

Petergof

\$74

Cold Appetizers

FRUTTI DI MARE SEAFOOD SALAD

A classic Italian mixed seafood salad made with boiled octopus, cuttlefish, shrimp, and green mussels, mixed with spinach, arugula, diced tomatoes, bell peppers, green olives, celery, and parsley, dressed with olive oil, Italian vinegar, and fresh squeezed lemon

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

TRADITIONAL "COULIBIAC"

Homemade 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

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

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

"BUZHENINA" DOMASHNYAYA

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

"HOLODETS"

Slowly cooked chicken by the chef's old recipe

AUTHENTIC BOARD

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

Soft Drinks

Coke, Club Soda, Coffee, Tea

Hot Appetizers

OVEN ROASTED POTATOES

Sliced red potatoes roasted with house spices

MUSHROOM JULIENNE

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

SAVORY MEAT CREPES

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

NORMANDY CHICKEN

French baked chicken breast coated with onions, tomato, mayonnaise, and mozzarella cheese

Main Course

GOURMET PORK KABOB

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

LULA KABOB

Minced pork and chicken cooked on charbroil grill served with spicy tomato sauce (Adjika) and marinated onion

Dessert

HOMEMADE TORTES

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

Alcohol

1 bottle of Champagne or White or Red wine for 10 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