

# Petergof

\$88

## Cold Appetizers

### RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### CHARCUTERIE

Assortment of premium cured meats, buzhenina, salo sashimi, peasant kielbasa, and dry salami

### BELVÈDÈRE SHRIMP AND AVOCADO SALAD

Coconut shrimp mixed in sweet and sour sauce, served over Romaine lettuce, avocado, grape tomatoes, cilantro tossed in chef's exclusive dressing

### SHUBA (OR SELEDKA POD SHUBOI)

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

### "NAPOLEON" LIVER

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

### BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

### FRENCH SALAD

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

### "OBLMOV" HORS-D'OEUVRE

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

### "HOLODETS"

Slowly cooked chicken by the chef's Old Russian recipe

### "KANAPKI"

Traditional Ukrainian sandwich with chef's exclusive spread, salami, fresh cucumber and tomato, sprinkled with grated mozzarella

### 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

### ROASTED DUCK

Wine marinated roasted duck, glazed with orange juice and topped with dark cherry (sauce on a side)

### SAVORY MEAT CREPES WITH BOUILLON

Homemade stuffed "blinchiki" with chicken accompanied with a cup of homemade bouillon

### 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

### "GOLUBTSI" 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

## Main Course

### CHANAKHI (UKRAINIAN STEW)

Lean pork sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl

### GOURMET PORK AND CHICKEN SHISH KABOB COMBO

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

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### CHEF'S BANQUET DU PATISSERIE

## Alcohol included

1 bottle of Hangar One Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

## Soft Drinks

Compot, Club Soda, 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