

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