



## *Cold Appetizers*

### **PETERGOF SMOKED TROUT**

*Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar*

### **SMOKED SALMON CANAPE**

*Wood smoked sliced Alaskan salmon served on Rye bread with whipped dill cream cheese*

### **GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD**

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

### **COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"**

*European style potato salad with diced boiled potatoes, eggs, carrots, bologna, pickles, and peas*

### **AUTHENTIC BOARD**

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

### **TRADITIONAL "COULIBIAC"**

*Homemade pie "Kulebyaka" with chicken and eggs*

### **"HOLODETS"**

*Slowly cooked chicken by the chef's old recipe*

### **"NAPOLEON" LIVER**

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

### **"SHUBA" SALAD - SELEDKA POD SHUBOI**

*Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes, and mayonnaise base*

### **ASSORTED MEAT PLATTER**

*Veal tongue and home style pork loin (Buzhenina)*

## *Soft Drinks*

*Coke, Club Soda, Coffee, Tea*

## *Hot Appetizers*

### **HOMESTYLE PAN FRIED POTATOES**

*Topped with of shiitake mushrooms and onions*

### **CHICKEN "KIEV"**

*A popular Ukrainian cutlet: chicken breast pounded and rolled with garlic butter and herbs, lightly breaded and baked to a golden, crispy crust*

### **"GOLUBTSI" STUFFED CABBAGE**

*Boiled cabbage leaves wrapped around a mix of ground chicken, onions, rice, and spices. Boiled to perfection in chef's exclusive tomato sauce and served with a dollop of sour cream*

### **PORK MEDALLIONS**

*Tender pork medallions served with homemade latkes topped with light mushroom sauce*

## *Main Course*

### **GRANDPA'S SAUERKRAUT AND KIELBASA**

*Homemade sausage stuffed with pork and served with sautéed sauerkraut*

### **GOURMET CHICKEN SHISH KABOB**

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

## *Dessert*

### **HOMEMADE TORTES**

*Assortment of traditional light and fluffy Napoleon, Carrot Cake, Blueberry Cheesecake, Profiteroles and Rum balls*

## *Alcohol included*

*1 bottle of Hangar One Vodka 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*