

MEMORIAL LUNCH



\$55

Gold Appetizers

SMOKED SALMON CANAPE

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

Dessert

HOMEMADE DESSERTS

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

Soft Drinks

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