

# Petergof

\$62

## Cold Appetizers

### **PETERGOF SMOKED TROUT**

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

### **TRADITIONAL "COULIBIAC"**

*Russian pie "Kulebyaka" with chicken and eggs*

### **DIANA SALAD**

*Grape tomatoes, dried cranberries, and toasted walnuts on mixed greens with raspberry vinaigrette, sprinkled with goat cheese*

### **FRENCH SALAD**

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

### **BABAGANOUSH**

*Roasted eggplant mixed in mayonnaise with house spices, garlic and a dash of lemon juice, served with grilled pita*

### **VINAIGRETTE (OR "VINEGRET" SALAD)**

*Traditional vibrant Russian salad made of boiled beets, potatoes and carrots, onions, sauerkraut and pickles, dressed with sunflower oil*

### **COUNTY STYLE TRADITIONAL POTATO SALAD "OLIVIE"**

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

### **"BUZHENINA" DOMASHNYAYA**

*Homestyle pork loin stuffed with carrots, seasoned with garlic and spices, baked to perfection*

### **NORWEGIAN HERRING**

*Sliced herring served with marinated onions and Kalamata olives, drizzled with extra virgin olive oil*

## Soft Drinks

*Coke, Club Soda, Coffee, Tea*

## Hot Appetizers

### **OVEN ROASTED POTATOES**

*Sliced red potatoes roasted with house spices*

### **SAVORY MEAT CREPES**

*Homemade stuffed "blinchiki" with chicken, topped with a creamy mushroom sauce*

### **MUSHROOM JULIENNE**

*Traditional Russian style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese and served in buttery dinner rolls*

### **SIBERIAN PELMENI**

*Russian dumplings made with chicken and onions, boiled and tossed with melted butter, served with sour cream*

## Main Course

### **GOURMET CHICKEN SHISH KABOB**

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

### **PORK MEDALLIONS**

*Tender pork medallions served with homemade latkes topped with light mushroom sauce*

## Dessert

### **HOMEMADE TORTES**

*Traditional light and fluffy Napoleon and decadent honey cake Spartak*

## Alcohol included

*1 bottle of Champagne or White or Red wine for 6 people*

*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*