

# Petergof

\$120

## Cold Appetizers

### RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

### LIMBA SOACREI

Grilled eggplant, thinly sliced, spread with garlic cheese and rolled with tomato and parsley

### PLACINTE

Assortment of homemade baked pastries made with: Farmer's cheese and herbs; Potatoes with onions; Cabbage

### RACITURA DE PUI ("HOLODETS")

Slowly cooked chicken by the chef's Old Russian recipe

### SALATA DIN LIMBA

Thinly sliced veal tongue, vine tomatoes, cucumbers tossed in chef's creamy dressing, garnished with parsley

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

### SALATA "TARANEASCA"

Traditional Moldavian salad with tomatoes, cucumbers, peppers and feta tossed in sunflower oil, garnished with fresh parsley and dill

### PLATOU DE APERITIVE

Assorted smoked cured meats and decadent cheeses

### SHUBA (OR SELEDKA POD SHUBOI)

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

### "MURATURI"

Barreled pickled red and white cabbage, marinated mushrooms, cherry tomatoes, and pickles

## Soft Drinks

Compot, Coke, Club soda, Coffee, Tea

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

### CARNACIORI CU MAMALIGA

A traditional Moldavian grilled kielbasa served with homemade cornmeal and a side of feta cheeses and sour cream

### ROASTED SHRIMP COCKTAIL

Jumbo shrimp marinated with garlic, lemon zest, olive oil baked and served with traditional cocktail sauce on skewers

### MIEL IMPARATESC

Fresh lamb roast soaked in a marinade of honey and herbs, roasted to perfection, served with pomegranate sauce

### SARMALE (COMBO)

Traditional recipe of meat and rice stuffed rolls wrapped in grape leaf and cabbage leaf, simmered in tomato sauce, and served with sour cream

## Main Course

### GOURMET CHICKEN SHISH KABOB

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

### MITITEI MOLDOVENESTI

Grilled small beef and pork sausages served with peas, onions and grilled vegetables

## 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