



\$85

Gold Appetizers

BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

PROSCIUTTO AND FIG TARTINE

Prosciutto, creamy goat cheese, figs, and fresh basil on toast points, lightly drizzled with honey and balsamic reduction

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

AUTHENTIC BOARD

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

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

"HOLODETS"

Slowly cooked chicken by the chef's old recipe

"NAPOLEON" LIVER

Traditional Ukrainian cuisine - layered liver cake made with chicken liver, carrots, onions, and garlic stuffing, garnished with mayonnaise

"SHUBA" SALAD - SELEDKA POD SHUBOI

Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes, and mayonnaise base

ASSORTED MEAT PLATTER

Veal tongue and home style pork loin (Buzhenina)

Soft Drinks

Coke, Club Soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

CHICKEN "KIEV"

A popular Ukrainian cutlet: chicken breast pounded and rolled with garlic butter and herbs, lightly breaded and baked to a golden, crispy crust

"GOLUBTSI" STUFFED CABBAGE

Boiled cabbage leaves wrapped around a mix of ground chicken, onions, rice, and spices. Boiled to perfection in chef's exclusive tomato sauce and served with a dollop of sour cream

MUSHROOM JULIENNE

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

Main Course

EXCLUSIVE GRILLED MEAT AND VEGETABLE PLATTER

Assorted delicious grilled chicken kabob, pork ribs, Lula kabob, homemade kielbasa, 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 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 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