

# Petergof

\$110

## 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*

### 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*

### 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*

### CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES WITH MUSHROOM MARINÉS

*Assortment of premium marinated mushrooms served with 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

*Junbo 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 48 hours prior to event date and may not be decreased the day of event*

*Items and prices are subject to change without notice*

*Credit card fees apply*