

Petergof

\$120

Cold Appetizers

RASPUTIN RED CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

CHARCUTERIE (UKRAINIAN STYLE)

Assortment of premium cured meats, hunter sticks, peasant kielbasa, jerky pork, smoked ribs and chicken

COCONUT SHRIMP AND AVOCADO SALAD

Romaine lettuce, avocado, grape tomatoes, cilantro mixed in chef's exclusive dressing topped with fried shrimp

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

"NAPOLEON" LIVER

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

BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

FRENCH SALAD

Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato frititis with delicate Provencal dressing tossed tableside and garnished with crushed walnuts

EGGPLANT ROULADE

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

"HOLODETS"

Slowly cooked chicken by the chef's Old Russian recipe

"KANAPKI"

Traditional Ukrainian sandwich with chef's exclusive spread, salami, fresh cucumber and tomato, sprinkled with grated mozzarella

AUTHENTIC RUSSIAN BOARD

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

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

BRAISED RABBIT IN SOUR CREAM SAUCE

Slow cooked rabbit in sour cream

SAVORY MEAT CREPES WITH BOUILLON

Homemade stuffed "blinchiki" with chicken accompanied with a cup of homemade bouillon

ROASTED SHRIMP COCKTAIL

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

"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

Main Course

CHANAKHI (UKRAINIAN STEW)

Lean pork sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl

GOURMET PORK AND CHICKEN SHISH KABOB COMBO

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

Dessert

FEAST OF FRESH FRUITS AND BERRIES

CHEF'S BANQUET DU PATISSERIE

Alcohol included

1 bottle of Hangar One Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Soft Drinks

Compot, Club Soda, Coke, 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