

# Petergof

\$97

## Mongolian VIP

### Cold Appetizers

#### RASPUTIN RED SALMON CAVIAR BLINI

*Homemade butter crepes served with premium Red Salmon Caviar*

#### CHARCUTERIE

*Assortment of premium meats including Buzhenina, bresaola, salami and prosciutto*

#### PETERGOF SMOKED TROUT

*Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar*

#### BABY SALMON PLATTER

*Thinly sliced wood smoked Alaskan salmon*

#### "MINSK" SALAD

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

#### FRENCH SALAD

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

#### "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*

#### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

#### "NAPOLEON" LIVER

*Traditional Ukrainian cuisine - layered liver cake made with chicken liver, carrots, onions, and garlic stuffing, garnished with mayonnaise*

#### ALEXANDRIA GREEK SALAD

*Sliced tomatoes, cucumbers, bell peppers, onion, feta cheese, and olives seasoned with salt, and oregano, and dressed with olive oil*

#### "MUKHOMORCHIKI"

*Campani Tomatoes stuffed with cheese and garlic spread*

#### 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*

#### GARLIC ROSEMARY COLORADO LAMB LOIN

*Fresh lamb roast soaked in a marinade of honey and herbs, roasted to perfection*

#### SAVORY MEAT CREPES

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

#### GOURMET CHICKEN SHISH KABOB COMBO

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

#### BEEF ODJAHURI

*Homemade spicy beef stew with crispy potatoes and tomato-onion sauce served in hot skillet*

#### FRENCH BISTRO FILET

*Herb marinated petite tender beef served with diced 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 House 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*