

ASTORIA

BANQUETS & EVENTS

- ☞ Gold Trimmed China & Crystal Glassware
- ☞ Champagne Cocktail Hour
- ☞ Private Bridal Suites available for Weddings
- ☞ Choose any Astoria Centerpiece for all guest tables

- ☞ Chiavari Chairs
- ☞ Custom-color up lighting throughout the ballroom
- ☞ Fabric Backdrop draping for head table
- ☞ Please schedule a consultation if you wish to customize your menu.

Chilled Appetizers

Ahi Tuna

Sesame-crusted, Seared Ahi Tuna served with Spicy Masago mayo

Salad "Neptune"

Japanese Seaweed and Crawfish

Salad "Epicure"

Sliced Filet Mignon over bed on Mesclun Greens, Shaved Padano, Pear, Berries, Cherry Tomato and Creamy Horseradish

House Smoked Salmon

Served along Rolled Chives and Lox Tortilla

Assorted Meat Platter

Veal Tongue and Pork loin Buzhenina with Garlic and Horseradish

Salmon Tartar

Sashimi Grade Salmon Torta with Masago topper

Crab Salad

Togarashi Sauce and Seaweed

Caprese Salad

Buffalo Mozzarella, Cherry Tomato, Basil Chiffonade

Salad "Tashkent"

Veal Tongue, Shredded Daikon and Caramelized Onion.

Homemade Blini with Red Caviar

Grilled Vegetable

Zucchini, Squash, Peppers, Asparagus, Portabella, Goat Cheese Crumble, Balsamic Glaze

Coconut Jumbo Shrimp Salad

Musclun Greens, Pineapple, Toasted Almonds, Thai Glaze, Mango reduction

Zakuska Selection

Pickled tomatoes, Pickles, Korean-style carrot salad

Russian Homestyle Salad

Hot Appetizers

Baked Pierozki

Oven Roasted Potatoes with Garlic and Dill

Baked Julienne of Wild Mushroom

Asiago Cheese Topper

Applewood Bacon Wrapped Chicken Breast

Served with Raspberry and Merlot Reduction

Chebureki, Chicago Style

Main Entree

Individually Served or Family style

Filet Mignon Horseradish Crust

Salmon Lemon Butter

Roasted Garlic Potato Rosette

Grilled Vegetable Medley

Dessert

Homemade French Crème Napoleon Tort

Coffee Glissé

Beverages and Liquor

Wine or Champagne Unlimited

Unlimited Soda

Coffee and Hot Tea

