

BANQUET MENU BY THE EXECUTIVE CHEF - MAXIM TVOROGOV.

\$200 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

Prosciutto & Melon

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

Khachapuri Pie

Shrimp Scampi zesty orange aioli sauce

MAIN COURSE

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

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

DESSERT

Pistachio Cannoli

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.