

# \$55

# Gold Appetizers

# SMOKED SALMON CANAPE

**MEMORIAL LUNCH** 

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

### ASSORTED MEATS PLATTER

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

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE" European style potato salad with diced boiled potatoes, eggs, carrots, bologna, pickles, and peas tossed in mayonnaise

## VINAIGRETTE (OR "VINEGRET" SALAD)

Traditional vibrant salad made of boiled beets, potatoes and carrots, onions, sauerkraut, and pickles, dressed with sunflower oil

## GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

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

# EGGPLANT ROULADE

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

### NORWEGIAN HERRING

Sliced herring served with marinated onions and kalamata olives, drizzled with extra virgin olive oil

# Hot Appetizers

### PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

Homestyle (zharennaya kartoshka s gribami)

## **SAVORY MEAT CREPES**

Homemade stuffed "blinchiki" with ground chicken, topped with a creamy mushroom sauce

#### **PELMENI**

Dumplings made with ground chicken and onions, boiled, and tossed with melted butter, served with sour cream and white vinegar

### VARENIKY WITH POTATOES

A traditional dish of Pierogis filled with potatoes, topped with caramelized onions, tossed in butter, served with sour cream

### MUSHROOM JULIENNE

Traditional style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese and served in buttery dinner rolls

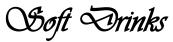
## PORK MEDALLIONS

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



## HOMEMADE DESSERTS

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



Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Final guest count must be provided to Petergof no later than 24 hours prior to event date and may not be decreased the day of event Items and prices are subject to change without notic.

A Convenience Fee of 3.5% will be charged on all credit/debit card