



\$145

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

PROSCIUTTO AND FIG TARTINE

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

SMOKED SALMON CANAPE

Wood smoked sliced Alaskan salmon served on Rye bread with whipped dill cream cheese

COCONUT SHRIMP AND AVOCADO SALAD

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

MANGO SALAD WITH CHILI LIME CHICKEN

It's bursting with juicy, chili lime chicken, sweet mango, oranges, creamy avocado, crunchy bell pepper, cherry tomatoes, and buttery cashews, all doused in sweet and tangy Honey Lime Vinaigrette

CHARCUTERIE (UKRAINIAN STYLE)

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

SHUBA ROLLS (SUSHI STYLE)

Classic shuba salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes with a mayonnaise base wrapped in nori

SALO SASHIMI

Served with rye bread with garlic and scallions

JELLIED VEAL TONGUE (ZALIVNOE IZ YAZIKA)

Delicate and lean veal tongue incased in gelatin

Soft Drinks

Compot, Coke, Club Soda, Coffee, Tea

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

ROASTED DUCK - "KACHKA"

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

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

PAN SEARED SEAFOOD PLATTER

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

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic

Main Course

FILET MIGNON

Beef tenderloin seasoned and grilled to perfect tenderness served with baby roasted potatoes

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

Dessert

FEAST OF FRESH FRUITS AND BERRIES

CHEF'S BANQUET DU PATISSERIE

Alcohol included

1 bottle of "Ketel One" 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