

ROYAL BANQUET- \$130.00 PER PERSON

COLD APPETIZERS/SALADS

Cheese Platter

Gruyere/Brie/Roquefort/Parmigiano-Reggiano/caramelized walnuts/grapes

Fish Platter

Smoked salmon/smoked butterfish/toasted baguette/capers/cream cheese/red onion

Teraza Spread

Hummus/tzatziki/baby eggplant/pita bread

Greek

Vine-ripened Tomato/cucumbers/kalamata olives/feta cheese/green bell peppers/red onions/EVOO/red vinaigrette

Teraza Quinoa Salad

Quinoa/micro greens/pear/cranberry/balsamic pomegranate/caramelized pecans

Fantasy Salad

Radicchio/mix greens/grape tomatoes/goat cheese/black raspberry/candied apricots/apricot vinaigrette

Holland Herring

Yukon gold potatoes/herbs/garlic

Marinated Vegetables Plate

Cherry tomatoes/pickles/shitake mushrooms/sour cabbage

HOT APPETIZERS

Lobster Ravioli

Pink sauce

Fried Calamari

Marinara sauce/fried poblano peppers/aioli

Stuffed Mushroom Veggie

Garlic/mix vegetables

Pan-fried Potatoes

Shitake mushrooms

MAIN COURSE

Australian Rack Of Lamb

Caramelized red onion / raspberry reduction

Chicken A La Brick

Asparagus

Glazed Salmon

Served with mix grilled vegetables

DESSERTS

Mix Mini Desserts

Fruit Platter

Italian Bottled Water (still or sparkling), Pitcher (soft drink / juice)

Premium Teas and Coffee included.

8.875% NYS Tax and 20% Service Charge will be added to your bill.