

# Petergof



## Cold Appetizers

### RED SALMON CAVIAR "OLADUSHKI"

Homemade pancakes served with premium quality Red Salmon Caviar

### SEAFOOD TREASURES

Stone crab claws and prawns served with cocktail sauce and lemon

### CHARCUTERIE

Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes

### PROSCIUTTO AND FIG TARTINE

Prosciutto, creamy goat cheese, figs and fresh basil on sliced grilled sour dough baguettes, lightly drizzled with honey

### SMOKED SALMON NORI ROLLS

Wood smoked sliced Alaskan salmon wrapped on Nori

### EEL WAKAME SALAD

Unagi eel served on a bed of crabmeat and seaweed salad

### HUNTER DUCK SALAD

Traditional southwestern French flavors - meaty duck breast, dressed in chef's special sauce with strawberries, star fruit, grilled pineapple and mandarins, garnished with pomegranate seeds, served over Mesclun mix and frisee lettuce

### SESAME SEARED TUNA

Pan seared Ahi-tuna coated with sesame seeds, served with shredded yellow radish, ginger and wasabi

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### "ZOLUSHKA" SALAD

Red and yellow sliced boiled beets mixed in chef's exclusive dressing presented on a bed of mesclun mix, garnished with cilantro and sprinkled with goat cheese, decorated with crescent peaches

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

European style potato salad with diced boiled potatoes, eggs, carrots, chicken breast, pickles, and peas tossed in mayonnaise

### MUSHROOM MARINÉS

Assortment of premium marinated mushrooms

### CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES

Barreled pickled red and white cabbage, cherry tomatoes and pickles, marinated apples and grapes

## Hot Appetizers

### PAN FRIED POTATOES WITH SHITAKE MUSHROOMS

Home style (zharennaya kartoshka s gribami)

### LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

### SEAFOOD EXTRAVAGANZA

Jumbo shrimp stuffed with crab meat, wrapped in a puff pastry, served with green mussels and mango sauce

### GOURMET DUCK CREPES

Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums and apricots, drizzled with cherry sauce

### KUGELIS

Baked potato pudding topped sour cream and scallions

## Main Course

### CEPELINI

Traditional Lithuanian cuisine - potato based dumpling stuffed with ground meat and served with bacon sauce

### GRACIOUS GROUPER WITH APRICOT GLAZE

Pan seared grouper fillet served with fresh pineapple, mango, and papaya salsa presented on a bed of grilled vegetables

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

## Alcohol included

1 bottle of "Ketel One" vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

## Soft Drinks

Compot, Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Items and prices are subject to change without notice