



# Pold 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

### **BURRATA CAPRESE**

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

#### RIVIERA SHRIMP

Crisp arugula, creamy avocado, and cherry tomatoes topped with grilled Cajan shrimp and drizzled with a citrus-lime vinaigrette

#### 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

# **BABY SALMON TRIO**

A delicate trio of wood-smoked, sliced Alaskan salmonfeaturing classic original, black pepper-spiced, and dillseasoned varieties - artfully arrange and served with traditional accompaniments

# 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

# KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pasty

# 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

### 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



EXCLUSIVE GRILLED MEAT AND VEGETABLE PLATTER Assorted delicious grilled filet mignon kabob, lamb kabob, chicken kabob, Lula kabob (beef and chicken), mushroom and asparagus, served with sautéed sauerkraut and golden roasted potatoes



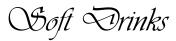
# FEAST OF FRESH FRUITS AND BERRIES

### HOMEMADE TORTES

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



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