

Petergof

\$102

Gold Appetizers

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

SESAME SEARED TUNA

Lightly seared Ahi-tuna coated with sesame seeds, served with shredded yellow radish, ginger and wasabi

CHARCUTERIE

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

BEEF CARPACCIO

Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

EEL WAKAME SALAD

Unagi eel served on a bed of crab meat and seaweed salad

BELVÉDÈRE 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

PROSCIUTTO AND FIG TARTINE

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

IMPERIAL FISH PLATTER

Thinly sliced wood smoked Alaskan salmon and butterfish

INSALATA CAPRESE

Cherry tomatoes, mozzarella balls, and fresh basil tossed in olive oil and drizzled with balsamic vinegar

TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

CHOPPED SALAD

Romaine lettuce, roasted chicken, avocado, tomatoes, corn, bacon, blue cheese, scallions, and tortilla strips tossed in homemade citrus-lime vinaigrette

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

SEAFOOD EXTRAVAGANZA

Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, served with baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese

CHICKEN TABAKA

Whole tender Cornish hen, flattened, brushed with pepper and garlic, pan fried to a golden crust served with rice pilaf, marinated onions and roasted tomatoes

GRILLED VEAL TONGUE

Tender veal tongue grilled and served with Provencal salad

SIGNATURE PORK MEDALLIONS

Grilled pork tenderloin stuffed with mozzarella cheese and cilantro, wrapped in bacon

Main Course

CITRUS GLAZED SALMON

Baked Atlantic salmon fillet brushed with sweet citrus glaze, served on a bed of grilled vegetables

BONELESS BRAISED SHORT RIBS

Tender braised short ribs topped with homemade gravy served 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 "Ketel 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