



\$120

Cold Appetizers

RASPUTIN RED CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

"MONPLAISIR" SALAD

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

CHARCUTERIE (UKRAINIAN STYLE)

Assortment of premium cured meats, hunter sticks, peasant kielbasa, jerky pork, smoked ribs, and chicken

COCONUT SHRIMP AND AVOCADO SALAD

Romaine lettuce, avocado, grape tomatoes, cilantro mixed in chef's exclusive dressing topped with fried shrimp

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

"NAPOLEON" LIVER

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

BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

FRENCH SALAD

Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato fritis with delicate Provencal dressing tossed tableside and garnished with crushed walnuts

ROASTED "VINEGRET" WITH HERRING

Traditional vibrant salad made of roasted beets, potatoes, and carrots, mixed with onions, sauerkraut, and pickles, dressed with sunflower oil, presented in a shape of a tower, and paired with herring

"HOLODETS"

Slowly cooked chicken by the chef's old recipe

AUTHENTIC BOARD

Assortment of salo sashimi and traditional Ukrainian "Kanapki" accompanied with premium pickled vegetables

Hot Appetizers

COUNTRY STYLE BAKED POTATOES "PO SELYANSKI"

Slice potatoes baked to a golden crust, topped with bacon, garnished with minced garlic, dill, and parsley

BRAISED RABBIT IN SOUR CREAM SAUCE

Slow cooked rabbit in sour cream

SAVORY MEAT CREPES WITH UKRAINIAN BORSCHT

Homemade stuffed "blinchiki" with chicken accompanied with a cup of delicious Ukrainian borscht

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

"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

Main Course

HUTSUL BANOSH WITH CRACKLINGS AND MUSHROOMS

Authentic homemade cornmeal porridge cooked with sour cream, topped with cracklings, sautéed mushrooms and feta cheese, baked in ceramic bowl

GOURMET PORK AND CHICKEN SHISH KABOB COMBO

Marinated pork and chicken served on skewers, family style, with whipped mashed potatoes and marinated onions

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

Soft Drinks

Compot, Club Soda, Coke, 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