

# Petergof

\$125

## Cold Appetizers

### RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes served with premium Red Salmon Caviar

### SEAFOOD TREASURES

Stone crab claws and prawns served with cocktail sauce and lemon

### CHARCUTERIE

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

### SESAME SEARED TUNA

Lightly seared Ahi-tuna coated with sesame seeds, served with shredded yellow radish, ginger and wasabi

### PROSCIUTTO AND FIG TARTINE

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

### SMOKED SALMON NORI ROLLS

Wood smoked sliced Alaskan salmon wrapped in Nori

### EEL WAKAME SALAD

Unagi eel served on a bed of crabmeat and seaweed salad

### HUNTER DUCK SALAD

Traditional southwestern French flavors - meaty duck breast, dressed in chef's special sauce with strawberries, star fruit, grilled pineapple and mandarins, garnished with pomegranate seeds, served over mixed greens and frisee lettuce

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### "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

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

### 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 shitake mushrooms and onions

### LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

### SEAFOOD EXTRAVAGANZA

Jumbo shrimp stuffed with crab meat, wrapped in a puff pastry, served with green mussels and mango sauce

### GOURMET DUCK CREPES

Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums and apricots, drizzled with cherry sauce

### KUGELIS

Baked potato pudding topped with sour cream and scallions

## Main Course

### CEPELINI

Traditional Lithuanian cuisine - potato based dumpling stuffed with ground meat and served with bacon sauce

### GRACIOUS GROUPER WITH APRICOT GLAZE

Pan seared grouper fillet served with fresh pineapple, mango, and papaya salsa presented on a bed of grilled vegetables

## 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

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