



Cold Appetizers

TARTARE DELIGHT

Smoked salmon roulade and Tuna Tartare presented on Asian spoons

PLACINTE CA LA MAMA CASA

Homemade baked pastries with your choice of:

**Farmer's cheese and herbs*

**Potatoes with onions or*

**Cabbage*

PROSCIUTTO AND FIG TARTINE

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

RACITURA DE PUI ("HOLODETS")

Slowly cooked chicken by the chef's Old Russian recipe

RED SALMON CAVIAR "OLADUSHKI"

Homemade pancakes topped with premium quality Red Salmon Caviar

SALATA "TARANEASCA"

Traditional Moldavian salad with tomatoes, cucumbers, peppers and feta tossed in sunflower oil, garnished with fresh parsley and dill

NEW ORLEANS CRAWFISH SALAD

Crawfish tail mixed in exclusive spicy aioli and served over a bed of baby spinach, drizzled with eel sauce

PLATOU DE APERITIVE

Assorted smoked cured meats and decadent cheeses

SHUBA (OR SELEDKA POD SHUBOI)

Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes with a mayonnaise base

CHARRED CHICKEN & VEGETABLE SALAD

Grilled chicken, bell peppers, Portobello mushroom, asparagus, zucchini, and yellow squash, drizzled with balsamic reduction and sprinkled with goat cheese

BELVÉDÈRE SHRIMP SALAD

Coconut shrimp mixed in sweet and sour sauce, served over Mesclun mix with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette

LIMBA SOACREI

Grilled eggplant rollatini with tomato and parsley, accompanied with chef's exclusive spread stuffed Campari tomatoes

"MURATURI"

Barreled pickled red and white cabbage, marinated mushrooms, cherry tomatoes, and pickles

Items and prices are subject to change without notice

Hot Appetizers

PAN FRIED POTATOES WITH SHITAKE MUSHROOMS

Home style (zharennaya kartoshka s gribami) sprinkled with feta cheese

SARMALE (COMBO)

Traditional stuffed rolls with meat and rice (grape and cabbage leafs) served with sour cream

SEAFOOD EXTRAVAGANZA

Baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese, served with jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry

MITITEI MOLDOVENESTI

Grilled small beef sausages served with peas, onions and grilled vegetables

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices, served with rice and roasted garlic

Main Course

CHATEAUBRIAND STEAK

Beef tenderloin filet served with Chateaubriand sauce and whipped mashed potatoes

COSTITA CU MAMALIGA

Traditionally prepared pork chop with homemade cornmeal

Dessert

FEAST OF FRESH FRUITS AND BERRIES

CHEF'S BANQUET DU PATISSERIE

Alcohol included

1 bottle of "Ketel One" 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

We offer Moldavian wine and champagne with our packages (please inquire with your order)