

Petergof

\$139

Cold Appetizers

BURRATA AMUSE BOUCHE

Individually plated 2 oz. Burrata served over poached pear slices and finished with grilled crostini

SEAFOOD TREASURES

Crab claws and prawns served with cocktail sauce and lemon

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

"GÂTEAU DE CRÊPES SALÉES"

Layered crepes with smoked salmon and cream cheese garnished with Red Caviar accompanied with cold smoked Escolar

TRADITIONAL "OLIVIE" WITH CRAWFISH AND RED CAVIAR

Russian style salad with Crawfish tail, diced boiled potatoes, quail eggs, carrots, pickles, and peas tossed in homemade mayonnaise, topped with premium Red Caviar

POÉLÉ BITES

Lightly seared filet mignon paired with trio sauce

CHARCUTERIE WITH TERRINE DE FOIES DE VOLAILLE

Assortment of sous-vide technique prepared chicken pâté accompanied with Moulard Duck, premium cured meats, decadent cheeses, crackers, grapes, and quince

EEL SEAWEED WRAP

Crabmeat and seaweed mixed in trio sauce wrapped in unagi eel

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

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

MANGO SALAD WITH CHILI LIME CHICKEN

It's bursting with juicy, chili lime chicken, sweet mango, oranges, creamy avocado, crunchy bell pepper, cherry tomatoes, and buttery cashews, all doused in sweet and tangy Honey Lime Vinaigrette

Hot Appetizers

FINGERLING POTATOES

Baked to perfection topped with Shiitake mushrooms

FOIÉ GRAS

Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce

GOURMET DUCK CREPES

Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums and apricots, drizzled with cherry sauce

ROCKIN' OYSTERS ROCKEFELLER

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

SCALLOPS SAINT-JACQUES

Pan seared sea scallops wrapped in bacon served on homemade mini pancakes with a coconut whiskey sauce and caramelized apples

CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts and balsamic mushrooms

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

Pellegrino, Cranberry Juice, 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