

Petergof

\$98

Cold Appetizers

AMUSE BOUCHE

*Individually served in Martini Glass
Smoked Tuna with Avocado Mousse*

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

TERIYAKI SEAFOOD SALAD

Pan seared eel, shrimp, cuttlefish and green mussels accompanied with avocado, cherry tomato, rice noodles and pine nuts, tossed in teriyaki sauce

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!

HOUSE SMOKED SALMON CARPACCIO

Wood smoked sliced Alaskan salmon thinly sliced and topped with a light drizzle of crème fraîche

TERRINE DE FOIES DE VOLAILLE

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

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

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

CHARRED CHICKEN & VEGETABLE SALAD

Grilled chicken, bell peppers, Portobello mushroom, asparagus, zucchini, and yellow squash, drizzled with balsamic reduction and sprinkled with goat cheese

AUTHENTIC RUSSIAN BOARD

Assortment of salo sashimi, individually plated sliced herring, and premium pickled vegetables

Hot Appetizers

HERBED SKILLET POTATOES

Pan fried cubed potatoes, seasoned with herbs and garlic, served on a hot skillet

ROASTED DUCK

Wine marinated roasted duck, glazed with orange juice and topped with dark cherry sauce

SEAFOOD EXTRAVAGANZA

Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, served with baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese

LAMB SHANKS - OSSO BUCCO STYLE

Slow braised in a delicious red wine sauce, vegetables and herbs, served with saffron risotto

VEAL TONGUE MUSHROOM JULIENNE

Traditional Russian style boiled veal tongue, white button mushrooms baked in cream, topped with melted cheddar cheese, served in buttery dinner roll

Main Course

EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

Assorted delicious grilled salmon kabob, pork ribs, chicken kabob, homemade kielbasa, mushrooms, asparagus wrapped in bacon, served with sautéed sauerkraut and golden roasted potatoes

Dessert

HOMEMADE DESSERTS

Assortment of Tiramisu, Profiterole, Rum balls, traditional light and fluffy Napoleon, and decadent honey cake Spartak

FEAST OF FRESH FRUITS AND BERRIES

Alcohol

1 bottle of Hangar One Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Soft Drinks

Coke, 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