

# Petergof

\$89

## Gold Appetizers

### SHRIMP BLT SALAD

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

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### HOUSE SMOKED SALMON CARPACCIO

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

### BALSAMIC BEEF STEAK SALAD

Grilled beef steak, kale, sweet pepper, butternut squash, tomato, mixed in balsamic vinaigrette and sprinkled with goat cheese

### PROSCIUTTO AND FIG TARTINE

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

### GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing

### "GALARETKA"

Slowly cooked chicken by the chef's Old Russian recipe

### MIZERIA

Traditional Polish salad with diced cucumbers, tossed in sour cream, garnished with fresh dill

### WĘDLINY

Assortment of premium cured meats, slonina, kabanos sausage, peasant kielbasa, jerky pork, smoked ribs and chicken

### SALATKA JARZYNOWA

Creamy and delicious traditional Polish vegetable salad with diced boiled potatoes, eggs, celery, carrots, pickles, and peas tossed in mayonnaise

### CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES

Barreled pickled red and white cabbage, cherry tomatoes, pickles, and marinated mushrooms

## Soft Drinks

Coke, Club soda, Coffee, Tea

## Hot Appetizers

### ZIEMNIAKI SMAŻONE Z GRZYBAMI

Homestyle pan fried potatoes with Shiitake mushrooms

### BIGOS - (POLISH HUNTER STEW)

Cabbage and sauerkraut, cooked with homemade smoked kielbasa sausage, sliced into 1/2-inch pieces, prunes and mushrooms, served in individual ramekins

### PIECZONA KACZKA

Marinated roasted duck, stuffed with prunes and apples, with orange sauce on a side

### NALESNIKI - SAVORY MEAT CREPES

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

### KOTLET SCHABOWY

Thin, breaded and pan-fried cutlet made from pork with whipped mashed potatoes

## Main Course

### EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

Assorted delicious grilled salmon kabob, pork ribs, chicken kabob, Lula kabob, mushrooms, asparagus wrapped in bacon, served with sautéed sauerkraut and golden roasted potatoes

## Dessert

### HOMEMADE TORTES

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

## 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