

# Petergof

\$55

## Gold Appetizers

### **PETERGOF SMOKED TROUT**

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

### **BABY SALMON PLATTER**

*Thinly sliced wood smoked Alaskan salmon*

### **"MINSK" SALAD**

*French'd cut roasted beef, tomatoes, cucumbers, eggs and marinated onions tossed in homemade yogurt dressing*

### **"OBLOMOV" HORS-D'OEUVRE**

*Grilled eggplant Rollatini stuffed with walnuts, sautéed onions, cilantro, garlic, and pomegranate juice accompanied with "Mukhomorchiki"*

### **TRADITIONAL "COULIBIAC"**

*Russian pie "Kulebyaka" with chicken and eggs*

### **"HOLODETS"**

*Slowly cooked chicken by the chef's Old Russian recipe*

### **"NAPOLEON" LIVER**

*Traditional Ukrainian cuisine - layered liver cake made with chicken liver, carrots, onions, and garlic stuffing, garnished with mayonnaise*

### **UKRAINIAN SALAD**

*Traditional Ukrainian salad with diced tomatoes, cucumbers, radish, and scallions tossed in sour cream, garnished with fresh dill*

### **"BUZHENINA" DOMASHNYAYA**

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

### **"SHUBA" SALAD - SELEDKA POD SHUBOI**

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

### **"RAZDOSOL"**

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

## Soft Drinks

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

## Hot Appetizers

### **HOMESTYLE PAN FRIED POTATOES**

*Topped with of shitake mushrooms and onions*

### **"POZHARSKIE" CUTLETS**

*Ground chicken with onion, flavored with spices, encrusted in homemade jumbo bread crumbs and baked to a golden crust, served with buckwheat*

### **PORK MEDALLIONS**

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

### **"GOLUBTSI" STUFFED CABBAGE**

*Boiled cabbage leaves wrapped around a mix of ground chicken, onions, rice, and spices. Boiled to perfection in chef's exclusive tomato sauce and served with a dollop of sour cream*

## Main Course

### **PACIFIC COD**

*Grilled cod fillet served on a bed of grilled vegetables topped with lemon butter cream sauce*

### **GOURMET CHICKEN SHISH KABOB**

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

## Dessert

### **FEAST OF FRESH FRUITS AND BERRIES**

### **HOMEMADE TORTES**

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

## Alcohol included

*1 bottle of Hangar One Vodka 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*