

Petergof

\$53

Cold Appetizers

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

FRUTTI DI MARE SEAFOOD SALAD

A classic Italian mixed seafood salad made with boiled octopus, cuttlefish, shrimp, and green mussels, mixed with spinach, arugula, diced tomatoes, bell peppers, green olives, celery, and parsley, dressed with olive oil, Italian vinegar and fresh squeezed lemon

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

DIANA SALAD

Grape tomatoes, dried cranberries, and toasted walnuts on mixed greens with raspberry vinaigrette, sprinkled with goat cheese

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

FRENCH SALAD

Layered french'd 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

ASSORTED MEAT PLATTER

Veal tongue and home style pork loin (buzhenina)

NORWEGIAN HERRING

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

"RAZNOSOL"

Barreled pickled red and white cabbage, spicy mushrooms, vine tomatoes, and sour pickles

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Hot Appetizers

OVEN ROASTED POTATOES

Sliced red potatoes roasted with house spices

MUSHROOM JULIENNE

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

SAVORY MEAT CREPES

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

NORMANDY CHICKEN

French baked chicken breast coated with onions, tomato, mayonnaise, and mozzarella cheese

SIBERIAN PELMENI

Russian dumplings made with chicken and onions, boiled and tossed with melted butter, served with sour cream

Main Course

GOURMET CHICKEN KABOB

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

PORK MEDALLIONS

Tender pork medallions served with homemade latkes topped with light mushroom sauce

Dessert

REFRESHING PLATTER OF SEASONAL FRUITS

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

Alcohol

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 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