

Petergof

\$94

Cold Appetizers

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

CHARCUTERIE

Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes

SESAME SEARED SALMON

Lightly seared salmon coated with sesame seeds, served with shredded yellow radish, ginger, and wasabi

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

"MINSK" SALAD

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

BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

INVOLTINI

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

"MONPLAISIR" SALAD

Thinly sliced veal tongue, fried onions, shiitake mushrooms, and vine tomatoes tossed in chef's creamy dressing, garnished with crispy onions

TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

"ZOLUSHKA" SALAD

Red and yellow sliced boiled beets mixed in chef's exclusive dressing presented on a bed of mixed greens, garnished with cilantro and sprinkled with goat cheese, decorated with crescent peaches

NORWEGIAN HERRING

Sliced herring served with marinated onions and Kalamata olives, drizzled with extra virgin olive oil

CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES & MUSHROOM MARINÉS

Assortment of premium marinated mushrooms and 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

FRENCH BISTRO FILET

Herb marinated petite tender beef served with diced vegetables

MUSHROOM JULIENNE

Traditional Russian style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese, served in buttery dinner rolls

ROASTED SHRIMP COCKTAIL

Jumbo shrimp marinated with garlic, lemon zest, olive oil baked and served with traditional cocktail sauce on skewers

SAVORY MEAT CREPES

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

Main Course

ESCOLAR SHISH KABOB

White tuna served on skewers and presented on a bed of grilled vegetables

GOURMET PORK AND CHICKEN SHISH KABOB COMBO

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

Dessert

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

FEAST OF FRESH FRUITS AND BERRIES

Alcohol

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

Soft Drinks

Coke, Club soda, 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