

Petergof

\$145

Gold Appetizers

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes served with premium Red Salmon Caviar

SEAFOOD TREASURES

Stone crab claws and prawns served with cocktail sauce and lemon

CHARCUTERIE

Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes

SESAME SEARED TUNA

Lightly seared Ahi-tuna coated with sesame seeds, served with shredded yellow radish, ginger and wasabi

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

SMOKED SALMON NORI ROLLS

Wood smoked sliced Alaskan salmon wrapped in Nori

EEL WAKAME SALAD

Unagi eel served on a bed of crabmeat and seaweed salad

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

"ZOLUSHKA" SALAD

Red and yellow sliced boiled beets mixed in chef's exclusive dressing presented on a bed of mixed greens, garnished with cilantro and sprinkled with goat cheese, decorated with crescent peaches

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES WITH MUSHROOM MARINÉS

Assortment of premium marinated mushrooms served with barreled pickled red and white cabbage, cherry tomatoes and pickles, marinated apples and grapes

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

SEAFOOD EXTRAVAGANZA

Jumbo shrimp stuffed with crab meat, wrapped in a puff pastry, served with green mussels and mango sauce

GOURMET DUCK CREPES

Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums and apricots, drizzled with cherry sauce

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

CEPELINI

Traditional Lithuanian cuisine - potato based dumpling stuffed with ground meat and served with bacon sauce

CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts and balsamic mushrooms

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

Alcohol included

1 bottle of "Ketel One" vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Soft Drinks

Compot, Coke, Diet Coke, Sprite, Ginger Ale, 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