



Fixed Price Menu - \$95 per person

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 Chicken Something)

❖ 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 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.

❖ Chicken Lulya Kebab

Ground Chicken Meat 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 Hot Entrée is \$10 per person

Entrée Sides: Choose 2

Grilled Vegetables

Home Style Potato

Spinach

Basmati Rice

Dessert

Fruit Platter

Cake by Design

Refreshments

Soda/Water, 50g Cranberry Vodka per persos, 100g Vodka, 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

❖ Tuna tartare

Tuna tartare with avocado and capers

❖ Smoked duck breast salad

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

❖ Burrata

Burrata with fried fruits and liquor amaro

❖ Beets salad

Beets salad with goat cheese and nuts

❖ Brie

Fried brie with almond and with pear sauce with honey chilly and amaretto liquor

❖ Meat Plater

Prosciutto, salami, capicola, bresaola, mortadella) served with olives, dry tomato and arugula

❖ Bruschetta

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

❖ Fresh Jumbo Shrimp Cocktail

❖ Watermelon Salad

Watermelon and feta

❖ Forest Mushrooms

Pan Sauteed Chanterelle Mushrooms, Potatoes & Onions topped with Cheese

❖ 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

- ❖ Pirogis

Baked Russian Pastry, Meat or Potato

Additional Entrée: Choose 1

- ❖ Halibut steak with caviar sauce

- ❖ 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
- ❖ Prosciutto with melon \$36.00 dozen
- ❖ Vegetables with ranch sauce \$29.50 dozen
- ❖ Tuna with grapefruit \$34.00 dozen
- ❖ Wild venison with mushroom cream and kvas bread \$89.50 dozen

Specials

Black Osetra Caviar – Extra \$20 per person

Tomahawk Steak on Bone with foie gras - \$145 for 2lbs served with foie gras and served table side per 10 people

Broiled Venison Chops - \$85.50 – 3 chops

Café St. Petersburg General Information

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

Be assured that all MA and CDC guidelines concerning food handling are strictly followed.

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.