

# Petergof

\$89

## Gold Appetizers

### RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

### SHRIMP BLT SALAD

Pan seared shrimp and bacon cubes, 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 crisp onions

### TERRINE DE FOIES DE VOLAILLE

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

### EGGPLANT ROULADE

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

### PROSCIUTTO AND FIG TARTINE

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

### 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, bologna, pickles, and peas tossed in mayonnaise

### AUTHENTIC RUSSIAN BOARD

Assortment of sashimi, 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

### RABBIT BRAISED IN SOUR CREAM SAUCE

Slow cooked rabbit in sour cream and mushroom sauce

### 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, pork ribs, chicken kabob, homemade kielbasa, mushrooms, asparagus wrapped in bacon, 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

## 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