

Petergof

\$110

Cold Appetizers

TARTARE DELIGHT

Smoked salmon roulade and Tuna Tartare presented on Asian spoons

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

PROSCIUTTO AND FIG TARTINE

Prosciutto, creamy goat cheese, figs and fresh basil on toast points, lightly drizzled with honey and balsamic reduction

TERRINE DE FOIES DE VOLAILLE

Chicken liver pâté: a rich starter to a meal served with French bread

BELVÈDÈRE SHRIMP AND AVOCADO SALAD

Coconut shrimp mixed in sweet and sour sauce, served over Romaine lettuce, avocado, grape tomatoes, cilantro tossed in chef's exclusive dressing

FRENCH SALAD

Layered French's cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato fritts with delicate Provencal dressing tossed tableside and garnished with crushed walnuts

CHARCUTERIE

Assortment of premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince

SHUBA (OR SELEDKA POD SHUBOI)

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

SMOKED VEGETABLE SALAD

A light vegetarian smoked salad prepared with mushrooms, eggplant, tomatoes and onions, seasoned with garlic, dressed with balsamic reduction and topped with feta

SALO SASHIMI

Served with rye bread with garlic and scallions

JELLIED VEAL TONGUE (ZALIVNOE IZ YAZIKA)

Delicate and lean veal tongue incased in gelatin

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

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

ROASTED DUCK

Wine marinated roasted duck, glazed with orange juice and topped with dark cherry reduction

SAVORY MEAT CREPES WITH BOUILLON

Homemade stuffed "blinchiki" with chicken accompanied with a cup of homemade bouillon

SEAFOOD EXTRAVAGANZA

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

NEW ZEALAND RACK OF LAMB

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

Main Course

FILET MIGNON

Beef tenderloin seasoned and grilled to perfect tenderness served with baby roasted potatoes

CHANAKHI (UKRAINIAN STEW)

Lean pork sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl

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

Final guest count must be provided to Petergof no later than 24 - 48 hours prior to event date and may not be decreased the day of event

Items and prices are subject to change without notice