

# Petergof

\$125

## Cold Appetizers

**SALMON TARTARE ROULADE WITH TUNA TARTARE**  
*Smoked Salmon Tartare Roulade and Tuna Tartare presented on Asian spoons*

**RED SALMON CAVIAR "OLADUSHKI"**  
*Homemade mini pancakes topped with premium Red Salmon Caviar*

**NEW ORLEANS CRAWFISH SALAD**  
*Crawfish tail mixed in exclusive spicy aioli, served over a bed of baby spinach, and drizzled with eel sauce*

**PROSCIUTTO AND FIG TARTINE**  
*Prosciutto, creamy goat cheese, figs and fresh basil on toast points, lightly drizzled with honey and balsamic reduction*

**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*

**RACITURA DE PUI ("HOLODETS")**  
*Slowly cooked chicken by the chef's Old Russian recipe*

**PLACINTE CA LA MAMA ACASA**  
*Assortment of homemade baked pastries made with: Farmer's cheese and herbs; Potatoes with onions; Cabbage*

**SALATA "TARANEASCA"**  
*Traditional Moldavian salad with tomatoes, cucumbers, peppers and feta tossed in sunflower oil, garnished with fresh parsley and dill*

**PLATOU DE APERITIVE**  
*Assorted smoked cured meats and decadent cheeses*

**SHUBA (OR SELEDKA POD SHUBOI)**  
*Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes with a mayonnaise base*

**GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD**  
*Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing*

**LIMBA SOACREI**  
*Grilled eggplant, thinly sliced, spread with garlic cheese and rolled with tomato and parsley*

**"MURATURI"**  
*Barreled pickled red and white cabbage, marinated mushrooms, cherry tomatoes, and pickles*

## Hot Appetizers

**HOMESTYLE PAN FRIED POTATOES**  
*Topped with of shiitake mushrooms and onions*

**SARMALE (COMBO)**  
*Traditional recipe of meat and rice stuffed rolls wrapped in grape leaf and cabbage leaf, simmered in tomato sauce, and served with sour cream*

**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*

**MITITEL MOLDOVENESTI**  
*Grilled small beef sausages served with peas, onions and grilled vegetables*

**NEW ZEALAND RACK OF LAMB**  
*Grilled lamb chops marinated in chef's special spices, served with rice and roasted garlic*

## Main Course

**CHATEAUBRIAND STEAK**  
*Beef tenderloin filet topped with Chateaubriand sauce served whipped mashed potatoes*

**COSTITA CU MAMALIGA**  
*Traditionally prepared pork chop with homemade cornmeal*

## Dessert

**FEAST OF FRESH FRUITS AND BERRIES**

**CHEF'S BANQUET DU PATISSERIE**

## Alcohol included

*1 bottle of "Ketel One" per 10 guests and your choice of a bottle of Champagne, Red or White Wine*

## Soft Drinks

*Compot, 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*