

EASTERN EUROPEAN DINNER MENU #5

(Buffet or Family Style)

Appetizers

Assorted Sushi

Whole Roasted Sturgeon

served with lemon-dill sauce

Selection of European and Californian Cheeses

served with grapes, dry fruit, nuts with artisan bread & crackers

Watermelon Basket

with assorted berries and fruit skewers

Greek Salad

Beet Napoleon with Goat Cheese & Thyme

Red & Black Caviar (+\$10.00)

with crepes & sour cream

Smoked Duck Salad

*with toasted nuts, mango, bell pepper, green onion tossed in a citrus vinaigrette
served on a bed of baby lettuce*

Pomegranate Eggplant Bites

topped with walnut sauce & pomegranate

Antipasti Platter

marinated mushrooms, assorted olives, artichoke hearts & pickles

Assorted Meat Platter

beef tongue, byzenina with Russian mustard

Crab Martini

crab meat, mango, avocado & scallion

Fresh Oysters served with Mignonette Sauce

Puff Pastry Pie with Brie & Walnuts

Blini with Ground Beef

drizzled with raspberry glaze

Hot Appetizers

Stuffed Mushrooms

with crabmeat Rangoon and glazed onions

Roasted Shrimp Skewer with Cherry Tomato

marinated with cilantro, garlic and lemon zest

Entrées

Chicken Kabob

Herb Rub Roasted Lamb Chops

Side

Rice Pilaf

Dessert

Mini Assorted Petit Fours

or

Assorted Mini Bites

Fresh Fruits & Berries

Price per person: \$150.00 + tax. Minimum 30 people.

Price per person: \$130.00 + tax (70 people or more).

Drinks, service, tableware, and other rentals are not included.

Changes and substitutions can always be made.