

# Petergof



## Gold Appetizers

### RASPUTIN RED SALMON CAVIAR BLINI

*Butter crepes served with premium Red Salmon Caviar*

### HOUSE SMOKED SALMON CARPACCIO

*Wood smoked Alaskan salmon thinly sliced and topped with a light drizzle of special sauce*

### PROSCIUTTO AND FIG TARTINE

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

### CHARCUTERIE

*Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes*

### "MONPLAISIR" SALAD

*Thinly sliced veal tongue, fried onions, shiitake mushrooms, and vine tomatoes tossed in chef's creamy dressing, garnished with crispy onions*

### 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*

### PETERGOF SMOKED TROUT

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

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

### ZHARENIE PIROZHKI

*Grandma's homemade recipe - pirozhki stuffed with chicken fried to a golden crisp*

### "SHUBA" SALAD - SELEDKA POD SHUBOI

*Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes, and mayonnaise base*

### AUTHENTIC RUSSIAN BOARD

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

## Soft Drinks

*Compot, Coke, Club Soda, Coffee, Tea*

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

*Topped with of shiitake mushrooms and onions*

### LITHUANIAN KIELBASA

*Homemade sausage stuffed with pork and served with sautéed sauerkraut*

### CEPELINI

*Traditional Lithuanian cuisine - potato based dumpling stuffed with ground meat and served with bacon sauce*

### BUTTERFLY COCONUT SHRIMP

*Jumbo Shrimp breaded in coconut flakes, sprinkled with sesame seeds*

### MUSHROOM JULIENNE

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

## Main Course

### GOURMET CHICKEN SHISH KABOB

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

### SCHNITZEL

*Thin, breaded and pan-fried cutlet made from pork with potato latkes*

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### HOMEMADE TORTES

*Traditional light and fluffy Napoleon and decadent honey cake Spartak*

## Alcohol included

*1 bottle of Hanger 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*