

**NO PORK**

# Passage

**\$135**

## Cold 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 salmon - featuring classic original, black pepper-spiced, and dill-seasoned varieties - artfully arranged 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 pastry*

## 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*

### NEW ZEALAND RACK OF LAMB

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

### 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*

## Main Course

### EXCLUSIVE GRILLED MEAT AND VEGETABLE PLATTER

*Assorted delicious grilled filet mignon kabob, lamb kabob, chicken kabob, Lula kabob (beef and chicken), 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 Ketel 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*