



\$145

Cold Appetizers

AMUSE BOUCHE

TUNA POKE AND SALMON ROULADE

Sashimi tuna marinated with soy sauce and sesame oil cut into cubes, mixed with diced onion paired smoked salmon tartare roulade

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

EEL PINEAPPLE CANAPE

Fusion recipe of grilled unagi canape with pineapple served on a bed of fine rice Vietnamese vermicelli, drizzled with Japanese eel sauce

MOULARD DUCK BREAST

Seared dark slivers of boneless duck meat topped with a savory blackberry reduction

TERIYAKI SEAFOOD SALAD

Pan seared eel, shrimp, cuttlefish, and green mussels accompanied with avocado, cherry tomato, rice noodles and pine nuts, tossed in teriyaki sauce

CHARCUTERIE WITH TERRINE DE FOIES DE VOLAILLE

Assortment of accompanied with premium cured meats, decadent cheeses, crackers, grapes, and quince

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

BEEF CARPACCIO

Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pasty

STRAWBERRY QUINOA SALAD WITH BURRATA

This strawberry quinoa salad is loaded with romaine lettuce, fresh herbs, burrata cheese, strawberry, avocado and chopped pistachio, tossed in citrus-lemon dressing, it's heavenly!

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

Hot Appetizers

FINGERLING POTATOES

Baked to perfection topped with Shiitake mushrooms

PAN SEARED SEAFOOD PLATTER

Assortment of pan seared langoustine, shrimp, scallop, calamari, octopus, and mussels, served with tomato, corn and garlic butter parmesan sauce

GOURMET DUCK CREPES

Homemade stuffed "blinchi" with pulled roasted duck mixed with raisins, plums, and apricots, drizzled with cherry sauce

LAMB SHANKS - OSSO BUCCO STYLE

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

SIGNATURE PORK MEDALLIONS

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

Main Course

CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts, asparagus, and balsamic mushrooms

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE DESSERTS

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

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

Cranberry Juice, 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