

# Passage

\$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*

### BELVÉDÈRE 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 arranged 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 "blinchiki" 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*