

Passage

\$140

Cold Appetizers

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes served with premium Red Salmon Caviar

SEAFOOD TREASURES

Stone crab claws and prawns served with cocktail sauce and lemon

CHARCUTERIE

Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes

SESAME SEARED TUNA

Lightly seared Ahi-tuna coated with sesame seeds, served with shredded yellow radish, ginger and wasabi

ASSORTED MIX OF MINI TARTINES

Seared filet mignon with horseradish sauce and micro greens, Capocollo with cream cheese, grilled peach, blueberry and basil, Prosciutto with creamy goat cheese, arugula, and glazed onion, served on a toast

SMOKED SALMON NORI ROLLS

Wood smoked sliced Alaskan salmon wrapped in Nori

EEL WAKAME SALAD

Unagi eel served on a bed of crabmeat and seaweed salad

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

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

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

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

AUTHENTIC BOARD

Assortment of sashimi, and premium pickled vegetables

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

PAN SEARED SEAFOOD PLATTER

A luxurious medley of langoustine, jumbo shrimp, tender scallops, calamari, octopus, and mussels, delicately prepared to perfection and presented with a trio of refined house sauces

GOURMET DUCK CREPES

Homemade stuffed "blinчики" with pulled roasted duck mixed with raisins, plums, and apricots, drizzled with cherry sauce

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

CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts, asparagus, and balsamic mushrooms

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE DESSERTS

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

Compot, 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