

Petergof

\$80

MONGOLIAN VIP

Gold Appetizers

RASPUTIN RED SALMON CAVIAR BLINI

Homemade butter crepes served with premium Red Salmon Caviar

CHARCUTERIE

Assortment of premium meats including Buzhenina, bresaola, salami and prosciutto

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

FRENCH SALAD

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

"MONPLAISIR" SALAD

Thinly sliced veal tongue, fried onions, shiitake mushrooms, and vine tomatoes tossed in chef's creamy dressing, garnished with crispy onions

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

"NAPOLEON" LIVER

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

ALEXANDRIA GREEK SALAD

Sliced tomatoes, cucumbers, bell peppers, onion, feta cheese, and olives seasoned with salt, and oregano, and dressed with olive oil

"MUKHOMORCHIKI"

Campari Tomatoes stuffed with cheese and garlic spread

CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES

Barreled pickled red and white cabbage, cherry tomatoes, and pickles, marinated apples and grapes

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

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

GOURMET CHICKEN SHISH KABOB COMBO

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

BEEF ODJAHURI

Homemade spicy beef stew with crispy potatoes and tomato-onion sauce served in hot skillet

FRENCH BISTRO FILET

Herb marinated petite tender beef served with diced vegetables

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

Soft Drinks

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

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