

**“TATIANA”  
RESTAURANT / NIGHT CLUB**

**“TATIANA” BANQUET MENU**

1. HERRING WITH ONION AND OLIVES
2. HOMEMADE LOX
3. ROAST SHICKEN
4. PIKLE VEG ASSORTMENT
5. HOUSE SALAD
6. SALAD “OLIV’E”/ traditional Russian /
7. SALAD “TATIANA” / reddish w/fried onion/
8. EGGPLANT CAVIAR
9. RED REDISH SALAD WITH CUCUMBERS and sour cream

**HOT APPETIZERS**

1. POTATOES with deal
2. KHACHAPURI
3. CHICKEN POMADORA
4. FRENCH STYLE CRAPES

**MAIN COURSE**

1. ROSES from SALMON w/pasta
2. CHICKEN SHISHKEBOB

**DESSERT**

1. HOT APPLE – CHERRY STRUDEL or NAPOLEON
2. COFFEE AND TEA

**DRINKS**

**UNLIMITED COKE AND CLUB SODA**

PRICE PER PERSON \$45 + Tax and service charge

25% DEPOSIT IS REQUIRED

CHILDREN TO 8 YEARS ARE HALF PRICE

CHILDREN FROM 8 YEARS ARE ADULTS



# TATIANA

## BANQUET MENU



1. **Smoked Fish Assortment...***platter of Lox, Gold White Fish*
2. **Herring Platter...***onions and mix olives*
3. **Meat Assortment...***roast pork, beef tongue, roast chicken, mustard & horseradish*
4. **Pickled Vegetables Assortment**
5. **Marinated Shitake Mushroom..***in special blend of herbs*
6. **Greek Salad***vine ripe tomatoes, lettuce, mixed olives, cucumbers, red onion, pepperocini and feta cheese*
7. **Tatiana Salad...***daikon radish, roasted meat, crunchy fried onions and little bit of mayonnaise*
8. **Olivie Salad...***boiled eggs, potatoes, green peas, pickled cucumbers, cooked meat and mayonnaise*
9. **Crêpe Liver Cake...***Layered liver cake, dish of traditional Ukrainian cuisine (no mayonnaise)*
10. **Dolma...***stuffed grape leaves with rice and topped with yogurt and fresh garlic*

### **Eggplant Assortment:**

11. **\*Eggplant Caviar "Odesski"***grilled to a crisp eggplant, fresh tomatoes, fresh and fried onion, garlic and sunflower seeds oil ....memory from my childhood in Odessa...*
12. **\*Eggplant Babaganoush ...***with a combination of tahini, lemon juice, garlic and other flavors. It's divine...*

### **HOT APPETIZERS**

1. **Potatoes with Mushrooms**
2. **Khachapuri**
3. **Country style Pork Stew...***with potatoes and mushrooms*
4. **Chicken "Pomodoro" ...***breaded breast of chicken and fresh tomatoes baked with creamy sauce and topped with mozzarella cheese*



### **MAIN COURSE**

**Salmon Fillet...***made into the shape of roses, with pasta and white Wine sauce*

**Shish Kabob Assortment: Chicken, Pork and Lulya Kabob**  
*Simple Marinade Make Kabobs Just Right And Full Of Meaty Flavor*  
*Included Pita Bread and special sauce*

### **DESSERT**

**Hot Apple-Cherry Strudel...***with Ice Cream*  
**Fruit platter**  
**Coffee and tea**

### **DRINKS**

**Complimentary Bottle "Russian Standard" Vodka (750 ml)**

or 2 Bottles Of Wine (Per 10 Peoples)

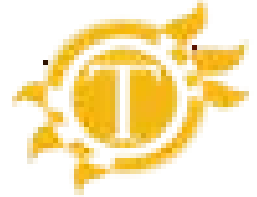
**BANQUET COST PER PERSON:**

**\$110.00 (no pork + \$10) + 6% Sales Tax + 18%GRATUITY**

**25% DEPOSIT IS REQUIRED**

**CHILDREN TO 8 YEARS ARE HALF PRICE**

**CHILDREN FROM 8 YEARS FULL PRICE**



## SPECIAL BANQUET MENU

1. **Seashell Salad**...*marinated shrimp, squid, crawfish, fresh mushroom, with spicy sauce*
2. **Kani Salad**...*thin shreds of imitation crab sticks and seaweed mixed with Japanese mayonnaise and drizzle with hot sesame seed oil, topped with Tobiko*
3. **Sesame Tuna**... *coated with sesame seeds, and quickly seared, served rare in ginger sauce*
4. **Spicy Salmon Tartare**...*diced raw salmon, massago, hot sesame Japanese mayonnaise, red caviar*
5. **Fish Assortment**...*platter of Lox, Semga and White Fish*
6. **Meat Assortment**... *roast pork, beef tongue, roast chicken, mustard & horseradish*
7. **Pickled Vegetables Assortment**
8. **Greek Salad** *vine ripe tomatoes, lettuce, mixed olives, cucumbers, red onion, pepperocini and feta cheese*
9. **Duck Salad**...*roasted duck meat, prunes, mesclun, green apple, nuts, crunchy tangerines, sweetened sour sauce*
10. **Tatiana Salad**... *daikon radish, meat, crunchy fried onions and little bit of mayonnaise*
11. **"Rockefeller" Salad**...*fresh mozzarella and blue cheese dressing*
12. **Eggplant Assortment:**  
\***Eggplant Caviar** *grilled to a crisp eggplant, fresh tomatoes, fresh and fried onion, garlic and sunflower seeds oil ....memory from my childhood in Odessa...*  
\***Eggplant Babaganoush** ...*with a combination of tahini, lemon juice, garlic and other flavors. It's divine...*

## HOT APPETIZERS

1. **Potatoes with Mushrooms**
2. **Khachapuri**
3. **Crêpe "Surprise"** *chicken, mushrooms and Spanish onion sautéed in creamy sauce, then gently wrapped in crêpe*
4. **Shrimps "Papardella"**...*white creamy sauce*
5. **Braised Short Ribs** ...*tender braised beef napped in a silky, rich sauce with bold red wine flavor and apricot*

## MAIN COURSE

**TILAPIA**...*fillet..roasted with grilled pineapple in mustard sauce*

**LAMB CHOPS "KARSKI"**

## DESSERT

**Homemade cake "Napoleon"**

**Fruit platter**

**Coffee and tea**

## DRINKS

**Complimentary Bottle "Russian Standard" Vodka (750 ml)**

**or 2 Bottles Of Wine (Per 10 Peoples)**

**BANQUET COST PER PERSON \$120.00 + FL Sales Tax + 18%GRATUITY**

**30% DEPOSIT IS REQUIRED**

**CHILDREN TO 8 YEARS ARE HALF PRICE  
CHILDREN FROM 8 YEARS FULL PRICE**



## SUPER DELUXE BANQUET MENU

### **Assorted Berries**

**Lobster Salad...***this luscious lobster tossed with yellow peppers ,  
unchy celery and spicy creamy base*

**Shrimps and Oysters...** *on ice, cocktail sauce*

**Assorted Smoked Fish...***Fillet of Chilean Sea Bass , Semga,  
urgeon, mix olives and cherry capers*

**Kani Salad...** *thin shreds of imitation crab sticks and seaweed mixed  
th Japanese mayonnaise and drizzle with hot sesame seed oil, topped with  
obiko*

**"Mango" Salad...***sliced fresh mango, baby spinach, grilled chicken  
ast in spicy sauce*

**Waldorf Salad...***sliced apples, celery, grapes, chicken mix with light  
mayonnaise and candied walnuts*

**8. Buffalo Napoleon** *fresh mozzarella with tomatoes, basil, arugula drizzled with olive oil and  
balsamic reduction*

**9. Beef Carpaccio...***a dish of raw beef tenderloin, sliced thinly moistened with spiced sauce*

**10. Arugula...***caramelized walnuts, crumbled goat cheese, strawberry, pink vinegar & olive oil*

**11. Pickled Assortment...***tomatoes, cucumbers and watermelon*

**12. Assorted Marinated Mushrooms** *Shitake(маслята), Porcini and Nameko(опята) in special  
bouquet of herbs*

### HOT APPETIZERS

**1. Potatoes with Sautéed Mix Mushrooms... Porcini, Shitake and Spanish Onions**

**2. Crêpes With Black Caviar**

**3. Seashells Assortment...***Escargot baked with Garlic-Herb butter; baked Oysters with spinach in  
white sauce and Grated Romano Cheese*

**4. Pan Seared Foie Gras...***in semisweet wine sauce topped with Fresh Raspberry*

**5. Quails...***stuffed with rice, potatoes' Nest and quail eggs, wine sauce and berries*

### MAIN COURSE

**1. Rack Of Lambs...***tendered and loaded with flavor, best with rosemary wine sauce and rice with dry  
fruits*

**or**

**Chateaubriand...***seared and roasted beef tenderloin served with is a wonderfully rich  
Porcini Mushroom Sauce*

**2. Chilean Sea Bass In Lemon Sauce** *with spinach, parsley mashed potatoes*

**or**

**Oven Roasted Sturgeon...** *pomegranate sauce*

### DESSERT

**1. Assorted mini desserts**

**2. Coffee and Tea**

### DRINKS

**Complimentary Bottle "Russian Standard" Vodka (750 ml)  
or 2 Bottles Of Wine (Per 10 Peoples)**

**Bottled Mineral Water, Soda**

**INCLUDED IN BANQUET PRICE:**

**Special Table Tops, Overlay, Chair covers**

**BANQUET COST PER PERSON \$175.00 + FL Sales Tax + GRATUITY**

**30% DEPOSIT IS REQUIRED**

**CHILDREN TO 8 YEARS ARE HALF PRICE; CHILDREN FROM 8 YEARS FULL PRICE**

**INCLUDED IN BANQUET PRICE:**



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**Candelabra rent \$120 ( Medium) ; \$150 (large)**



**Fruit Tree Centerpiece \$120**