



The Mahogany Menu

Appetizers

Placed on Table at Beginning of Event

(Choice of One)

Edamame

Japanese Soybean Lightly Steamed & Served Fresh

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil, Garlic Cloves & Diced Onions on Italian Crostinis

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COURSE ONE

Salad

Choice of One

The Imperial Mandarin Salad

Organic Romaine Lettuce, Diced Cabbage, Mandarin Orange slices, Edamame, Crispy Wontons, Peanuts and Japanese Eggplant topped with a Ginger Sesame Dressing

Caesar Salad

*Organic Romaine Lettuce, Parmesan Chips, Fresh Croutons
With a Homemade Caesar Dressing*

Asian Caesar Salad

*Organic Romaine Lettuce with Cashews, Crispy Wontons
and a Cashew Ginger Caesar Dressing*

Garden Salad

*Baby Field Greens with Tomatoes, Cabbage, Red Onions, Tomatoes and Golden Raisins
Served with Choice of: Yuzu Vinaigrette, Balsamic Vinaigrette, Ranch*

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COURSE TWO

Sandwiches

Choice Of Three

Vegetarian Wrap

Grilled Green and Yellow Zucchini with Japanese Eggplant, Roasted Red Peppers and Gorgonzola Cheese in a Sun-dried Tomato Wrap

The Italian

*Ham, Genoa Salami, Pepperoni, Provolone, Fire Roasted Red Peppers, Lettuce and Tomatoes
Kissed with Balsamic Oil and Vinegar on Italian Bread*

(Sandwiches continued)

Fresco Focaccia

*Fresh Baked Rosemary Focaccia with Roasted Japanese Eggplant, Roasted Red Peppers,
Fresh Mozzarella, Red Onion, Vine-Ripe Tomatoes and Baby Field Greens
topped with Balsamic Vinaigrette*

Chicken Teriyaki Wrap

Grilled Chicken with Teriyaki Sauce, Vine-Ripe Tomatoes and Caramelized Onions in a Wrap

Mongolian Steak Sandwich

*Skirt Steak Marinated in a Sweet and Spicy Mongolian BBQ Sauce
with Caramelized Onions on a Bun*

Pesto Chicken Focaccia

*Flame Grilled Chicken Breast with Roasted Red Peppers and Fresh Pesto
on Fresh Focaccia*

Turkey Avocado

*Turkey with Sliced Avocados, Melted Provolone Cheese and Sun-dried Tomatoes
on Focaccia Bread*

Imperial Chicken Wrap

*Flame Grilled Chicken Breast with Iceberg Lettuce, Bok Choy, Carrots, Vidalia Onions,
Cashews and Golden Raisins with a Ginger Sesame Soy Dressing in a Wrap*

Tokyo Eggplant Wrap

*Roast Japanese Eggplant Sautéed with Garlic, Ginger, Vine-Ripe Tomatoes, Fresh Basil
and Chopped Scallions in a Wrap*

Asian Caesar Wrap

*Grilled Chicken, Organic Romaine Lettuce, Cashews & Crispy Wontons
with a Ginger-Peanut Caesar Dressing in a Wrap*

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COURSE THREE

Dessert

Choice of One

Chocolate Mousse Cake

or

NY Cheesecake

or

Seasonal Sliced Fruit

****Additional \$3.95 per person cake cutting fee for own special occasion cake****

*Coffee, Decaffeinated Coffee, and Assorted Teas
Regular and Diet Soft Drinks*

\$28.95 Per Person

Subject to 19% Service Charge and NYS Sales Tax

Available for Lunch Only (11am-3pm)



The Water Menu

Appetizers

Placed on Table prior to Guest's Arrival

(Choice of One)

Edamame

Japanese Soybean Lightly Steamed & Served Fresh

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil, Garlic Cloves & Diced Onions on Italian Crostinis

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COURSE ONE

Egg Roll

Choice of One

Chicken Francaise Egg Roll

Francaise Style Chicken Breast within an Egg Roll

Accompanied by a Rich Lemon Francaise Dipping Sauce

Garden Vegetable Spring Roll

Mushrooms Blended with Fresh Seasonal Vegetables and Soy Sauce for Dipping

Pizza Egg Roll

Egg Roll Stuffed with a Roasted Red Pepper and Tomato Paste with Fresh Garlic, Basil,

Mozzarella Cheese. Served with Marinara sauce on the side

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Salad

Choice of One

The Imperial Mandarin Salad

Organic Romaine Lettuce, Diced Cabbage, Mandarin Orange Slices, Edamame, Crispy Wontons,

Peanuts and Japanese Eggplant topped with a Thai Peanut Dressing

Caesar Salad

Organic Romaine Lettuce, Parmesan Chips, Fresh Croutons with a Homemade Caesar Dressing

Asian Caesar Salad

Organic Romaine Lettuce with Cashews, Crispy Wontons and a Ginger-Peanut Caesar Dressing

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COURSE TWO

Ravioli

Choice of One

Garden Vegetable Ravioli

Spinach Pasta Ravioli with Vegetable Stuffing and Served with a light Pomodoro Sauce

(Ravioli Continued)

Truffle Mushroom Ravioli

*Truffle Mushroom Ravioli with a hint of Truffle Oil
Topped off with a Rich Creamy Mushroom Sauce*

Seafood Ravioli

Squid Ink Striped & Lobster Stuffed Ravioli in a Succulent Pink Sauce

Meat Ravioli

Meat Stuffed Ravioli topped with a Hearty Bolognese Sauce

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Flat Breads

Fresh baked Focaccia Flat Breads topped with our Very Unique Combinations...
Choice of One

Kung Pao Chicken

*Marinated Chicken with Peanuts, Zucchini, Carrots, Celery
and Fire Roasted Red Peppers*

Thai Skirt Steak

Skirt Steak with Sautéed Caramelized Onions and a Thai Peanut Sauce

Classic Italian

Fresh Tomato Sauce, Fresh Garlic, Basil and Mozzarella Cheese

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COURSE THREE

Dessert

Choice Of One

New York Style Cheesecake

or

Chocolate Mousse Cake

Additional \$3.95 per person cake cutting fee for own special occasion cake

*Coffee, Decaffeinated Coffee, and Assorted Teas
Regular and Diet Soft Drinks*

\$34.95 Per Person

Subject to 19% Service Charge and NYS Sales Tax

Also Available Viana Signature Desserts

Assorted Cannolis choice of:

Melon, Chocolate, Traditional with or without Chocolate Chips and Mandarin Orange

additional \$2.00 per person