

# Petergof

\$68

## Cold Appetizers

### SHRIMP BLT SALAD

Pan seared shrimp and bacon cubes, Romain lettuce, cherry tomato, Brussel sprouts and tortilla strips tossed in homemade citrus-lime vinaigrette

### TERIYAKI SALMON BITES

Pan seared salmon in teriyaki sauce, served with tropical salsa

### RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

### ASSORTED MIX OF MINI TARTINES

Filet mignon with horseradish and arugula, Roast beef with cheddar cheese and kale, Capocollo with cream cheese, grilled peach, blueberry and basil, Prosciutto with creamy goat cheese, arugula and glazed onion, Riga sprats with cream cheese, dill and pickles, all served on a toast

### THAI CHICKEN SALAD

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

### TERRINE DE FOIES DE VOLAILLE

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

### SUMMER PEACH SALAD

Grilled peach, arugula, blueberries, mixed in honey-balsamic vinaigrette, garnished with almonds and sprinkled with goat cheese

### KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

### NORWEGIAN HERRING

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

## Soft Drinks

Coke, Club soda, Coffee, Tea

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

### SAVORY MEAT CREPES

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

### MUSHROOM JULIENNE

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

### CHICKEN GIARDINIERA

Pan seared chicken breast with breadcrumbs, seasoning and giardiniera, served with roasted butternut squash and Brussel sprouts

## Main Course

### BRAISED PORK IN SOY SAUCE

Tender pieces of pork braised in flavorful sauce and sour cream served with potato latkes in individual ceramic bowl

### GOURMET CHICKEN SHISH KABOB

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

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

## Alcohol included

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

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