



\$98

Gold Appetizers

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

NIÇOISE SALAD

Classic French Salad with seared Ahi Tuna, arugula, olives, cherry tomatoes, asparagus, hard-boiled quail eggs, and warm sliced baby potatoes, dressed with honey mustard dressing

TERIYAKI SALMON BITES

Pan seared salmon in teriyaki sauce, served with tropical salsa

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

ASIAN SKIRT STEAK SALAD

Grilled skirt steak served on a bed of arugula tossed in hoisin dressing with cherry tomatoes, carrots, red radish, and black croutons, sprinkled with sesame seeds

TERRINE DE FOIES DE VOLAILLE

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

ASSORTED MIX OF MINI TARTINES

Seared filet mignon with horseradish sauce and micro greens, Capocollo with cream cheese, grilled peach, blueberry and basil, Prosciutto with creamy goat cheese, arugula, and glazed onion, served on a toast

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing

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

STUFFED JUMBO SHRIMP

Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, baked to perfection

VEAL TONGUE MUSHROOM JULIENNE

Traditional style boiled veal tongue, white button mushrooms baked in cream, topped with melted cheddar cheese, served in buttery dinner roll

Main Course

EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

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

Dessert

FEAST OF FRESH FRUITS AND BERRIES

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