

# Petergof

\$72

## Cold Appetizers

### **TERRINE DE FOIES DE VOLAILLE**

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

### **RASPUTIN RED SALMON CAVIAR BLINI**

*Butter crepes served with premium Red Salmon Caviar*

### **HOUSE SMOKED SALMON CARPACCIO**

*Wood smoked sliced 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*

### **PETERGOF SMOKED TROUT**

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

### **CHOPPED SALAD**

*Romaine lettuce, roasted chicken, avocado, tomatoes, corn, bacon, blue cheese, scallions, and tortilla strips tossed in homemade citrus-lime vinaigrette*

### **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, bologna, 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*

### **CHICKEN "KIEV"**

*A popular Ukrainian cutlet: chicken breast pounded and rolled with garlic butter and dill, lightly breaded and baked to a golden, crispy crust*

### **SPINACH -STUFFED MEAT ROULADE**

*Baked ground meat stuffed with spinach, Swiss cheese and seasoned to taste*

### **GARLIC ROSEMARY COLORADO LAMB LOIN**

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

## Main Course

### **PACIFIC COD**

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

### **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 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*