

Petergof

\$76

Cold Appetizers

TERRINE DE FOIES DE VOLAILLE

Chicken liver pâté: a rich starter to a meal served with French bread

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

HOUSE SMOKED SALMON CARPACCIO

Wood smoked sliced 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

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

CHOPPED SALAD

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

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, bologna, pickles, and peas tossed in mayonnaise

"RAZNOSOL"

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

CHICKEN "KIEV"

A popular Ukrainian cutlet: chicken breast pounded and rolled with garlic butter and dill, lightly breaded and baked to a golden, crispy crust

SPINACH -STUFFED MEAT ROULADE

Baked ground meat stuffed with spinach, Swiss cheese and seasoned to taste

GARLIC ROSEMARY COLORADO LAMB LOIN

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

Main Course

PACIFIC COD

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

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 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