

MANSION

Banquet Menu by Executive Chef — Maxim Tvorogov
\$160 per Guest



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

FIRST AT THE TABLE

COLD APPETIZERS

Foie Gras Pate

Fig Confit/Brioche

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.