

Petergof



Cold Appetizers

TERRINE DE FOIES DE VOLAILLE

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

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

HOUSE SMOKED SALMON CARPACCIO

Wood smoked Alaskan salmon thinly sliced and topped with a light drizzle of special sauce

PROSCIUTTO AND FIG TARTINE

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

CHARCUTERIE

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

BELVÈDÈRE SHRIMP SALAD

Coconut shrimp mixed in sweet and sour sauce, served over mixed greens with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette

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

ZHARENIE PIROZHKI

Grandma's homemade recipe - pirozhki stuffed with chicken fried to a golden crisp

“SHUBA” SALAD - SELEDKA POD SHUBOI

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

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

Soft Drinks

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

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

CEPELINI

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

GOURMET CHICKEN SHISH KABOB

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

CHEBUREKI

European style fried jumbo ravioli stuffed with pork, beef, and onions, served with sour cream and spicy tomato sauce

Main Course

SESAME GINGER SALMON

Baked Atlantic salmon fillet topped with chef's exclusive sesame ginger sauce and served on a bed of grilled vegetables

KUGELIS

Baked potato pudding topped with sour cream and scallions

SCHNITZEL

Thin, breaded and pan fried cutlet made from pork with whipped mashed potatoes

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

Alcohol included

1 bottle of Hanger 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