

Petergof

\$180

Cold Appetizers

AMUSE BOUCHE

Tuna tartare garnished with Red Caviar accompanied with orange cedar roasted salmon and smoked white tuna

OSETRA CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Black Caviar

FANTASY EEL WRAP

Smoked eel, avocado, quinoa, cucumber, lettuce and Korean carrot mixed in unagi sauce, wrapped in soybean pepper

BURRATA CAPRESE

2 oz Burrata served over cold smoked pear slices, poached in white balsamic vinaigrette, topped with grilled crostini

NEW ORLEANS STYLE CRAWFISH SALAD

Crawfish tail mixed in exclusive spicy aioli, served over a bed of baby spinach, and drizzled with eel sauce

SEAFOOD TREASURES

Crab claws and prawns served with cocktail sauce and lemon

MOULARD DUCK BREAST

Seared dark slivers of boneless duck meat topped with a savory blackberry reduction

CHARCUTERIE (PREMIUM)

Assortment of Foie Gras Pate, premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince

BEEF CARPACCIO

Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points

MANGO SALAD WITH CHILI LIME CHICKEN

It's bursting with juicy, chili lime chicken, sweet mango, oranges, creamy avocado, crunchy bell pepper, cherry tomatoes, and buttery cashews, all doused in sweet and tangy Honey Lime Vinaigrette

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

Soft Drinks

Pellegrino, Cranberry Juice, Coffee, Tea

Hot Appetizers

GRATIN DE POMMES À LA DAUPHINOISE

A classic, individually served, French gratin dish prepared from thinly sliced potatoes, seasoned and baked in creamy sauce with mushrooms and cheese camembert

FOIÉ GRAS

Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce

SCALLOPS SAINT-JACQUES

Seared sea scallops wrapped in bacon served on homemade mini pancakes with a coconut whiskey sauce and caramelized apples

LAMB SHANKS - OSSO BUCCO STYLE

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

LA CAILLE GRILLED QUAILS

Quails marinated in honey, teriyaki sauce, and house spices, glazed with cherry sauce and served with truffle risotto

Main Course

CHOICE OF INDIVIDUALLY PLATED OR FAMILY STYLE

CHILEAN SEA BASS AND FILET MIGNON

Served with baby roasted potatoes, asparagus, and grilled vegetables

Dessert

FLAMING WILD BERRY FLAMBÉ prepared tableside

Homemade sugar pastry filled with a scoop of vanilla ice cream topped with flaming wild berry mix

Alcohol included

1 bottle of Vodka "Grey Goose" 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