

NO PORK

Passage

\$135

Gold Appetizers

AMUSE BOUCHE

Smoked Tuna with Avocado Mousse

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

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

ROASTED BEETS AND SHRIMP SALAD

Jumbo shrimp presented on a bed of arugula, red and yellow sliced beets, oranges, and grapefruit, mixed in chef's exclusive dressing, garnished with cilantro and blue cheese

HOUSE SMOKED SALMON CARPACCIO

Wood smoked sliced Alaskan salmon thinly sliced and topped with a light drizzle of crème fraîche

CHARCUTERIE (beef only)

Assortment of cured meats, beef salami, bresaola, veal tongue, and decadent cheeses accompanied with crackers and grapes

"MONPLAISIR" SALAD

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

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

FRIED PIROZHKI

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

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

AUTHENTIC BOARD

Assortment of individually plated sliced herring, and premium pickled vegetables

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

ROASTED DUCK

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

SEAFOOD EXTRAVAGANZA

Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, served with baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese

LAMB SHANKS - OSSO BUCCO STYLE

Slow braised in a delicious red wine sauce, vegetables and herbs, served with saffron risotto

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, Lamb kabob, Chicken kabob, Lula kabob (beef and chicken),** mushroom and asparagus, served with sautéed sauerkraut and golden roasted potatoes*

Dessert

HOMEMADE TORTES

Assortment of traditional light and fluffy Napoleon, Carrot Cake, Blueberry Cheesecake, Profiteroles and Rum balls

FEAST OF FRESH FRUITS AND BERRIES

Alcohol included

1 bottle of Ketel One Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

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