



\$140

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

Tender grilled skirt steak served over arugula with cherry tomatoes, shredded carrots, ad red radish, tossed in a toasted hoisin-sesame dressing and finished with black croutons, and sesame seeds

RIVIERA SHRIMP

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

SMOKED SALMON CANAPE

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

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

"NAPOLEON" LIVER

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

CHARCUTERIE (UKRAINIAN STYLE)

Assortment of premium cured meats, veal tongue, 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

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

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

SAVORY MEAT CREPES

Homemade stuffed "blinchiki" with chicken, topped with a creamy mushroom sauce

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

EXCLUSIVE GRILLED MEAT AND VEGETABLE PLATTER

Assorted delicious grilled filet mignon kabob, chicken kabob, pork ribs, Lula kabob, served with golden roasted potatoes, asparagus wrapped in bacon, grilled mushrooms and vegetables

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