

# Petergof



## Gold 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 Alaskan salmon thinly sliced and topped with a light drizzle of special sauce

### PROSCIUTTO AND FIG TARTINE

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

### CHARCUTERIE

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

### BELVÈDÈRE SHRIMP SALAD

Coconut shrimp mixed in sweet and sour sauce, served over mixed greens with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette

### 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

### ZHARENIE PIROZHKI

Grandma's homemade recipe - pirozhki stuffed with chicken fried to a golden crisp

### “SHUBA” SALAD - SELEDKA POD SHUBOI

Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes, and mayonnaise base

### 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

## Soft Drinks

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

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

### LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

### CEPELINI

Traditional Lithuanian cuisine - potato based dumpling stuffed with ground meat and served with bacon sauce

### GOURMET CHICKEN SHISH KABOB

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

### CHEBUREKI

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

## Main Course

### SESAME GINGER SALMON

Baked Atlantic salmon fillet topped with chef's exclusive sesame ginger sauce and served on a bed of grilled vegetables

### KUGELIS

Baked potato pudding topped with sour cream and scallions

### SCHNITZEL

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

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

## Alcohol included

1 bottle of Hanger 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