

Petergof

\$76

Cold Appetizers

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

SMOKED SALMON CANAPE

Wood smoked sliced Alaskan salmon served on Rye bread with whipped dill cream cheese

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

AUTHENTIC RUSSIAN BOARD

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

TRADITIONAL "COULIBIAC"

Russian pie "Kulebyaka" with chicken and eggs

"HOLODETS"

Slowly cooked chicken by the chef's Old Russian recipe

"NAPOLEON" LIVER

Traditional Ukrainian cuisine - layered liver cake made with chicken liver, carrots, onions, and garlic stuffing, garnished with mayonnaise

"SHUBA" SALAD - SELEDKA POD SHUBOI

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

ASSORTED MEAT PLATTER

Veal tongue and home style pork loin (Buzhenina)

Soft Drinks

Coke, Club Soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

"POZHARSKIE" CUTLETS

Ground chicken with onion, flavored with spices, encrusted in homemade jumbo breadcrumbs and baked to a golden crust, served with buckwheat

"GOLUBTSI" STUFFED CABBAGE

Boiled cabbage leaves wrapped around a mix of ground chicken, onions, rice, and spices. Boiled to perfection in chef's exclusive tomato sauce and served with a dollop of sour cream

PORK MEDALLIONS

Tender pork medallions served with homemade latkes topped with light mushroom sauce

Main Course

GRANDPA'S SAUERKRAUT AND KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

GOURMET CHICKEN SHISH KABOB

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

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE TORTES

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