



**\$120**

## *Cold Appetizers*

### **RASPUTIN RED CAVIAR BLINI**

*Butter crepes served with premium Red Salmon Caviar*

### **"MONPLAISIR" SALAD**

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

### **CHARCUTERIE (UKRAINIAN STYLE)**

*Assortment of premium cured meats, hunter sticks, peasant kielbasa, jerky pork, smoked ribs, and chicken*

### **COCONUT SHRIMP AND AVOCADO SALAD**

*Romaine lettuce, avocado, grape tomatoes, cilantro mixed in chef's exclusive dressing topped with fried shrimp*

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

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

### **BABY SALMON PLATTER**

*Thinly sliced wood smoked Alaskan salmon*

### **FRENCH SALAD**

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

### **ROASTED "VINEGRET" WITH HERRING**

*Traditional vibrant salad made of roasted beets, potatoes, and carrots, mixed with onions, sauerkraut, and pickles, dressed with sunflower oil, presented in a shape of a tower, and paired with herring*

### **"HOLODETS"**

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

### **AUTHENTIC BOARD**

*Assortment of sashimi and traditional Ukrainian "Kanapki" accompanied with premium pickled vegetables*

## *Hot Appetizers*

### **COUNTRY STYLE BAKED POTATOES "PO SELYANSKI"**

*Slice potatoes baked to a golden crust, topped with bacon, garnished with minced garlic, dill, and parsley*

### **BRAISED RABBIT IN SOUR CREAM SAUCE**

*Slow cooked rabbit in sour cream*

### **SAVORY MEAT CREPES WITH UKRAINIAN BORSCHT**

*Homemade stuffed "blinchiki" with chicken accompanied with a cup of delicious Ukrainian borscht*

### **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*

### **"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*

## *Main Course*

### **HUTSUL BANOSH WITH CRACKLINGS AND MUSHROOMS**

*Authentic homemade cornmeal porridge cooked with sour cream, topped with cracklings, sautéed mushrooms and feta cheese, baked in ceramic bowl*

### **GOURMET PORK AND CHICKEN SHISH KABOB COMBO**

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

## *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*

## *Soft Drinks*

*Compot, Club Soda, Coke, 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*