

Petergof

\$120

Cold Appetizers

TARTARE DELIGHT

Lightly seared salmon coated with sesame seeds paired with tuna tartare presented on Asian spoons

SEAFOOD TREASURES

Crab claws and prawns served with cocktail sauce and lemon

"GÂTEAU DE CRÊPES SALÉES"

Layered crepes with smoked salmon and cream cheese garnished with Red Caviar accompanied with cold smoked Escolar

POËLÉ BITES

Lightly seared filet mignon paired with trio sauce

RASPUTIN RED SALMON CAVIAR BLINI

Homemade butter crepes topped with premium Red Salmon Caviar

CHARCUTERIE

Assortment of premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince

EEL SEAWEED WRAP

Crabmeat and seaweed mixed in trio sauce wrapped in unagi eel

SORRENTO SALAD

Thinly sliced prosciutto over ripe melon, chopped basil, mixed in virgin olive oil and a touch of fresh mint

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

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

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

FOIÉ GRAS

Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce

GOURMET DUCK CREPES

Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums and apricots, drizzled with cherry sauce

ROCKIN' OYSTERS ROCKEFELLER

Baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic

Main Course

SCALLOPS SAINT-JACQUES

Pan seared sea scallops wrapped in bacon served on homemade mini pancakes with a coconut whiskey sauce and caramelized apples

CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with whipped mashed potatoes

Dessert

FEAST OF FRESH FRUITS AND BERRIES

CHEF'S BANQUET DU PATISSERIE

Alcohol included

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

Soft Drinks

Pellegrino, Cranberry Juice, 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