



“7 West” Bistro Grille Banquet

Options

Cold Appetizers

Smoked Nova Scotia Salmon - Served with onions and capers

Smoked Nova Scotia Salmon Crostini - Served over toasted ciabatta slices with cream cheese, red onions, capers and tomato

Grilled Salmon Mesclune Salad- Flakes of cold Scottish salmon on a bed of organic mesclune greens, cranberries, walnuts, Blue cheese, mandarins, and sesame citrus dressing

Mediterranean Grilled Calamari Salad - Grilled Calamari tossed with chunks of tomato, red onion, garlic, capers, kalamata olives, pepperoncini, red wine vinegar, and extra virgin olive oil

Smoked Mackerel & Pickled Herring Combo

Smoked Mackerel

Pickled Herring

Boiled Baby Potatoes with Dill and Butter

Jumbo Shrimp Cocktail- Served with homemade Cocktail sauce

Sea Scallops on ½ shell topped with a mango salsa

Red Caviar - Served on slices of ciabatta bread with whipped butter

Red Caviar - Served with homemade Blini (Crepes)

Ahi Tuna - Seared rare and served with toasted sesame oil, Asian spice Rub, wasabi and teriyaki sauces, pickled ginger

Asian Seafood Salad - Surimi, shrimp, lump crab meat, wasabi

mayo, garlic, ginger with a hint of sesame

Whitefish salad - served with selection of fresh bagels, onions and tomatoes

(brunch item for minimum of 30pp party)

Fresh Mozzarella Tomato Crostini - drizzled with basil pesto

"Caprese" - Fresh Mozzarella, tomatoes, basil pesto,

balsamic vinaigrette, kalamata olives

Asian Tuna Salad - Ahi Tartare blended with seaweed, fresh cucumber, sesame oil, ginger, and creamy wasabi sauce. Served over organic mixed greens with crunchy rice noodles.

Mediterranean Salad - Tomatoes, cucumbers, bell peppers, onions, olives, feta cheese, finished with balsamic vinaigrette

Russian Garden Salad - Tomatoes, cucumbers, red onions, radishes, bell peppers, dressed with sour cream, fresh dill and black pepper

Cabbage Salad - Finely shredded cabbage, carrots, cucumbers, fresh dill, red onions, tossed with vinegar and sunflower oil

Caesar Salad - Romane hearts tossed with homemade dressing, Parmigiano cheese, and garlic-kissed croutons

Grilled Chicken "Balsamico" Salad - Grilled chicken, Portobello mushrooms, red bell peppers, red onions marinated with extra virgin olive oil, balsamic vinegar, fresh basil and garlic. Served over organic mesclun greens with artichoke hearts and olives, and topped with shredded Parmigiano cheese

Assorted Selection of Pickled Vegetables - Assorted pickled cucumbers, sauerkraut, Korean carrots, green and cherry tomatoes

Assorted Pickled Mushrooms - oyster, shitake and crimini

Dip Sampler - colorful and tasty assortment of cold organic homemade dips - Eggplant dip, Tzatziki, Hummus and Taramosalata - served with pita bread

Salad "Olivie" - Made with chicken (for parties of 20 pp and larger)

Mushroom Salad - Champignons, mayo, garlic



Beef Tongue – served with side of horseradish sauce (for parties of 20 pp and larger)

Salami and Smoked Meat Assortment

Homemade Chicken Liver Pate



Hot Appetizers

Octopus— Grilled to perfection and finished with capers, extra virgin olive oil, lemon and herbs.

Fried Calamari – served with homemade Marinara sauce

Hot Crab Dip - Rich flavors of fresh crabmeat, with hints of Old Bay and sherry wine. Accompanied by toasted pita wedges

Shrimp Oreganata— Sautéed in extra virgin olive oil with garlic, cherry tomatoes, capers, lemon and fragrant oregano

Crab Balls – Bite sized version of our famous Crab Cake, broiled to perfection and served with cocktail sauce and lemons

Sea Scallops on ½ shell stuffed with Crab Imperial and drizzled with lemon garlic aioli

Crispy fried Cod (Bacalao) - drizzled with lemon garlic aioli

Coconut Shrimp— served with a zesty Orange dipping sauce

Panko-breaded Shrimp – served with homemade spicy aioli dipping sauce

Spanakopita – Homemade Spinach Pie – phyllo dough, feta cheese, spinach, and fresh herbs

Spinach and Artichoke Dip - Topped with melted cheddar cheese and served with pita wedges

BBQ Pork Ribs - meaty St. Louis Ribs basted with Sweet Baby Ray's sauce

Dolmades— Delicate grape leaves stuffed with rice, ground beef, and herbs

Southwestern Egg Rolls— Stuffed with chicken, bell peppers, black beans, spinach, and corn. Served with a tangy Ranch dip

Chicken "Julien" – Strips of Grilled Chicken breast, sautéed mushrooms, folded together with sour cream, fresh dill, garlic and cheese, baked in Casserole

Stuffed mushrooms – stuffed with Crab Imperial and broiled to perfection



Entrees

Chicken Kabobs served with Tkemali sauce

Roasted Cornish Hen – Topped with crushed garlic and fresh herbs

Pork Kabobs served with Tkemali sauce

Lyulya Kabob – 100% Black Angus beef kabobs served with Tkemali sauce

Roasted Duck – with hint of orange

BBQ Pork Ribs – meaty St. Louis Ribs basted with Sweet Baby Ray's sauce

Rack of Lamb Chops – Marinated and grilled to perfection – our specialty

Lamb Shank – Roasted Greek-Style with lemon, garlic, mint, and oregano.

Grilled Quail – A true delicacy marinated and grilled to perfection (for minimum of 20 people party)

Broiled Fillet of Red Snapper – Finished with extra virgin olive oil, lemon and capers.

MD-Style Red Snapper – Red Snapper stuffed with Crab meat Imperial.

Mediterranean-Style Red Snapper – Topped with thinly sliced red onion, tomato,

lemon, extra virgin olive oil, oregano, and broiled to perfection

Broiled Fillet of Nova Scotia Salmon – Finished with extra virgin olive oil, lemon and capers.

MD-Style Nova Scotia Salmon – Salmon stuffed with Crab meat Imperial.

Grilled Whole Bronzini – Mediterranean Sea Bass finished olive oil, lemon and capers.

Broiled Rainbow Trout – Finished with extra virgin olive oil, lemon and capers.

Crispy fried Cod (Bacalao) - drizzled with lemon garlic aioli

Mediterranean-Style Tilapia - Topped with thinly sliced red onion, tomato, lemon, extra virgin olive oil, oregano, and broiled to perfection

Broiled Whole Halibut (Paltus) - finished with creamy lemon sauce

Broiled Fillet Mahi-Mahi – Finished with extra virgin olive oil, lemon and capers

Crab Cake – Prepared classic MD-Style, Jumbo Lump Crab Meat folded with mayo, herbs and Old Bay. Served with cocktail sauce and lemon.

Shrimp “Santorini”— Jumbo Shrimp sautéed in extra virgin olive oil with tomatoes, onions, capers, olives, garlic, and crumbled Feta. Great with Rice Pilaf.

Seafood Penne Pasta – Jumbo Shrimp and Jumbo Lump Crab meat, sautéed in a creamy sun-dried tomato sauce with roasted peppers, fresh basil, artichokes, and Parmigiano.

Sides

Russian-Style Oven-Roasted Potatoes – topped with dill, garlic

Russian-Style Oven-Roasted Potatoes –dill, garlic and mushrooms

Fried homemade potatoes

Fried homemade potatoes - dill, garlic and mushrooms

Rice Pilaf

Grilled Broccoli – served with a touch of garlic and extra virgin olive oil

Stewed Green Beans – with garlic, tomatoes and herbs.

Unlimited soda, iced tea, cranberry juice, pineapple juice,
organic coffee and / or hot tea

Desserts:

Assortment of fresh seasonal fruit

Homemade Baklava

Profiteroles (Cream puffs) topped with caramel (recommended 3pc pp)

Assortment of Cheeses

We offer free delivery from Patisserie Poupon Bakery.
Just let us know the type and size of the desired cake and
we will take care of the rest. Customized inscription will
make the cake fit for any occasion.