

# Petergof

\$38

## Cold Appetizers

### **PETERGOF SMOKED TROUT**

*Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar*

### **FRUTTI DI MARE SEAFOOD SALAD**

*A classic Italian mixed seafood salad made with boiled octopus, cuttlefish, shrimp, and green mussels, mixed with spinach, arugula, diced tomatoes, bell peppers, green olives, celery, and parsley, dressed with olive oil, Italian vinegar and fresh squeezed lemon*

### **TRADITIONAL "COULIBIAC"**

*Russian pie "Kulebyaka" with chicken and eggs*

### **DIANA SALAD**

*Grape tomatoes, dried cranberries, and toasted walnuts on mixed greens with raspberry vinaigrette, sprinkled with goat cheese*

### **FRENCH SALAD**

*Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato frittis with delicate Provencal dressing tossed tableside and garnished with crushed walnuts*

### **COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"**

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

### **"BUZHENINA" DOMASHNYAYA**

*Homestyle pork loin stuffed with carrots, seasoned with garlic and spices, baked to perfection*

### **NORWEGIAN HERRING**

*Sliced herring served with marinated onions and Kalamata olives, drizzled with extra virgin olive oil*

### **"RAZDOSOL"**

*Barreled pickled red and white cabbage, spicy mushrooms, vine tomatoes, and sour pickles*

## Soft Drinks

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

## Hot Appetizers

### **OVEN ROASTED POTATOES**

*Sliced red potatoes roasted with house spices*

### **SAVORY MEAT CREPES**

*Homemade stuffed "blinchiki" with chicken, topped with a creamy mushroom sauce*

### **MUSHROOM JULIENNE**

*Traditional Russian style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese and served in buttery dinner rolls*

### **SIBERIAN PELMENI**

*Russian dumplings made with chicken and onions, boiled and tossed with melted butter, served with sour cream*

## Main Course

### **GOURMET CHICKEN SHISH KABOB**

*Marinated chicken served on skewers, family style, with whipped mashed potatoes and marinated onions*

### **PORK MEDALLIONS**

*Tender pork medallions served with homemade latkes topped with light mushroom sauce*

## Dessert

### **REFRESHING PLATTER OF SEASONAL FRUITS**

### **HOMEMADE TORTES**

*Traditional light and fluffy Napoleon and decadent honey cake Spartak*

## Alcohol included

*1 bottle of Champagne or White or Red wine for 6 people*

*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*