction accompanied by Truffle Leeks a la Crème

Herb Crusted Rack of Lamb, Mustard Demi Glace accompanied by Haricot Verts with Onion Soubise

Sage & Butternut Squash Raviolis, Brown Butter Cream, accompanied by Hen of the Woods Mushrooms, Parmesan

Pan Seared Airline chicken breast, Golden Raisin Jus, accompanied by Confit of Sweet Potato & Shallots

DESSERT

Assorted petite pastries and Macaroons.

Five Spiced Peach Bread Pudding, Almond Praline, Anise Whipped Cream



The Bar

All host, package and cash bars require a bartender at \$200 per bar.

ALL BARS REQUIRE ONE BARTENDER PER 100 GUESTS.

ALL HOST OR PACKAGE BARS ARE SUBJECT TO AN ADDITIONAL 4% LIQUOR TAX.

CASH BARS REQUIRE A MINIMUM OF \$500 IN SALES PER BAR

DIAMOND BAR

Tito's Vodka, Hendrick's Gin, Bacardi Superior Rum, Cuervo Traditional Tequila, Jameson Whiskey, Marker's Mark Bourbon, Johnnie Walker Black Scotch

Blue Moon, Bud Light, Corona Extra, Heineken 0.0, Sam Adams Lager, Stella Artois, Sweetwater 420, Lagunitas IPA

Chandon Brut- Sparkling

Wente Estate Grown - Chardonnay

Wente Southern Hills- Cabernet Sauvignon

GOLD BAR

Deep Eddy Vodka, Beefeater Gin, Banks 5 Island Rum, Mi Campo Tequila, Tullamore Dew Whiskey, Jack Daniel's Bourbon, Dewars White Scotch

Blue Moon, Bud Light, Corona Extra, Heineken 0.0, Sam Adams Lager, Stella Artois, Sweetwater 420

Riondo - Prosecco Spumante DOC

Columbia Crest Grand Estates - Chardonnay

Columbia Crest Grand Estates - Cabernet Sauvignon