

# Petergof

\$125

## Gold Appetizers

### **SALMON TARTARE ROULADE WITH TUNA TARTARE**

*Smoked Salmon Tartare Roulade and Tuna Tartare presented on Asian spoons*

### **RED SALMON CAVIAR "OLADUSHKI"**

*Homemade mini pancakes topped with premium Red Salmon Caviar*

### **PROSCIUTTO AND FIG TARTINE**

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

### **TERRINE DE FOIES DE VOLAILLE**

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

### **COCONUT SHRIMP AND AVOCADO SALAD**

*Romaine lettuce, avocado, grape tomatoes, cilantro mixed in chef's exclusive dressing topped with fried shrimp*

### **FRENCH SALAD**

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

### **CHARCUTERIE**

*Assortment of premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince*

### **SHUBA (OR SELEDKA POD SHUBOI)**

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

### **SMOKED VEGETABLE SALAD**

*A light vegetarian smoked salad prepared with mushrooms, eggplant, tomatoes and onions, seasoned with garlic, dressed with balsamic reduction and topped with feta*

### **SALO SASHIMI**

*Served with rye bread with garlic and scallions*

### **JELLIED VEAL TONGUE (ZALIVNOE IZ YAZIKA)**

*Delicate and lean veal tongue incased in gelatin*

### **MUSHROOM MARINÉS**

*Assortment of premium marinated mushrooms*

### **CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES**

*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*

### **BRAISED RABBIT IN SOUR CREAM SAUCE**

*Slow cooked rabbit in sour cream and mushroom sauce, served with fried potato wedges.*

### **SAVORY MEAT CREPES WITH BOUILLON**

*Homemade stuffed "blinchiki" with chicken accompanied with a cup of homemade bouillon*

### **SEAFOOD EXTRAVAGANZA**

*Jumbo 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*

### **NEW ZEALAND RACK OF LAMB**

*Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic*

## Main Course

### **FILET MIGNON**

*Beef tenderloin seasoned and grilled to perfect tenderness served with baby roasted potatoes*

### **CHANAKHI (UKRAINIAN STEW)**

*Lean pork sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl*

## Dessert

### **FEAST OF FRESH FRUITS AND BERRIES**

### **CHEF'S BANQUET DU PATISSERIE**

## Alcohol included

*1 bottle of "Ketel One" per 10 guests and your choice of a bottle of Champagne, Red or White Wine*

## Soft Drinks

*Compot, 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*