

Petergof

\$125

Gold 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

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

CHICKPEA AVOCADO SALAD

Cherry tomato, cucumber, avocado, feta cheese, chickpeas, red onion mixed in lemon-cilantro vinaigrette

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

MITITEI 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 with butter-roasted squash, Brussel sprouts and balsamic mushrooms

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