

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

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

TERRINE DE FOIES DE VOLAILLE
Chicken liver pâté: a rich starter to a meal served with French bread

COCONUT SHRIMP AND AVOCADO SALAD
Romaine lettuce, avocado, grape tomatoes, cilantro mixed in chef's exclusive dressing topped with fried shrimp

FRENCH SALAD
Layered French's cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato frititis with delicate Provencal dressing tossed tableside and garnished with crushed walnuts

CHARCUTERIE
Assortment of premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince

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

SMOKED VEGETABLE SALAD
A light vegetarian smoked salad prepared with mushrooms, eggplant, tomatoes and onions, seasoned with garlic, dressed with balsamic reduction and topped with feta

SALO SASHIMI
Served with rye bread with garlic and scallions

JELLIED VEAL TONGUE (ZALIVNOE IZ YAZIKA)
Delicate and lean veal tongue incased in gelatin

MUSHROOM MARINÉS
Assortment of premium marinated mushrooms

CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES
Barreled pickled red and white cabbage, cherry tomatoes, and pickles, marinated apples and grapes

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES
Topped with of shiitake mushrooms and onions

BRAISED RABBIT IN SOUR CREAM SAUCE
Slow cooked rabbit in sour cream and mushroom sauce, served with fried potato wedges.

SAVORY MEAT CREPES WITH BOUILLON
Homemade stuffed "blinchiki" with chicken accompanied with a cup of homemade bouillon

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

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

Main Course

FILET MIGNON
Beef tenderloin seasoned and grilled to perfect tenderness served with baby roasted potatoes

CHANAKHI (UKRAINIAN STEW)
Lean pork sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl

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*