

Passage

\$72

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

TROUT ROYALE

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

BELVÈDÈRE SHRIMP SALAD

Coconut shrimp mixed in sweet and sour sauce, served over mixed greens with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette

TRADITIONAL "COULIBIAC"

Homemade pie "Kulebyaka" with chicken and eggs

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

Hot Appetizers

OVEN ROASTED POTATOES

Sliced red potatoes roasted with house spices

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

PELMENI

Dumplings made with chicken and onions, boiled and tossed with melted butter, served with sour cream

Main Course

EXCLUSIVE GRILLED MEAT AND VEGETABLE PLATTER

Assorted delicious grilled pork kabob, chicken kabob, Lula kabob, served with golden roasted potatoes, and grilled vegetables

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 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

Soft Drinks

Coke, Club Soda, Coffee, Tea