



DINNER PARTY MENU \$75



APPETIZERS

Spring salad, your choice of

- a) Vegetables
- b) Vegetables with fish
- c) Vegetables with chicken

Caesar Salad

Olivier (Russian potato salad)

Baba Ganush

Marinated mushrooms (Champignons/chitakes)

Lecho (Hungarian thick vegetable ragout)

Marinated red pepper

Fried Eggplants

Mixed seafood salad

Pickles salad assorted

Fish platter assorted

Herring / Russian herring salad (Shuba)

Chicken roll

Meat platter assorted

**Pineapple salad with prunes,
nuts and wine sauce**

Shrimp cocktail

Crab salad

White fish stuffed with seafood

MIDDLE DISHES

Garlic / home style potatoes

Crepes with meat (Chicken/beef)

**Basa fish with your choice of
rice/mashed potatoes/buckwheat**

Roast in bread

MAIN ENTREES

Dark meat chicken skewers (Shish kebob)

White meat chicken skewers (Shish kebob)

Pork skewers (Shish kebob)

Lula kebob (Kefta)

DESSERTS

Fruits and sweets table assorted

Coffee

Tea

Extras:

Open Bar (unlimited beer, wine, vodka, brandy, tequila, rum) +\$15 / person



DINNER PARTY MENU \$90



APPETIZERS

Spring salad, your choice of

- a) Vegetables
- b) Vegetables with fish
- c) Vegetables with chicken

Caesar Salad

Olivier (Russian potato salad)

Baba Ganush

Marinated mushrooms (Champignons/chitakes)

Lecho (Hungarian thick vegetable ragout)

Marinated red pepper

Fried Eggplants

Mixed seafood salad

Pickles salad assorted

Fish platter assorted

Herring / Russian herring salad (Shuba)

Chicken roll

Meat platter assorted

**Pineapple salad with prunes,
nuts and wine sauce**

Shrimp cocktail

Crab salad

White fish stuffed with seafood

- + **Aspic**
- + **Crepes with red caviar**
- + **Salmon roll stuffed with seafood**
- + **Liver Pate** (Pear in wine)

MIDDLE DISHES

Garlic / home style potatoes

Crepes with meat (Chicken/beef)

- + **Khachapuri** (Georgian cousine)
- + **Burekas** (Middle-Eastern cousine) **with meat**
- + **Julienne** (Sautéed mushrooms with
mozzarella cheese)
- + **Lamb chops with side** (Rice/potatoes)
- + **Duck stuffed with apples and oranges**
- + **Salmon with vegetables**

MAIN ENTREES

Dark meat chicken skewers (Shish kebob)

White meat chicken skewers (Shish kebob)

Lula kebob (Kefta)

- + **Beef skewers**
- + **Chicken Tabaka**

DESSERTS

Fruits and sweets table assorted

Coffee

Tea

Extras:

Open Bar (unlimited beer, wine, vodka, brandy, tequila, rum) +\$15 / person



DINNER PARTY MENU \$120



APPETIZERS

Spring salad, your choice of

- a) Vegetables
- b) Vegetables with fish
- c) Vegetables with chicken

Caesar Salad

Olivier (Russian potato salad)

Baba Ganush

Marinated mushrooms

(Champignons/chitakes)

Lecho

(Hungarian thick vegetable ragout)

Marinated red pepper

Fried Eggplants

Mixed seafood salad

Pickles salad assorted

Fish platter assorted

Herring / Russian herring salad (Shuba)

Chicken roll

Meat platter assorted

Pineapple salad with prunes, nuts and wine sauce

Shrimp cocktail

Crab salad

Aspic

Crepes with red caviar

Salmon roll stuffed with seafood

Liver Pate (Pear in wine)

+ Sturgeon – the whole fish

MIDDLE DISHES

Garlic / home style potatoes

Crepes with meat (Chicken/beef)

Khachapuri (Georgian cousine)

Burekas (Middle-Eastern cousine) with meat

Duck stuffed with apples and oranges

Salmon with vegetables

+ Julienne with seafood

+ Rack of lamb (Crown) with rice or vegetables

+ Lobster tail with garlic shrimps and fried calamari

+ Foie Gras on pear with sauce

MAIN ENTREES

Dark meat chicken skewers (Shish kebob)

White meat chicken skewers (Shish kebob)

Lula kebob (Kefta)

Beef skewers

Chicken Tabaka

DESSERTS

Fruits and sweets table assorted

Coffee

Tea

+ Café glacé (With rum or brandy)

Extras:

Open Bar (unlimited beer, wine, vodka, brandy, tequila, rum) +\$15 / person