

Petergof

\$84

Cold Appetizers

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

SHRIMP BLT SALAD

Pan seared shrimp and bacon cubes, Romain lettuce, cherry tomato, Brussel sprouts and tortilla strips tossed in homemade citrus-lime vinaigrette

TERIYAKI SALMON BITES

Pan seared salmon in teriyaki sauce, served with tropical salsa

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

SUMMER PEACH SALAD

Grilled peach, arugula, blueberries, mixed in honey-balsamic vinaigrette, garnished with almonds and sprinkled with goat cheese

TERRINE DE FOIES DE VOLAILLE

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

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

THAI CHICKEN SALAD

Grilled chicken mixed in chili-lime dressing with arugula, grape tomato, cucumber, red onion, rice noodles, garnished with cashew and mint

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

BABAGANOUSH

Roasted eggplant mixed in mayonnaise with house spices, garlic and a dash of lemon juice, served with grilled pita

AUTHENTIC RUSSIAN BOARD

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

Soft Drinks

Coke, Club soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

SAVORY MEAT CREPES

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

STUFFED JUMBO SHRIMP

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

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

BRAISED PORK IN SOY SAUCE

Tender pieces of pork braised in flavorful sauce and sour cream served with potato latkes in individual ceramic bowl

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