

**NO PORK**

# Petergof

**\$125**

## Cold Appetizers

### AMUSE BOUCHE

*Smoked Tuna with Avocado Mousse*

### RED SALMON CAVIAR "OLADUSHKI"

*Homemade mini pancakes topped with premium Red Salmon Caviar*

### "MONPLAISIR" SALAD

*Thinly sliced veal tongue, fried onions, shiitake mushrooms, and vine tomatoes tossed in chef's creamy dressing, garnished with crispy onions*

### BALSAMIC BEEF STEAK SALAD

*Grilled beef steak, kale, sweet pepper, butternut squash, tomato, mixed in balsamic vinaigrette and sprinkled with goat cheese*

### PETERGOF SMOKED TROUT

*Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar*

### HOUSE SMOKED SALMON CARPACCIO

*Wood smoked sliced Alaskan salmon thinly sliced and topped with a light drizzle of crème fraîche*

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

*European style potato salad with diced boiled potatoes, eggs, carrots, chicken breast, pickles, and peas*

### CHARCUTERIE (beef only)

*Assortment of cured meats, beef salami, bresaola, veal tongue, and decadent cheeses accompanied with crackers and grapes*

### FRIED PIROZHKI

*Grandma homemade recipe - pirozhki stuffed with chicken meat fried to a golden crisp*

### GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

### AUTHENTIC RUSSIAN BOARD

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

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

*Topped with of shiitake mushrooms and onions*

### ROASTED DUCK

*Wine marinated roasted duck, glazed with orange juice and topped with dark cherry sauce*

### SEAFOOD EXTRAVAGANZA

*Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, served with baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese*

### LAMB SHANKS - OSSO BUCCO STYLE

*Slow braised in a delicious red wine sauce, vegetables and herbs, served with saffron risotto*

### 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

### EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

*Assorted delicious grilled Salmon kabob, Lamb kabob, Chicken kabob, Lula kabob (beef and chicken), mushroom and asparagus, served with sautéed sauerkraut and golden roasted potatoes*

## Dessert

### HOMEMADE DESSERTS

*Assortment of Tiramisu, Profiterole, Rum balls, traditional light and fluffy Napoleon, and decadent honey cake Spartak*

### FEAST OF FRESH FRUITS AND BERRIES

## 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

*Coke, Club soda, 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*