



\$125

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

STRAWBERRY QUINOA SALAD WITH BURRATA

This strawberry quinoa salad is loaded with romaine lettuce, fresh herbs, burrata cheese, strawberry, avocado and chopped pistachio, tossed in citrus-lemon dressing, it's heavenly!

HOUSE SMOKED SALMON CARPACCIO

Wood smoked sliced Alaskan salmon thinly sliced and topped with a light drizzle of crème fraîche

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

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

TERRINE DE FOIES DE VOLAILLE

Chicken liver pâté: a rich starter to a meal served with French bread

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

AUTHENTIC BOARD

Assortment of sashimi, individually plated sliced herring, and premium pickled vegetables

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

STUFFED JUMBO SHRIMP

Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, baked to perfection

LAMB SHANKS - OSSO BUCCO STYLE

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

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, FISH AND VEGETABLE PLATTER

Assorted delicious grilled salmon kabob, pork ribs, chicken kabob, homemade kielbasa, mushrooms, asparagus wrapped in bacon, served with sautéed sauerkraut and golden roasted potatoes

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 Petergof 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