



BANQUET MENU

EXECUTIVE CHEF
IVAN LELITKA

\$200
Per Person

\$100 Per Child
Under 12 Years Old

Please call (718)-707-3543

SALADS

Beef Tenderloin Salad
Salmon Salad
Octopus Salad
Burrata Salad

COLD APPETIZERS

Antipasti Freddi
Pani Puri
Terrine Foie Gras
Seafood Tower (Oysters, Black
Caviar, Lobster Tartare)
Black Crepes with
Smoked Salmon and Red
Caviar
Beef Carpaccio
Tataki Wagyu Ribeye Steak

HOT APPETIZERS

Chicken Wings
Tenderloin Kebab
Shrimp Scampi
Black Mussels (White or Red
Sauce)

MAIN COURSE

Seafood Plate (Tiger Prawns U3, Lobster Tail,
Sea Bream Bowl)

Meat Plate (Tenderloin Medallions,
New Zealand Rack, Ribeye)

SIDE: Grilled Vegetables, Grilled Asparagus,
Baby Potato, and Cheese Gratin

Chef's Special:
Golden Tomahawk Steak
+\$20 per Person

Automatic 20% gratuity is applied.

2.89% fee applies to credit card
payments. Thank you for your support.

Bottle Preorder:
30% Off
Regular price applies
to drinks on
consumption.

DESSERTS

Fruit Platter
Cheesecake
Cannoli

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain
medical conditions.

Please inform your server of any
allergies or dietary restrictions before
ordering. We'll accommodate when
possible.