

# MANSION

Banquet Menu by Executive Chef — Maxim Tvorogov  
\$175 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

#### Roasted Beef Salad

Lettuce/Mini Potatoes/Bell Peppers

#### Seafood Salad

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

#### Roasted Beef Olivier

with Salmon Caviar

#### Caesar

Chicken/Pea Sprouts

Bread/Butter/Pesto/EVOO

## SECOND

### HOT APPETIZERS

#### Home-Style Pan-Fried Potatoes

with Mushrooms

#### Chicken Julienne Crêpes

#### Jumbo Shrimp

Mango/Chilly/Honey & Soy Sauce

## THIRD

### MAIN COURSE

#### Fish Platter

Salmon, Bronzini/  
White Wine Salmon Caviar 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.