

**Mongolian VIP**

# Petergof

**\$76**

## Gold Appetizers

### **RASPUTIN RED SALMON CAVIAR BLINI**

*Homemade 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 crème fraîche*

### **PROSCIUTTO AND FIG TARTINE**

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

### **CEVICHE SHRIMP SALAD**

*Diced boiled shrimps, tomatoes, cucumbers, avocado, red onions and cilantro mixed in lemon juice, served with wonton*

### **"MINSK" SALAD**

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

### **FRENCH SALAD**

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

### **"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*

### **TRADITIONAL "COULIBIAC"**

*Russian pie "Kulebyaka" with chicken and eggs*

### **COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"**

*European style potato salad with diced boiled potatoes, eggs, carrots, chicken breast, pickles, and peas tossed in mayonnaise*

### **"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*

### **JUMBO SHRIMP WITH PROSCIUTTO AND ASPARAGUS**

*A scrumptious combination of shrimp and asparagus wrapped in prosciutto, grilled to perfection*

### **GARLIC ROSEMARY COLORADO LAMB LOIN**

*Fresh lamb roast soaked in a marinade of honey and herbs, roasted to perfection*

### **SAVORY MEAT CREPES**

*Homemade stuffed "blinchiki" with chicken, topped with a creamy mushroom sauce*

### **CHEBUREKI**

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

## Main Course

### **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*

### **GOURMET PORK SHISH KABOB**

*Marinated pork 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 House 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*