

MARQUESS BANQUET - \$160.00 PER PERSON

COLD APPETIZERS/SALADS

Meat & Cheese Board

*Gruyere/Brie/Roquefort/Parmigiano-Reggiano/caramelized walnuts/grapes
Prosciutto de Parma/ Capocollo/ Sopressata/ Mortadella*

Tuna Tartar Guacamole

Yellowtail tuna/ sesame seeds/fresh jalapeno

Duck Liver Mousse

Sesame bread/pink apple/puffed buckwheat

Teraza Spread

Hummus/tzatziki/kalamata olives/pita bread

Puff Pastry Shells

Red caviar/homemade butter

Greek Salad

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

Skirt Steak Salad

Mix greens/red onions/microgreens/pepper/truffle vinaigrette

Smoked Duck Salad

Baby spinach/microgreens/beet/raspberry balsamic reduction/tangerine/goat cheese/dry raspberry

Charred Avocado Salad

Red cabbage/microgreens/croutons/cherry tomatoes orange mustard dressings

HOT APPETIZERS

Grilled Octopus 🍷

Spanish octopus braised in red wine/EVOO/fresh herbs/carrot ginger puree

Shrimp Sautee

Garlic/white wine/lemon

Pan-fried Potatoes

Shiitake mushrooms

Escargot 🍷

Shallots/garlic/white wine/EVOO/Mozzarella

Rockefeller Oysters 🍷

Baked with Gorgonzola

Beef Samsa

Homemade crispy layered dough/mixed spices/onion

Pumpkin Samsa

Homemade crispy layered dough/mixed spices/onion

MAIN COURSE

Angus Bone In-Rib Eye Steak

Gravy sauce/potatoes

Duck Confit

Asparagus

Mix Kebab Platter

Ground chicken lula/ground lamb & beef lula/ beef kebob

Branzino Fillet

Grilled grape tomatoes

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.