

Petergof

\$120

Cold Appetizers

AMUSE BOUCHE

TUNA POKE AND SALMON ROULADE

Sashimi tuna marinated with soy sauce and sesame oil cut into cubes, mixed with diced onion paired smoked salmon tartare roulade

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

CHARCUTERIE WITH TERRINE DE FOIES DE VOLAILLE

Assortment of sous-vide technique prepared chicken pâté accompanied with premium cured meats, decadent cheeses, crackers, grapes, and quince

BEEF CARPACCIO

Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points

EEL WAKAME SALAD

Unagi eel served on a bed of crab meat and seaweed salad

MOULARD DUCK BREAST

Seared dark slivers of boneless duck meat topped with a savory blackberry reduction

BELVÉDÈRE 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

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

BALSAMIC BEEF STEAK SALAD

Grilled beef steak, kale, sweet pepper, butternut squash, tomato, mixed in balsamic vinaigrette and sprinkled with goat cheese

STRAWBERRY QUINOA SALAD WITH BURRATA

This strawberry quinoa salad is loaded with romaine lettuce, fresh herbs, burrata cheese, strawberry, avocado and chopped pistachio, topped with a citrus-lemon dressing, it's heavenly!

THAI CHICKEN SALAD

Grilled chicken mixed in chili-lime dressing with arugula, grape tomato, cucumber, red onion, rice noodles, garnished with cashew and mint

Hot Appetizers

FINGERLING POTATOES

Baked to perfection topped with Shiitake mushrooms

PAN SEARED SEAFOOD PLATTER

Assortment of pan seared langoustine, shrimp, scallop, calamari, octopus and mussels, served with tomato, corn and garlic butter parmesan sauce

GOURMET DUCK CREPES

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

NEW ZEALAND RACK OF LAMB

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

SIGNATURE PORK MEDALLIONS

Grilled pork tenderloin stuffed with mozzarella cheese and cilantro, wrapped in bacon

Main Course

CITRUS GLAZED SALMON

Baked Atlantic salmon fillet brushed with sweet citrus glaze, served on a bed of grilled vegetables

FILET MIGNON ODJAHURI

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

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE DESSERTS

Assortment of Tiramisu, Profiterole, Rum balls, 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

Cranberry Juice, Club Soda, 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

A Convenience Fee of 3.5% will be charged on all credit/debit card payments