

Petergof

Hot Appetizers

\$115

Mongolian

Gold Appetizers

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

CHARCUTERIE

Assortment of premium meats including Buzhenina, bresaola, salami, and prosciutto

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

IMPERIAL FISH PLATTER

Thinly sliced wood smoked Alaskan salmon and butterfish

FRENCH SALAD

Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato frits with delicate Provencal dressing tossed tableside and garnished with crushed walnuts

"MONPLAISIR" SALAD

Thinly sliced veal tongue, fried onions, shiitake mushrooms, and vine tomatoes tossed in chef's creamy dressing, garnished with crispy onions

IMERULI KHACHAPURI

Crispy cheese-filled Georgian flatbread

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

"NAPOLEON" LIVER

Traditional Ukrainian cuisine - layered liver cake made with chicken liver, carrots, onions, and garlic stuffing, garnished with mayonnaise

ALEXANDRIA GREEK SALAD

Sliced tomatoes, cucumbers, bell peppers, onion, feta cheese, and olives seasoned with salt, and oregano, and dressed with olive oil

AUTHENTIC BOARD

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

HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

SAVORY MEAT CREPES

Homemade stuffed "blinchi" with chicken, topped with a creamy mushroom sauce

STUFFED JUMBO SHRIMP

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

SIGNATURE PORK MEDALLIONS

Grilled pork tenderloin stuffed with mozzarella cheese and cilantro, wrapped in bacon

NEW ZEALAND RACK OF LAMB

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

Main Course

MONGOLIAN BEEF

Stir fry with thin slices of beef simmered in a soy, brown sugar, garlic, and ginger sauce, paired with scallions, served over steamed rice and crispy fried cellophane noodles

GOURMET CHICKEN SHISH KABOB

Marinated chicken served on skewers, family style, with whipped mashed potatoes and marinated onions

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 House Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, 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-