

Elegant Style

Passage

\$120

Cold Appetizers

ATLANTIC LOBSTER MEAT SALAD

This lobster salad is a combination of fresh lobster meat, vegetables and herbs in a light and creamy dressing presented on butter lettuce leaves and decorated with lobster shell

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

NIÇOISE SALAD

Classic French Salad with seared Ahi Tuna, arugula, olives, cherry tomatoes, asparagus, hard-boiled quail eggs, and warm sliced baby potatoes, dressed with honey mustard dressing

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

ASSORTED MIX OF MINI TARTINES

Smoked Salmon Canape accompanied by Bresaola with creamy goat cheese, arugula and glazed onion, Capocollo with cream cheese, grilled peach, blueberry and basil, Prosciutto with creamy goat cheese, figs and fresh basil, all served on a toast

SHUBA ROLLS (SUSHI STYLE)

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

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

Hot Appetizers

SAVORY MEAT CREPES

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

ROASTED DUCK

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

BUTTERFLY COCONUT SHRIMP

Jumbo Shrimp breaded in coconut flakes, sprinkled with sesame seeds

NEW ZEALAND RACK OF LAMB

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

Main Course

GOURMET CHICKEN SHISH KABOB

Assorted delicious grilled chicken served on skewers served with golden roasted potatoes, grilled vegetables and asparagus

Dessert

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

Soft Drinks

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