



Gold Appetizers

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium Red Salmon Caviar

NIÇOISE SALAD

Classic French Salad with seared Ahi Tuna, arugula, olives, cherry tomatoes, asparagus, hard-boiled quail eggs, and warm sliced baby potatoes, dressed with honey mustard dressing

BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

LIMBA SOACREI

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

PLACINTE

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

RACITURA DE PUI ("HOLODETS")

Slowly cooked chicken by the chef's old recipe

SALATA DIN LIMBA

Thinly sliced veal tongue, vine tomatoes, cucumbers tossed in chef's creamy dressing, garnished with parsley

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

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

SALATA "TARANEASCA"

Traditional Moldavian salad with tomatoes, cucumbers, peppers, and feta tossed in sunflower oil, garnished with fresh parsley and dill

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

"MURATORI"

Barreled pickled red and white cabbage, marinated mushrooms, cherry tomatoes, and pickles

Soft Drinks

Compot, Coke, Club soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

CARNACIORI CU MAMALIGA

A traditional Moldavian grilled kielbasa served with homemade cornmeal and a side of feta cheeses and sour cream

SEAFOOD EXTRAVAGANZA

Jumbo shrimp stuffed with crabmeat, wrapped in a puff pastry, served with baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese

STIR FRY LAMB

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

SARMALE (COMBO)

Traditional recipe of meat and rice stuffed rolls wrapped in grape leaf and cabbage leaf, simmered in tomato sauce, and served with sour cream

Main Course

GOURMET CHICKEN SHISH KABOB

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

MITITEI MOLDOVENESTI

Grilled small beef and pork sausages served with peas, onions and grilled vegetables

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 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