

# MANSION

Banquet Menu by Executive Chef — Maxim Tvorogov  
\$140 per Guest



Complementary Glass Wine, Prosecco,  
Bellini or Mimosa for each Guest

## FIRST AT THE TABLE

### COLD APPETIZERS

#### Shrimp Cocktail

#### Homemade Lox

with Hash Brown, Capers, Olives

#### Meet Board

Roasted Beef and Italian Cold Cut

#### Tuna Tartar

Avocado / Lime / Shallot /  
Salmon Caviar / Truffles

#### Cheese Board

Assorted Italian Cheese  
with Fig Jam and Nuts

#### Salmon Caviar

Canape

#### Homemade Pickles

Cabbage / Tomatoes /  
Gardineria / Cucumbers

### SALADS

#### Greek Salad

Organic Veggies / Heirloom  
Tomatoes / Feta Cheese / EVOO

#### Burrata Salad

Organic Tomato / Strawberry /  
Aged Modena Balsamic

#### Seafood Salad

Lobster / Shrimp / Calamary with  
Lettuce and Honey-Mustard Dressing

#### Roasted Beef Olivier

with Salmon Caviar

#### Chicken Caesar Salad

#### Bread / Butter / Pesto / EVOO

## SECOND

### HOT APPETIZERS

#### Home-Style Pan-Fried Potatoes

with Mushrooms

#### Chicken Julienne Crêpes

## THIRD

### MAIN COURSE

#### Fish Platter

Salmon, Bronzini / White Wine Sauce

#### Mix Grill Meat Platter

Lamb Chops, Black Angus Skirt Steak, Chicken  
Tabaka / Sautéed Veggies / San Marzano Sauce  
and Herbs Sauce

## FOURTH

### DESSERT

Mansion  
Cheesecake

Pistachio  
Cannoli

Fruits & Berries

### DRINKS

Tea, Drip Coffee, Orange Juice included

KIDS UNDER 12 YEARS OLD HAVE A 50% DISCOUNT

All Checks will have 8.675% tax and 20% service charge added to the final bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.