

# Petergof

\$99

## Cold Appetizers

### RASPUTIN RED SALMON CAVIAR BLINI

*Butter crepes served with premium Red Salmon Caviar*

### PETERGOF SMOKED TROUT

*Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar*

### CHARCUTERIE (UKRAINIAN STYLE)

*Assortment of premium cured meats, hunter sticks, peasant kielbasa, jerky pork, smoked ribs and chicken*

### COCONUT SHRIMP AND AVOCADO SALAD

*Romaine lettuce, avocado, grape tomatoes, cilantro mixed in chef's exclusive dressing topped with fried shrimp*

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

### "NAPOLEON" LIVER

*Traditional Ukrainian cuisine - layered liver cake made with chicken liver, carrots, onions, and garlic stuffing, garnished with mayonnaise*

### BABY SALMON PLATTER

*Thinly sliced wood smoked Alaskan salmon*

### FRENCH SALAD

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

### EGGPLANT ROULADE

*Grilled eggplant, thinly sliced, spread with garlic cheese, rolled with tomato and parsley*

### "HOLODETS"

*Slowly cooked chicken by the chef's Old Russian recipe*

### "KANAPKI"

*Traditional Ukrainian sandwich with chef's exclusive spread, salami, fresh cucumber and tomato, sprinkled with grated mozzarella*

### AUTHENTIC RUSSIAN BOARD

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

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

*Topped with of shiitake mushrooms and onions*

### BRAISED RABBIT IN SOUR CREAM SAUCE

*Slow cooked rabbit in sour cream and mushroom sauce*

### SAVORY MEAT CREPES WITH BOUILLON

*Homemade stuffed "blinchiki" with chicken accompanied with a cup of homemade bouillon*

### ROASTED SHRIMP COCKTAIL

*Jumbo shrimp marinated with garlic, lemon zest, olive oil baked and served with traditional cocktail sauce on skewers*

### "GOLUBTSI" STUFFED CABBAGE

*Boiled cabbage leaves wrapped around a mix of ground chicken, onions, rice, and spices. Boiled to perfection in chef's exclusive tomato sauce and served with a dollop of sour cream*

## Main Course

### CHANAKHI (UKRAINIAN STEW)

*Lean pork sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl*

### GOURMET PORK AND CHICKEN SHISH KABOB COMBO

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

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### CHEF'S BANQUET DU PATISSERIE

## Alcohol included

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

## Soft Drinks

*Compot, Club Soda, Coke, 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*