Taci's Beyti
Turkish Restaurant

BANQUET MENU DE LUXE

1953-55 Coney Island Avenue Brooklyn, New York 11223
(718) 627 – 5750 (51)

D - contains dairy **G** - contains gluten **N** - contains nuts

COLD APPETIZERS

HUMMUS • G D
Mashed chickpeas blended with fresh garlic, sesame paste and herbs

STUFFED GRAPE LEAVES
Stuffed with chef's special blend of rice, herbs and spices

EGGPLANT SPREAD
Pureed eggplant flavored with garlic, herbs and parsley

PAN-FRIED EGGPLANT • D
Served cold with yogurt in garlic sauce

TARATOR • D
Mix of tahini, yogurt, sour cream, fresh garlic and parsley

HOT APPETIZERS

FRIED CALAMARI • G
Squid fried in vegetable oil w/onion, lemon & spices

SIGARA BOREGI • D G
Feta Cheese, parsley, dill and herbs wrapped up in homemade Turkish fillo (five rolls)

SPINACH PIE • G
Thin-layered dough filled with a blend of fresh spinach, feta cheese and parsley (five triangles)

FINDIK LAHMACUN • G
A traditional dish of very thin layers of dough topped with a blend of ground lamb, tomatoes, parsley and onions, garlic, cumin, black and red pepper

SIDE ORDERS

FRENCH FRIES AND RICE • G

SALADS

SHEPHERD SALAD w/cheese on the side • D
Diced tomatoes, cucumbers, onions, green peppers dressed with olive oil and lemon juice topped with parsley and black olives

EZME
Shredded tomatoes, cucumbers, onions, (optional hot peppers) in garlic and lemon dressing topped with parsley and olives

ENTRÉES

SHRIMP SAUTEE • D
Shrimps sauteed with tomatoes and mushrooms topped with kasseri cheese and specially prepared in a casserole

GRILLED TROUT
Whole trout charbroiled on the grill, topped with a dressing of lemon and garlic. Served with a green salad

MIXED GRILL
Mixed grill assortment of shish kebab, gyro, chicken, and adana kebab grilled to taste and served with tomatoes and green pepper

VEGETARIAN ENTRÉES • G D
Feta or Mozzarella Pie, - special order

DESSERTS

BAKLAVA • G N
Layers of very thin fillo dough layered with walnuts and pistachios then baked until golden and served with honey syrup

BURMA • G N
Rolled fillo dough stuffed with walnuts and pistachios and served with honey syrup

KADAYIF • G N
Shredded dough layered with walnuts and pistachios and served with honey syrup

KAZANDIBI • D N
Pan-fried milk pudding served with a touch of cinnamon

KUNEFE • D N G
Shredded dough layered with sweet kunefe cheese, baked to a golden color and served with honey syrup and pistachio topping

PLATE OF FRUITS
A variety of seasonal fruits

BEVERAGES

TURKISH COFFEE • AMERICAN COFFEE
SANKA TEA • HERBAL TEA
PITCHER of COKE, SPRITE, SELTZER and ICED TEA

DOWNSTATE
HEALTH SCIENCES UNIVERSITY

University Hospital of Brooklyn
College of Medicine
School of Graduate Studies
College of Nursing
School of Health Professions
School of Public Health

To: **The Downstate Community**

From: **David Christini** David J Christini
Dean, School of Graduate Studies

Annual Research Day Dinner **on** ***Wednesday, March 24, 2027*** **will be at Taci's Beyti Turkish Restaurant, 1953 Coney Island Avenue (Coney Island Avenue at Avenue P, Brooklyn) at 6:00pm. Special diet (i.e., vegetarian) meals will be made available if you request one by Friday, March 12th. We must receive a reservation for each attendee, regardless of whether they are being sponsored by the School of Graduate Studies. Please bring this dinner reservation to Sharon Reid in the Graduate Office (BSB-3-114), by Friday, March 12th. The closest subway is the B/Q at Kings Highway station. All information about Research Day, is at** https://www.downstate.edu/education-training/school-of-graduate-studies/annual-research-day/index.html

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Reservation for Research Day Dinner at Taci's Beyti Turkish Restaurant 6:00 p.m., Wednesday, March 24, 2027

Name_____ **Program/School** _____

Subscription	**Number**	**Cost**	**Total**
School of Graduate Studies Students	_____	**Sponsored**	**xxxxxx**
Presenting **Students from other schools,** ***Presenting*** **Residents/Post-Doctoral Fellows** (*partially sponsored)*	_____	**$20.00**	_____
Faculty, Staff, Alumni, Guests, and friends (*partially sponsored)*	_____	**$40.00**	_____
	======		=====
Total	#_____		$_____

First subscriber special Diet type, if any _____

Please bring this form and payment (if required) to Sharon Reid in the Graduate Office (BSB 3-114a, 3rd floor of the BSB) by Friday, March 12th. Payment in cash is preferred; please contact Ms. Reid for other payment options if cash payment is not possible.

Additional names on this voucher _____ **Special Diet type**_____,

_____ **Special Diet type** _____,

_____ **Special Diet type** _____.