



\$125

Cold Appetizers

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

CHARCUTERIE

Assortment of cured meats (Veal Tongue, Salami, Bresaola, Prosciutto, Capocollo), and decadent cheeses accompanied with crackers and grapes

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

ROASTED BEET & GOAT CHEESE SALAD

Red and golden roasted beets, delicately cubed and tossed in the chef's exclusive dressing, arranged over a bed of fresh mixed greens, finished with caramelized roasted walnuts, a sprinkle of creamy goat cheese, and decorated with delicate microgreens

BABY SALMON TRIO

A delicate trio of wood-smoked, sliced Alaskan salmon - featuring classic original, black pepper-spiced, and dill-seasoned varieties - artfully arrange and served with traditional accompaniments

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

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

EGGPLANT ROULADE

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

AUTHENTIC BOARD

Assortment of sashimi, and premium pickled vegetables

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

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

BAKED SALMON KABOB

Tender chunks of salmon delicately seasoned and baked to perfection, served on a skewer with grilled seasonal vegetables

LAMB SHANKS - OSSO BUCCO STYLE

Slow braised in a delicious red wine sauce, vegetables and herbs, served with saffron risotto

Main Course

EXCLUSIVE GRILLED MEAT, AND VEGETABLE PLATTER

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

Dessert

HOMEMADE DESSERTS

Assortment of traditional light and fluffy Napoleon, Carrot Cake, Blueberry Cheesecake, Profiteroles and Rum balls

FEAST OF FRESH FRUITS AND BERRIES

Alcohol

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