

Petergof

\$59

Cold Appetizers

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

"MINSK" SALAD

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

INVOLTINI

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

TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

"HOLODETS"

Slowly cooked chicken by the chef's Old Russian recipe

"NAPOLEON" LIVER

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

UKRAINIAN SALAD

Traditional Ukrainian salad with diced tomatoes, cucumbers, radish, and scallions tossed in sour cream, garnished with fresh dill

"BUZHENINA" DOMASHNYAYA

Homestyle pork loin stuffed with carrots, seasoned with garlic and spices, baked to perfection

"SHUBA" SALAD - SELEDKA POD SHUBOI

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

"RAZDOSOL"

Barreled pickled red and white cabbage, marinated mushrooms, cherry tomatoes, and pickles

Soft Drinks

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

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

"POZHARSKIE" CUTLETS

Ground chicken with onion, flavored with spices, encrusted in homemade jumbo bread crumbs and baked to a golden crust, served with buckwheat

PORK MEDALLIONS

Tender pork medallions served with homemade latkes topped with light mushroom sauce

"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

PACIFIC COD

Grilled cod fillet served on a bed of grilled vegetables topped with lemon butter cream sauce

GOURMET CHICKEN SHISH KABOB

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

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

Alcohol included

1 bottle of Hangar 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