

Petergof



Gold Appetizers

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

HOUSE SMOKED SALMON CARPACCIO

Wood smoked Alaskan salmon thinly sliced and topped with a light drizzle of special sauce

PROSCIUTTO AND FIG TARTINE

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

CHARCUTERIE

Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes

"MONPLAISIR" SALAD

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

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

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

ZHARENIE PIROZHKI

Grandma's homemade recipe - pirozhki stuffed with chicken fried to a golden crisp

"SHUBA" SALAD - SELEDKA POD SHUBOI

Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes, and mayonnaise base

AUTHENTIC RUSSIAN BOARD

Assortment of sashimi, individually plated sliced herring, and premium pickled vegetables

Soft Drinks

Compot, Coke, Club Soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

CEPELINI

Traditional Lithuanian cuisine - potato based dumpling stuffed with ground meat and served with bacon sauce

BUTTERFLY COCONUT SHRIMP

Jumbo Shrimp breaded in coconut flakes, sprinkled with sesame seeds

MUSHROOM JULIENNE

Traditional Russian style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese and served in buttery dinner rolls

Main Course

GOURMET CHICKEN SHISH KABOB

Marinated chicken served on skewers, family style, with whipped mashed potatoes and marinated onions

SCHNITZEL

Thin, breaded and pan-fried cutlet made from pork with potato latkes

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

Alcohol included

1 bottle of Hanger 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