

MARQUESS BANQUET - \$160.00 PER PERSON

COLD APPETIZERS/SALADS

Charcuterie Board

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

Assorted Sushi Rolls

Tuna Tartar

Yellowfin tuna / Hass Avocado / wasabi ponzu sauce

Truffled Burrata

Rainbow tomatoes / pesto sauce

Teraza Spread

Hummus / Tzatziki / Baba ghanoush / pita bread

Red Caviar Puffs

Pastry shells / cream fresh

Fillet Mignon Carpaccio

Arugula / parmesan / truffle aioli

Greek Salad

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

Miso Salmon

Sashimi cut Scottish salmon / miso yuzu / truffle paste

Pear Arugula

Goat Cheese / caramelized pecans / honey balsamic dressing

Skirt Steak

Mix green / arugula / tomatoes / espresso sauce

Smoked Duck

Spring mix / beet / green apple / raspberry sauce

HOT APPETIZERS

Pan-fried Potatoes / Wild Mushrooms

Duck Wellington

Confit w dry fruits / berry sauce

Maryland Crab Cake

Remoulade sauce / frisee

Beef Brisket Dumplings

Edamame puree / crispy shallots

MAIN COURSE

Grilled Sturgeon

Cauliflower puree / pomegranate sauce

Boneless Cote de Boeuf

Grilled vegetables / chimichurri sauce

Australian Lamb Chops

Wild Rice / tarragon sauce

DESSERTS

Assorted Fruits / Petite French desserts

Mix homemade dessert 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.