

BANQUET MENU BY THE EXECUTIVE CHEF - MAXIM TVOROGOV.

\$180 PER GUEST

---

# MANSSION

*Staten Island*

## SALADS

**Caesar** chicken, pea sprouts

**Feta Cheese Salad** roasted eggplant, walnuts, crispy lettuce nuts

**Octopus Salad** olives, bottarga

**Roasted Beef Olivier** salmon caviar

## COLD APPETIZERS

**Beef Carpaccio**

**Foie Gras Pate** fig confit, brioche

**Chef Special Bruschetta** pesto-cream cheese

**Family recipe Baked Bell Peppers** marinated with garlic and cilantro

**Bread** butter, pesto, EVOO

## HOT APPETIZERS

\*choice of one

**Khachapuri Pie**

**Shrimp Scampi** zesty orange aioli sauce

## MAIN COURSE

\*choice of one

**Fish Platter** (salmon / branzino), white wine & caviar sauce

**Mixed Grilled Meat Platter** (Black Angus Skirt Steak / Chicken Tabaka),  
sautéed veggie, chimichurri, san marzano sauce

## DESSERT

**Fruit & Berries**

---

\* Soft drinks, premium tea and drip coffee are included

\*\* Notify your server of any food allergies or restrictions.

\*\*\* Consuming raw or undercooked meats, fish, or eggs may lead to food-borne illnesses, especially under certain medical conditions.

\*\*\*\* Sales tax and service fees are not included.