

ROYAL BANQUET- \$130.00 PER PERSON

COLD APPETIZERS/SALADS

Charcuterie Board

*Manchego / Brie / Gorgonzola / Tortufo /
Corned Beef / Pastrami / Beef-salami / Bresaola*

Red Caviar Puffs

Pastry shells / cream fresh

Truffled Burrata

Rainbow tomatoes / pesto sauce

Tuna Tartar

Yellowfin tuna / Hass Avocado / wasabi ponzu sauce

Teraza Spread

Hummus / Tzatziki / Baba ghanoush / pita bread

Skirt Steak

Mix green / arugula / tomatoes / espresso sauce

Greek

Vine-ripened Tomato / cucumbers / kalamata olives / feta cheese / red onions / EVOO / lemon

Duck Liver Pate

Toasted brioche / pink apple jam

Organic Beet

Cherry tomatoes / marinated onions / goat cheese

Avocado Mediterranean

Mix vegetables / tomato salsa

HOT APPETIZERS

Pan-fried Potatoes / Wild Mushrooms

Beef Brisket Dumplings

Edamame puree / crispy shallots

Escargot Puffs 🍷

Garlic butter / gruyere cheese

Lobster Ravioli

Creamy bisque sauce

MAIN COURSE

Roasted Atlantic Salmon

Mashed Potatoes / crimini mushrooms

Chicken Souvlaki

Grilled vegetables

NY Strip Loin

Roasted rosemary potatoes / burgundy sauce

DESSERTS

Petite French Desserts

Assorted 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.