

Petergof

\$150

Cold Appetizers

BURRATA AMUSE BOUCHE

Individually plated 2 oz. Burrata served over poached pear slices and finished with grilled crostini

SUMPTUOUS LOBSTER SALVER

Selection of delicately prepared Atlantic Lobster hors d'oeuvres

OSETRA CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Black Caviar

TUNA POKÉ AND SALMON SASHIMI ROLLS

Sashimi tuna marinated with soy sauce and sesame oil cut into cubes, mixed with diced onion paired with smoked salmon wrapped in Nori

NEW ORLEANS STYLE CRAWFISH SALAD

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

SEAFOOD TREASURES

Crab claws and prawns served with cocktail sauce and lemon

MOULARD DUCK BREAST

Seared dark slivers of boneless duck meat topped with a savory blackberry reduction

CHARCUTERIE WITH TERRINE DE FOIES DE VOLAILLE

Assortment of sous-vide technique prepared chicken pâté accompanied with premium cured meats, decadent cheeses, crackers, grapes, and quince

KOBE BEEF POËLÉ BITES

Lightly seared Kobe beef tenderloin paired with trio sauce

EEL SPECIAL SALAD

Unagi eel served on a bed of crab meat and seaweed salad

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

Soft Drinks

Pellegrino, Cranberry Juice, Coffee, Tea

Hot Appetizers

GRATIN DE POMMES À LA DAUPHINOISE

A classic, individually served, French gratin dish prepared from thinly sliced potatoes, seasoned and baked in creamy sauce with mushrooms and cheese camembert

FOIÉ GRAS

Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce

SCALLOPS SAINT-JACQUES

Seared sea scallops wrapped in bacon served on homemade mini pancakes with a coconut whiskey sauce and caramelized apples

ROASTED DUCK CONFIT

Individually plated roasted duck shank accompanied with Brussel sprouts, caramelized carrots and shoe string potatoes

LA CAILLE GRILLED QUAILS

Quails marinated in honey, teriyaki sauce, and house spices, glazed with cherry sauce and served with truffle risotto

Main Course

CHOICE OF INDIVIDUALLY PLATED OR FAMILY STYLE

CHILEAN SEA BASS AND FILET MIGNON

Served with baby roasted potatoes, asparagus, and grilled vegetables

Dessert

FLAMING WILD BERRY FLAMBÉ prepared tableside

Homemade sugar pastry filled with a scoop of vanilla ice cream topped with flaming wild berry mix

FEAST OF FRESH FRUITS AND BERRIES

Alcohol included

1 bottle of Vodka "Grey Goose" per 10 guests and your choice of a bottle of Champagne, Red or White Wine

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