

# Petergof

\$120

## Gold 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, tossed in citrus-lemon dressing, it's heavenly!

#### GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing

## 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