

Proposed menu for Halloween 2017 – 9 PM

“Option 2” / \$57.00 per person

(subject to MD tax and 18% gratuity)

Family style / Banquet

COLD APPETIZERS:

- **Assorted Selection of Pickled Vegetables** – Assorted pickled cucumbers, sauerkraut, Korean carrots, green and cherry tomatoes
- **Dip Sampler** – colorful and tasty assortment of cold homemade dips – Eggplant dip, Tzatziki, Hummus and Zesty cheese spread – served with pita bread
- **Salami and Smoked Meat Assortment**
- **Shrimp Cocktail**
- **Ahi Tuna** – Seared, rare and served with toasted sesame oil, Asian spice Rub, finished with wasabi, teriyaki sauce, and pickled ginger
- **Smoked Nova Scotia Salmon Crostini** – Served over toasted ciabatta slices with cream cheese, red onions, capers and tomato OR **Fresh Mozzarella Tomato Crostini** – drizzled with basil pesto (**pick one, please**)
- **Mediterranean Salad** – Tomatoes, cucumbers, bell peppers, onions, olives, feta cheese, finished with balsamic vinaigrette OR **Russian Garden Salad** – Tomatoes, cucumbers, red onions, radishes, bell peppers, dressed with sour cream, fresh dill and black pepper (**pick one, please**)
- **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 greens with artichoke hearts and olives, and topped with shredded Parmegiano cheese OR **Salad “Olivie”** – Made with chicken (**pick one, please**)
- **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 OR **Asian Seafood Salad** – Lobster meat, shrimp, jumbo lump crab meat, wasabi mayo, garlic, ginger with a hint of sesame (**pick one, please**)

HOT APPETIZERS:

- **Fried Calamari** – served with homemade Marinara sauce OR **Hot Crab Dip** - Rich flavors of fresh crabmeat, with hints of Old Bay and sherry wine. Accompanied by toasted pita wedges (**pick one, please**)
- **Spanakopita** – Homemade Spinach Pie – phyllo dough, feta cheese, spinach, and fresh herbs OR **Spinach and Artichoke Dip** - Topped with melted cheddar cheese and served with pita wedges (**pick one, please**)
- **BBQ Pork Ribs** - meaty St. Louis Ribs basted with Sweet Baby Ray’s sauce OR **Chicken “Julien”** – Strips of Grilled Chicken breast, sautéed mushrooms, folded together with sour cream, fresh dill, garlic and cheese, baked in Casserole (**pick one, please**)

ENTREES:

- **Crab Cake** – Prepared classic MD-Style, Jumbo Lump Crab Meat folded with mayo, herbs and Old Bay. Served with cocktail sauce and lemon OR **Grilled Whole Bronzini** – Mediterranean Sea Bass finished olive oil, lemon and capers (**pick one, please**)
- **Rack of Lamb Chops** – Marinated and grilled to perfection – our specialty OR **Roasted Duck** - with hint of orange (**pick one, please**)
- **Chicken Kabobs** served with Tkemali sauce OR **Roasted Cornish Hen** – Topped with crushed garlic and fresh herbs (**pick one, please**)
- **Lyulya Kabob** – ground beef kabobs served with Tkemali sauce OR **Pork Kabobs** served with Tkemali sauce (**pick one, please**)

SIDES:

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

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