

Mongolian

Petergof

\$115

Gold Appetizers

AMUSE BOUCHE

Smoked Tuna with Avocado Mousse

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

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

CHARCUTERIE

Assortment of premium meats including Buzhenina, Bresaola, Capocollo, Salami, and Prosciutto

IMPERIAL FISH PLATTER

Thinly sliced wood smoked Alaskan salmon and butterfish

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, chicken breast, pickles, and peas tossed in mayonnaise

"MONPLAISIR" SALAD

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

FRIED PIROZHKI

Grandma homemade recipe - pirozhki stuffed with chicken meat fried to a golden crisp

CLASSIC INSALATA CAPRESE

Sliced Mozzarella "Ovalini" laid over slices of heirloom tomato, topped with fresh basil, olive oil and drizzled with balsamic vinegar

Soft Drinks

Coke, Club soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

SAVORY MEAT CREPES

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

STUFFED JUMBO SHRIMP

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

SIGNATURE PORK MEDALLIONS

Grilled pork tenderloin stuffed with mozzarella cheese and cilantro, wrapped in bacon

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic

Main Course

MONGOLIAN BEEF

Stir fry with thin slices of beef simmered in a soy, brown sugar, garlic, and ginger sauce, paired with scallions, served over steamed rice and crispy fried cellophane noodles

GOURMET CHICKEN SHISH KABOB

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

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-