



\$140

Gold Appetizers

ATLANTIC LOBSTER MEAT SALAD

This lobster salad is a combination of fresh lobster meat, asparagus, avocado, grapefruit, and herbs in a light chef's special dressing presented on spring mix and decorated with lobster shell

MANDARIN MOULARD DUCK SALAD

Seared dark slivers of boneless duck meat served on a bed of mix greens, topped with a mandarin and pomegranate dressing, garnished with Almond homemade cheese

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

BURRATA CAPRESE

Creamy burrata layered with ripe tomatoes and fresh basil over a bed of arugula, finished with olive oil and balsamic glaze

MANGO SALAD WITH CHILI LIME CHICKEN

Bursting with juicy, chili lime chicken, fresh mango, oranges, creamy avocado, sweet peppers, and cherry tomatoes, topped with buttery cashews, and drizzled with a sweet and tangy Honey Lime Vinaigrette

PLATOU DE APERITIVE

Assorted smoked cured meats and decadent cheeses

BELVÈDÈRE SHRIMP SALAD

Coconut shrimp mixed in sweet and sour sauce, served over mixed greens with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette

PLACINTE CA LA MAMA ACASA

Assortment of homemade baked pastries made with: Farmer's cheese and herbs; Potatoes with onions; Cabbage

SHUBA ROLLS (SUSHI STYLE)

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

RACITURA DE PUI ("HOLODETS")

Slowly cooked chicken by the chef's old recipe

LIMBA SOACREI

Grilled eggplant, thinly sliced, spread with garlic cheese, and rolled with tomato and parsley

Soft Drinks

Compot, Coke, Club Soda, Coffee, Tea

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

PAN SEARED SEAFOOD PLATTER

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

SARMALE (COMBO)

Traditional recipe of meat and rice stuffed rolls wrapped in grape leaf and cabbage leaf, simmered in tomato sauce, and served with sour cream

NEW ZEALAND RACK OF LAMB CU MAMALIGA

Grilled lamb chops marinated in chef's special spices, served homemade cornmeal and a side of feta cheeses and sour cream

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

CHEF'S BANQUET DU PATISSERIE

Alcohol included

1 bottle of "Courvoisier VS" cognac 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