



\$145

Cold Appetizers

ATLANTIC LOBSTER MEAT SALAD

This lobster salad is a combination of fresh lobster meat, asparagus, avocado, grapefruit, and herbs in a light chef's special dressing presented on spring mix and decorated with lobster shell

MANDARIN MOULARD DUCK SALAD

Seared dark slivers of boneless duck meat served on a bed of mix greens, topped with a mandarin and pomegranate dressing, garnished with Almond homemade cheese

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

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

RACITURA DE PUI ("HOLODETS")

Slowly cooked chicken by the chef's old recipe

PLACINTE CA LA MAMA ACASA

Assortment of homemade baked pastries made with: Farmer's cheese and herbs; Potatoes with onions; Cabbage

INSALATA CAPRESE SKEWERS

Cherry tomatoes, mozzarella balls, and fresh basil tossed in olive oil, drizzled with balsamic vinegar, and presented on skewers

PLATOU DE APERITIVE

Assorted smoked cured meats and decadent cheeses

SHUBA ROLLS (SUSHI STYLE)

Classic shuba salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes with a mayonnaise base wrapped in nori

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing

LIMBA SOACREI

Grilled eggplant, thinly sliced, spread with garlic cheese, and rolled with tomato and parsley

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

PAN SEARED SEAFOOD PLATTER

Assortment of pan seared shrimp, scallop, calamari, octopus and mussels, served with tomato, corn and garlic butter parmesan sauce

COSTITA CU MAMALIGA

Traditionally prepared pork chop with homemade cornmeal

NEW ZEALAND RACK OF LAMB

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

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

CHEF'S BANQUET DU PATISSERIE

Alcohol included

1 bottle of "Ketel One" per 10 guests and your choice of a bottle of Champagne, Red or White Wine

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

Soft Drinks

Compot, Coke, Club Soda, Coffee, Tea