

Petergof



\$80

Gold Appetizers

PASZTET Z WĄTRÓBI KURCZAKA

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 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

MIZERIA

Traditional Polish salad with diced cucumbers, tossed in sour cream, garnished with fresh dill

WĘDLINY

Assortment of kielbasa, salami, and decadent cheeses accompanied with crackers and grapes

“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

ŚLEDZIE

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

SALATKA JARZYNOWA

Creamy and delicious traditional Polish vegetable salad with diced boiled potatoes, eggs, celery, carrots, pickles, and peas tossed in mayonnaise

PIECZARKI MARYNOWANE

Assortment of premium marinated mushrooms

CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES

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

Soft Drinks

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

Hot Appetizers

ZIEMNIAKI SMAŻONE Z GRZYBAMI

Homestyle pan fried potatoes with Shiitake mushrooms

KIELBASA Z KAPUSTA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

PIECZONA KACZKA

Marinated roasted duck, stuffed with prunes and apples, with orange sauce on a side

“GOLABKI” 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

PIEROGI BABCI

Assortment of potato, sauerkraut and meat dumplings, served with fried onions, bacon and sour cream

Main Course

PACIFIC COD

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

ROLADA Z GRZYBAMI

Ground pork roulade stuffed with mushrooms, flavored with spices, coated in breadcrumbs and baked to a golden crust, served with buckwheat

KOTLET SCHABOWY

Thin, breaded and pan fried cutlet made from pork with whipped mashed potatoes and sautéed sauerkraut

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