

Petergof

\$49

Cold Appetizers

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

DIANA SALAD

Grape tomatoes, dried cranberries, and toasted walnuts on mixed greens with raspberry vinaigrette, sprinkled with goat cheese

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

BABAGANOUSH

Roasted eggplant mixed in mayonnaise with house spices, garlic and a dash of lemon juice, served with grilled pita

VINAIGRETTE (OR "VINEGRET" SALAD)

Traditional vibrant Russian salad made of boiled beets, potatoes and carrots, onions, sauerkraut and pickles, dressed with sunflower oil

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

"BUZHENINA" DOMASHNYAYA

Homestyle pork loin stuffed with carrots, seasoned with garlic and spices, baked to perfection

NORWEGIAN HERRING

Sliced herring served with marinated onions and Kalamata olives, drizzled with extra virgin olive oil

Soft Drinks

Coke, Club Soda, Coffee, Tea

Hot Appetizers

OVEN ROASTED POTATOES

Sliced red potatoes roasted with house spices

SAVORY MEAT CREPES

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

MUSHROOM JULIENNE

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

SIBERIAN PELMENI

Russian dumplings made with chicken and onions, boiled and tossed with melted butter, served with sour cream

Main Course

GOURMET CHICKEN SHISH KABOB

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

PORK MEDALLIONS

Tender pork medallions served with homemade latkes topped with light mushroom sauce

Dessert

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

Alcohol included

1 bottle of Champagne or White or Red wine for 6 people

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