



3100 Ocean Parkway, Brooklyn, NY, 11235
T. 718-333-0003, Fax 718-333-1700
www.visavisny.com / e-mail: info@visavisny.com

Vis-à-Vis Banquet \$155

COLD APPETIZERS & SALADS

East Coast Blue Point Fresh Oysters on Ice
Masago Crusted North Carolina Pink Tiger Shrimp Cocktail
Gently Spiced Ahi-Tuna Tartar
Premium European Smoked Fish Platter
Assortment of Pickled Vegetables
Charcuterie Platter
Garden Fresh Vegetable Crudit 
Apple-wood Smoked Duck Salad
Vis-à-vis London Salad
Chargrilled Spanish Octopus Salad
Italian Burrata Salad

HOT APPETIZERS

Pan Seared Potatoes & Wild Mushrooms
Peking Duck & Scallion Pancake Rolls
French Crepes filled with Escargot
Pan Seared Foie Gras

MAIN COURSE

Grilled Langoustines
Pan Seared Chilean Sea Bass
Herb Crusted Prime Filet Mignon
Rosemary Crusted Grilled All-Natural Colorado Lamb Chops

DESSERTS

Chefs Selection of Five Petit Mini Desserts
Deluxe Fruit Platter

NY Sales Tax and Gratuity 18% are NOT included.
Deposits are refundable as Gift Certificates only





3100 Ocean Parkway, Brooklyn, NY, 11235
T. 718-333-0003, Fax 718-333-1700
www.visavisny.com / e-mail: info@visavisny.com

Vis-à-Vis Banquet \$130

COLD APPETIZERS & SALADS

Gently Spiced Ahi-Tuna Tartar
Gourmet Cold Cuts Platter
Assortment of Pickled Vegetables
Premium European Smoked Fish Platter
Italian Burrata Salad
Apple-wood Smoked Duck Salad
Fresh Garden Salad
Grilled Chicken Caesar Salad

HOT APPETIZERS

Pan Seared Potatoes & Wild Mushrooms
Peking Duck & Scallion Pancake Rolls
Sizzling Filet Mignon Yakitori
Grilled Tandoori Shrimp

MAIN COURSE

Pan Seared Chilean Seabass
Prime Rib-Eye Steak
Rosemary Crusted Grilled Lamb Chops

DESSERT

Chefs Selection of Four Petit Mini Desserts
Deluxe Fruit Platter



NY Sales Tax and Gratuity 18% are NOT included.
Deposits are refundable as Gift Certificates only



3100 Ocean Parkway, Brooklyn, NY, 11235
T. 718-333-0003, Fax 718-333-1700
www.visavisny.com / e-mail: info@visavisny.com

Vis-à-Vis Banquet \$110

Not Available On Saturdays...

COLD APPETIZERS & SALADS

Assortment of Pickled Vegetables
House Cured Beetroot Infused Salmon Gravlox
Gourmet Cold Cuts Platter

Trio Pate Board
Italian Burrata Salad
Garden Salad or Greek Salad
Grilled Chicken Caesar Salad

HOT APPETIZERS

Pan Seared Potatoes & Wild Mushrooms
Peking Duck & Scallion Pancake Rolls
Braised Short Ribs Bites
Wild Mushroom Ravioli

MAIN COURSE

Pan Seared Atlantic Salmon
Herb Crusted Skirt Steak
Panko Crusted Chicken Kiev

DESSERT

Chefs Selection of Three Petit Mini Desserts
Fruit Platter

NY Sales Tax and Gratuity 18% are NOT included.
Deposits are refundable as Gift Certificates only

