

**Elegant Style**

# Passage

**\$115**

## Cold Appetizers

### ATLANTIC LOBSTER MEAT SALAD

*This lobster salad is a combination of fresh lobster meat, vegetables and herbs in a light and creamy dressing presented on butter lettuce leaves and decorated with lobster shell*

### 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*

### 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*

### CLASSIC INSALATA CAPRESE

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

### ASSORTED MIX OF MINI TARTINES

*Smoked Salmon Canape accompanied by Bresaola with creamy goat cheese, arugula and glazed onion, Capocollo with cream cheese, grilled peach, blueberry and basil, Prosciutto with creamy goat cheese, figs and fresh basil, all served on a toast*

### KHACHAPURI

*A traditional Georgian dish of melted cheese-filled puff pastry*

### SHUBA ROLLS (SUSHI STYLE)

*Classic shuba salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes with a mayonnaise base wrapped in nori*

### 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*

## Hot Appetizers

### SAVORY MEAT CREPES

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

### ROASTED DUCK

*Wine marinated roasted duck, glazed with orange juice, and topped with dark cherry sauce*

### BUTTERFLY COCONUT SHRIMP

*Jumbo Shrimp breaded in coconut flakes, sprinkled with sesame seeds*

### NEW ZEALAND RACK OF LAMB

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

## Main Course

### CHICKEN SHISH KABOB AND SALMON KABOB - COMBO

*Assorted delicious grilled salmon kabob and chicken served on skewers served golden roasted potatoes with grilled vegetables and asparagus*

## 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 Champagne or White or Red wine for 10 people*

## Soft Drinks

*Coke, Club soda, Coffee, Tea*

*Final guest count must be provided to Passage 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*