

Wedding Family Style with Russian Cuisine

Placed Appetizers

(each round table)

Duck Pate

served with fresh baguette & Russian dark bread

Red Caviar & Mini Oladi

with sour cream & butter

Seared Tuna with Seaweed Salad

served with wasabi sauce

Smoked Salmon presented with Mango Salsa on Endive Leaf

Julienne Mini Tarts stuffed with Chicken & Mushroom

Khachapuri (puff pastry filled with feta & mozzarella cheese)

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Pickle Platter

sauerkraut, tomatoes, cucumbers, mushrooms

Chicken Roll stuffed with Dry Fruit & Caramelized Onion

Beef Tongue with Garlic & Dill

Salad

Baby Kale, Arugula, Pear, Pomegranate with Shaved Parmesan

dressed with fresh lemon thyme vinaigrette on the side

Grilled Vegetable Platter with Balsamic Glaze

asparagus, zucchini, eggplant, onion

Hot Appetizers

(each round table)

Shrimp with Garlic served with Sweet Chilli Sauce

Mini Beef Wellington stuffed with Fillet Mignon

Creamy Mushroom Soup Shot

Entree Station

Grilled Sturgeon

served with lemon wedges & fresh lemon-herb aioli

Chicken Kebab served with Special Tomato Sauce

Herb Rub Rib Roast Carving Station

with Au Jus & Creamy – horseradish

Roasted Baby Potatoes with Garlic & Dill

Dessert

Fresh Fruit & Berry Platter (each round table)

Decorated Strawberry Shortcake (plated per person)

white vanilla cake with custard cream & fresh strawberries inside

decorated with chocolate & cream flowers

Coffee & Tea Station

Price Per Person \$150.00 + tax.