

Petergof

MONGOLIAN VIP

\$68

Gold Appetizers

RASPUTIN RED SALMON CAVIAR BLINI

Homemade butter crepes served with premium Red Salmon Caviar

HOUSE SMOKED SALMON CARPACCIO

Wood smoked Alaskan salmon thinly sliced and topped with a light drizzle of crème fraîche

PROSCIUTTO AND FIG TARTINE

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

CEVICHE SHRIMP SALAD

Diced boiled shrimps, tomatoes, cucumbers, avocado, red onions and cilantro mixed in lemon juice, served with wonton

"MINSK" SALAD

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

FRENCH SALAD

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

"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

TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

"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 shiitake mushrooms and onions

JUMBO SHRIMP WITH PROSCIUTTO AND ASPARAGUS

A scrumptious combination of shrimp and asparagus wrapped in prosciutto, grilled to perfection

GARLIC ROSEMARY COLORADO LAMB LOIN

Fresh lamb roast soaked in a marinade of honey and herbs, roasted to perfection

SAVORY MEAT CREPES

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

CHEBUREKI

European style fried jumbo ravioli, stuffed with pork, beef, and onions, served with sour cream and spicy tomato sauce

Main Course

CHICKEN TABAKA

Whole tender Cornish hen, flattened, brushed with pepper and garlic, pan fried to a golden crust served with rice pilaf, marinated onions and roasted tomatoes

GOURMET PORK SHISH KABOB

Marinated pork 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 House 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