

# Petergof

\$98

## Gold Appetizers

### AMUSE BOUCHE

*Smoked Tuna with Avocado Mousse*

### RED SALMON CAVIAR "OLADUSHKI"

*Homemade mini pancakes topped with premium Red Salmon Caviar*

### BALSAMIC BEEF STEAK SALAD

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

### ASSORTED MIX OF MINI TARTINES

*Filet mignon with horseradish and arugula, Shrimp with dried tomatoes, roasted pepper and pesto, Capocollo with cream cheese, grilled peach, blueberry and basil, Prosciutto with creamy goat cheese, arugula and glazed onion, Riga sprats with cream cheese, dill and pickles, all served on a toast*

### STRAWBERRY QUINOA SALAD WITH BURRATA

*This strawberry quinoa salad is loaded with romaine lettuce, fresh herbs, burrata cheese, strawberry, avocado and chopped pistachio, tossed in citrus-lemon dressing, it's heavenly!*

### HOUSE SMOKED SALMON CARPACCIO

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

### 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*

### TERRINE DE FOIES DE VOLAILLE

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

### KHACHAPURI

*A traditional Georgian dish of melted cheese-filled puff pasty*

### GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

### AUTHENTIC RUSSIAN BOARD

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

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

*Topped with of shitake mushrooms and onions*

### ROASTED DUCK

*Wine marinated roasted duck, glazed with orange juice and topped with dark cherry sauce*

### STUFFED JUMBO SHRIMP

*Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, baked to perfection*

### LAMB SHANKS - OSSO BUCCO STYLE

*Slow braised in a delicious red wine sauce, vegetables and herbs, served with saffron risotto*

### VEAL TONGUE MUSHROOM JULIENNE

*Traditional Russian style boiled veal tongue, white button mushrooms baked in cream, topped with melted cheddar cheese, served in buttery dinner roll*

## 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*

### FEAST OF FRESH FRUITS AND BERRIES

## Alcohol

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

## Soft Drinks

*Coke, Club soda, 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*