

# Petergof

\$145

## Cold Appetizers

### **BURRATA AMUSE BOUCHE**

*Individually plated 2 oz. Burrata served over poached pear slices and finished with grilled crostini*

### **FISH TARTARS**

*Assortment of sashimi grade Ahi tuna and Alaskan fresh salmon tartars*

### **RED SALMON CAVIAR "OLADUSHKI"**

*Homemade mini pancakes topped with premium Red Salmon Caviar*

### **"GÂTEAU DE CRÊPES SALÉES"**

*Layered crepes with smoked salmon and cream cheese garnished with Red Caviar accompanied with cold smoked Escolar*

### **TRADITIONAL "OLIVIE" WITH CRAWFISH AND RED CAVIAR**

*Russian style salad with Crawfish tail, diced boiled potatoes, quail eggs, carrots, pickles, and peas tossed in homemade mayonnaise, topped with premium Red Caviar*

### **EEL WAKAME SALAD**

*Unagi eel served on a bed of crab meat and seaweed salad*

### **POÉLÉ BITES**

*Lightly seared filet mignon paired with trio sauce*

### **CHARCUTERIE WITH TERRINE DE FOIES DE VOLAILLE**

*Assortment of sous-vide technique prepared chicken pâté accompanied with Moulard Duck, premium cured meats, decadent cheeses, crackers, grapes, and quince*

### **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*

### **KHACHAPURI**

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

### **MANGO SALAD WITH CHILI LIME CHICKEN**

*It's bursting with juicy, chili lime chicken, sweet mango, oranges, creamy avocado, crunchy bell pepper, cherry tomatoes, and buttery cashews, all doused in sweet and tangy Honey Lime Vinaigrette*

## Hot Appetizers

### **FINGERLING POTATOES**

*Baked to perfection topped with Shiitake mushrooms*

### **FOIÉ GRAS**

*Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce*

### **GOURMET DUCK CREPES**

*Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums and apricots, drizzled with cherry sauce*

### **SCALLOPS SAINT-JACQUES**

*Pan seared sea scallops wrapped in bacon served on homemade mini pancakes with a coconut whiskey sauce and caramelized apples*

### **NEW ZEALAND RACK OF LAMB**

*Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic*

## Main Course

### **CHATEAUBRIAND STEAK**

*Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts and balsamic mushrooms*

## Dessert

### **FEAST OF FRESH FRUITS AND BERRIES**

### **CHEF'S BANQUET DU PATISSERIE**

## Alcohol included

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

## Soft Drinks

*Pellegrino, Cranberry Juice, 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*