

# Petergof

\$83

## Cold Appetizers

### RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

### CHARCUTERIE

Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes

### SESAME SEARED SALMON

Lightly seared salmon coated with sesame seeds, served with shredded yellow radish, ginger, and wasabi

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### "MINSK" SALAD

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

### BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

### "OBLOMOV" HORS-D'OEUVRE

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

### "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

### "ZOLUSHKA" SALAD

Red and yellow sliced boiled beets mixed in chef's exclusive dressing presented on a bed of mixed greens, garnished with cilantro and sprinkled with goat cheese, decorated with crescent peaches

### NORWEGIAN HERRING

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

### MUSHROOM MARINÉS

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

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

### FRENCH BISTRO FILET

Herb marinated petite tender beef served with diced vegetables

### MUSHROOM JULIENNE

Traditional Russian style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese, served in buttery dinner rolls

### ROASTED SHRIMP COCKTAIL

Jumbo shrimp marinated with olive oil, dry oregano, and fresh basil baked and served with traditional cocktail sauce in a tortilla basket

### SAVORY MEAT CREPES

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

## Main Course

### ESCOLAR SHISH KABOB

White tuna served on skewers and presented on a bed of grilled vegetables

### GOURMET PORK AND CHICKEN SHISH KABOB COMBO

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

## Dessert

### HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

### FEAST OF FRESH FRUITS AND BERRIES

## Alcohol

1 bottle of Hangar One 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