

ROYAL BANQUET- \$130.00 PER PERSON

COLD APPETIZERS/SALADS

Cheese Board

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

Fish Board

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

Teraza Spread

Hummus/ tzatziki/ kalamata olives/ pita bread

Organic Roasted Chicken Salad

Arugula/ truffle vinaigrette/ watermelon radish/ charred corn/ parmesan/ garlic chips

Greek Salad

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

Charred Avocado Salad

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

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/ shiitake mushrooms/ sour cabbage

HOT APPETIZERS

Fried Calamari 🌿

Marinara sauce/ fried poblano peppers/ aioli

Homestyle Pan-fried Potatoes

Shiitake mushrooms

Escargot 🌿

Shallots/ garlic/ white wine/ EVOO/ Mozzarella

Beef Dumplings (steamed)

Onion/ middle eastern spices

Pumpkin Dumplings (steamed)

Onion/ middle eastern spices

MAIN COURSE

Mix Kebab Platter

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

Chicken Alla Diavola

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.