



Fixed Price Menu - \$95 per person

+ 7.25% Tax & 20% gratuity

Appetizers: Choose 3

❖ Cured herring with potato

Salted Herring served with Marinated Onion and Fried Potatoes

❖ Meat Zakuska

Kholodetz, Beef Tongue, Duck Filet and Salo (Can be Substituted with Pate)

❖ Pickled Zakuska

❖ Pickled Cabbage, Pickles, Green Tomatoes, Cherry Tomatoes

❖ Fish Zakuska

Salmon Caviar, Salmon and Balick Capitan

❖ Chicken Liver Pate

Chicken liver pate with onion bread and cherry jam

Salads: Choose 4

❖ Summer Salad

Cucumber, Radishes and Dill, Sour Cream or Mayonnaise

❖ St. Peterburg Salad

Potatoes, Carrots, Eggs, Pickles, Green Peas, Cucumbers and Mayo with Choice of Chicken or Beef Tongue

❖ Vinegret

Potatoes, Beets, Carrot Mixed with Pickles, Red Onion, Sour Cabbage and Green Peas

❖ Tomato Salad

Fresh Tomatoes with Red Onions, Sunflower Seeds, Parsley, Cilantro, Dill and Dressing with Unrefined

❖ Herring Under a Fur Coat

Layered Salad with Shredded Potato, Marinated Herring with Onion and Green Sour Apples, Shredded Carrots, Shredded Eggs and cooked Shredded Beets, dressed with Herring Oil and Mayonnaise

❖ Eggplant Caviar (Babaganush)

Grilled Eggplant, Tahini Sauce served with Cilantro, Cilantro Oil and Pita Bread

❖ Tuna Mimoza Salad

Layered Salad with Shredded cooked Potatoes, Tuna Mixed with Mayonnaise and Onion, Shredded Carrot and Shredded Boiled Eggs.

Hot Appetizer

❖ Pirozhoki

Baked Russian Pastry, Meat and Cabbage

Hot Entree: Choose 3

❖ Chicken Shashlik

Chicken Thighs Marinated with Onions, Sour Cream, Adjika and Garlic, served With Zahton Sauce, Lavash and Marinated Red Onions.

❖ Lamb Chops

Lamb Chops Marinated with Rosemary, Chili Pepper, Paprika, Garlic and Adjika, served with Sauce Sacibeli, Lavash and Marinated Onions

❖ Lamb Shashlik

Lamb Meat with Onions and Spices, served with Sauce Sacibeli, Lavash and Marinated Onions.

❖ Pork Shashlik

Pork Butt With Onions and Spices, served with Sauce Sacibeli, Lavash and Marinated Onions.

❖ Lamb Lulya Kebab

Ground Lamb Meat with Onions and Spices, served with Sauce Sacibeli, Lavash and Marinated Onions.

❖ Khachapuri on Skewer

Suluguni Cheese Wrapped with Dough and Finished with A Touch of Clarified Butter.

❖ Pozharski Cutlets

Bagel Breaded Ground Chicken Cutlets (2) Pan Fried and served with Mashed Potatoes and Mushroom Sauce

❖ Chicken Tabaka

Marinated Hen with Garlic and Herbs, Fried Under a Press and served with Sacibeli Sauce

❖ Trout

Sliced fillet Sauteed with Cream and Spices

One extra Appetizer is \$5 per person

One extra Hot Entrée is \$10 per person

Entrée Sides: Choose 2

Grilled Vegetables, Home Style Potato or Basmati Rice

Dessert

Fruit Platter and Cake by Design

Refreshments

Soda/Water, 50g Cranberry Vodka and 100g White Vodka per person

1 Bottle of House Wine per 4 people

Fixed Price Menu - \$115 per person

Additional Appetizers & Salads: Choose 2

❖ Avocado Crab Salad

Layered Salad with Avocado, Orange, Mixed Greens, Tomatoes and Crab, served with Mustard Dressing

❖ Smoked duck breast salad

Smoked duck breast salad with pear, goat cheese, arugula and pine nuts

❖ Burrata

Burrata with fried fruits and liquor amaro

❖ Bruschetta

Bruschetta assorted with Mushrooms and truffle cream, tomato basil, prosciutto, salmon

❖ Fresh Jumbo Shrimp Cocktail

❖ Crispy Eggplant

Fried Eggplant, Hairloom Tomatoes, Red Onions, Pomegranate Seeds, Cilantro Dressed with Unrefined Oil

❖ Chicken Liver

Chicken liver with porcini mushroom, mustard, honey and arugula

Additional Hot Appetizer: Choose 1

❖ Pirogis

Baked Russian Pastry, Meat or Potato

❖ Forest Mushrooms

Pan Sauteed Chanterelle Mushrooms, Potatoes & Onions topped with Cheese

Additional Entrée: Choose 1

❖ Duck Breast with Orange sauce

❖ Traditional Chicken Kiev

Chicken Breast Stuffed with Butter, Chopped Parsley, Dill and Garlic, Breaded and Deep Fried, served with Mashed Potatoes

❖ Blini

Individual Blini served with your choice of Smoked Salmon or Salmon Caviar



Extra

Stationary/Passed Hors D'oeuvres

- ❖ Shrimp with cocktail sauce \$39.50 dozen
- ❖ Brie with grapes \$32.95 dozen
- ❖ Smoke duck breast with strawberry \$45.50 dozen
- ❖ Mozzarella with tomato cherry and pesto sauce \$29.50 dozen
- ❖ Tuna with grapefruit \$34.00 dozen

Specials

Fois Gras in Current Sauce – Extra \$15 per person

Black Osetra Caviar – Extra \$25 per person

Café St. Petersburg General Information

Café St. Petersburg Catering takes all aspects of safety seriously. We value our customers AND our employees!

Pricing and Payments

Café St. Petersburg Catering accepts MasterCard, Visa and American Express.
10% Deposit Payment for the Event must be provided before your date is finalized.

Allergies

Please inform us if anyone in your party has a food allergy.

Café St. Petersburg facility contains allergens including but not limited to Peanuts, Tree Nuts, Egg, Soy, Fish, Shellfish, Soy, Wheat/Gluten, Milk.

We try to accommodate noted allergies, but we cannot guarantee that cross contamination will not occur.