

NO PORK

Petergof

\$92

Cold Appetizers

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

SHRIMP BLT SALAD

Pan seared shrimp, Romain lettuce, cherry tomato, Brussel sprouts and tortilla strips tossed in homemade citrus-lime vinaigrette

HOUSE SMOKED SALMON CARPACCIO

Wood smoked sliced Alaskan salmon thinly sliced and topped with a light drizzle of crème fraîche

"MONPLAISIR" SALAD

Thinly sliced veal tongue, fried onions, shiitake mushrooms, and vine tomatoes tossed in chef's creamy dressing, garnished with crispy onions

TERRINE DE FOIES DE VOLAILLE

Chicken liver pâté: a rich starter to a meal served with French bread

INSALATA CAPRESE

Cherry tomatoes, mozzarella balls, and fresh basil tossed in olive oil and drizzled with balsamic vinegar

ASSORTED MIX OF MINI TARTINES

Filet mignon with horseradish and arugula, Shrimp with dried tomatoes, roasted pepper and pesto, Bresaola with creamy goat cheese, arugula and glazed onion, Riga sprats with cream cheese, dill and pickles, all served on a toast

FRENCH SALAD

Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato frits with delicate Provencal dressing tossed tableside and garnished with crushed walnuts

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

European style potato salad with diced boiled potatoes, eggs, carrots, chicken, pickles, and peas tossed in mayonnaise

AUTHENTIC RUSSIAN BOARD

Assortment of individually plated sliced herring, and premium pickled vegetables

Soft Drinks

Coke, Club Soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

SAVORY MEAT CREPES

Homemade stuffed "blinchiki" with chicken, topped with a creamy mushroom sauce

BUTTERFLY COCONUT SHRIMP

Junbo Shrimp breaded in coconut flakes, sprinkled with sesame seeds

GARLIC ROSEMARY COLORADO LAMB LOIN

Fresh lamb roast soaked in a marinade of honey and herbs, roasted to perfection and served with butternut squash and grilled asparagus

BEEF MEDALLIONS WITH MARSALA MUSHROOM SAUCE

Beef tenderloin, cooked medium, topped with Marsala red wine and mushroom sauce, served with potato latkes

Main Course

EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

Assorted delicious grilled **Salmon kabob, Lamb kabob, Chicken kabob, Lula kabob (beef and chicken)** mushrooms and asparagus, served with sautéed sauerkraut and golden roasted potatoes

Dessert

HOMEMADE DESSERTS

Assortment of Tiramisu, Profiterole, Rum balls, traditional light and fluffy Napoleon, and decadent honey cake Spartak

FEAST OF FRESH FRUITS AND BERRIES

Alcohol included

1 bottle of Hangar One Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

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