

# Petergof

\$65

## Cold Appetizers

### FRUTTI DI MARE SEAFOOD SALAD

A classic Italian mixed seafood salad made with boiled octopus, cuttlefish, shrimp, and green mussels, mixed with spinach, arugula, diced tomatoes, bell peppers, green olives, celery, and parsley, dressed with olive oil, Italian vinegar and fresh squeezed lemon

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

### DIANA SALAD

Grape tomatoes, dried cranberries, and toasted walnuts on mixed greens with raspberry vinaigrette, sprinkled with goat cheese

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

European style potato salad with diced boiled potatoes, eggs, carrots, bologna, pickles, and peas

### 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

### "BUZHENINA" DOMASHNYAYA

Homestyle pork loin stuffed with carrots, seasoned with garlic and spices, baked to perfection

### "HOLODETS"

Slowly cooked chicken by the chef's Old Russian recipe

### AUTHENTIC RUSSIAN BOARD

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

## Soft Drinks

Coke, Club Soda, Coffee, Tea

## Hot Appetizers

### OVEN ROASTED POTATOES

Sliced red potatoes roasted with house spices

### MUSHROOM JULIENNE

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

### SAVORY MEAT CREPES

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

### NORMANDY CHICKEN

French baked chicken breast coated with onions, tomato, mayonnaise, and mozzarella cheese

## Main Course

### GOURMET PORK KABOB

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

### LULA KABOB

Minced pork and chicken cooked on charcoal grill served with tomato sauce (Adjika) and marinated onion

## Dessert

### HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

## Alcohol

1 bottle of Champagne or White or Red wine for 10 people

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