

\$180 per person

# MANSION

*Staten Island*

## - FIRST -

### COLD APPETIZERS

- **Homemade Lox** Salmon w/ Hash Brown, Capers, Olives
- **Tuna Tartar** - Avocado / Lime / Shallot / Salmon Caviar / Truffles
- **Meet Board** - Roasted Beef and Italian Cold Cut
- **Cheese Board** - Assorted Italian Cheese w/Fig Jam and Nuts
- **Homemade Pickles Cabbage** / Tomatoes / Gardinera / Cucumbers

### SALADS

- **Greek Salad** /Organic Veggies / Heirloom Tomatoes Feta Cheese / EVOO
  - **Roasted Beef Olivier** / Salmon Caviar
  - **Caesar** / Chicken Caesar salad
- **Burrata Salad** /Organic Tomato / Strawberry / Aged Modena Balsamic
- **Seafood Salad** /Lobster / Shrimp / Calamary with Lettuce and Honey-Mustard Dressing
- Bread / Butter / Pesto / EVOO-**

## - SECOND -

### HOT APPETIZERS

- **Home-Style Pan-Fried Potatoes** w/ Mushrooms
- **Chicken Julienne Crêpes OR Savory pancakes filled with meat “kutabi”**
  - **Pan fried Foie gras on Pear**

## - THIRD -

### MAIN COURSE

- **Fish Platter** (Salmon, + seasonal fish) / 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

- Tiramisu / Pistachio Cannoli
- Fruit & Berries

### Drinks

Tea, Drip Coffee, soft drinks 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