

# Petergof

\$115

## Cold Appetizers

### RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

### HOUSE SMOKED SALMON CARPACCIO

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

### ROASTED BEETS AND SHRIMP SALAD

Jumbo shrimp presented on a bed of arugula, red and yellow sliced beets, oranges, and grapefruit, mixed in chef's exclusive dressing, garnished with cilantro and blue cheese

### TERRINE DE FOIES DE VOLAILLE

Chicken liver pâté: a rich starter to a meal served with French bread

### "MONPLAISIR" SALAD

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

### EGGPLANT ROULADE

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

### PROSCIUTTO AND FIG TARTINE

Prosciutto, creamy goat cheese, figs, and fresh basil on toast points, lightly drizzled with honey and balsamic reduction

### FRENCH SALAD

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

### KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

### COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

### AUTHENTIC BOARD

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

## Soft Drinks

Coke, Club Soda, Coffee, Tea

## Hot Appetizers

### HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

### SAVORY MEAT CREPES

Homemade stuffed "blinchi" with chicken, topped with a creamy mushroom sauce

### BUTTERFLY COCONUT SHRIMP

Jumbo Shrimp breaded in coconut flakes, sprinkled with sesame seeds

### RABBIT BRAISED IN SOUR CREAM SAUCE

Slow cooked rabbit in sour cream and mushroom sauce

### STEAK SKEWERS

Beef tenderloin steak with beer marinade and jalapeno parsley chimichurri sauce

## Main Course

### EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

Assorted delicious grilled salmon kabob, pork ribs, chicken kabob, homemade kielbasa, mushrooms, asparagus wrapped in bacon, served with sautéed sauerkraut and golden roasted potatoes

## Dessert

### HOMEMADE TORTES

Assortment of traditional light and fluffy Napoleon, Carrot Cake, Blueberry Cheesecake, Profiteroles and Rum balls

## Alcohol included

1 bottle of Hangar One Vodka 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