

ARMENIAN/GEORGIAN BUFFET STYLE MENU

Appetizers

Caviar (Black Caviar +\$)
with Blini & Sour Cream

Pkhali with Spinach & Walnut

Beets with Walnut, Garlic & Spices

Eggplant Roll with Walnut Paste & Pomegranate

or

Grilled Eggplant Bites with Pomegranate
topped with cilantro- garlic or basil- sauce

Lobio Salad with Walnut & Pomegranate
with red kidney beans, onion, garlic, coriander & herbs

Pickle Platter

marinated mushrooms, assorted olives, sauerkraut, tomatoes & pickles

Sacivi with Chicken, Walnut & Georgian Spices

Beef Tongue with Dill & Garlic
served with Russian mustard

Bastirma & Soujouk Platter

Salad with Tomato, Cucumber, Red Onion, Dill (or Basil)
with sunflower oil & red wine vinegar

Hot Appetizers

(choose 2)

HC Special Lavash Triangles
stuffed with ground beef or cheese & herbs

Khachapuri with Cheese

Roasted Shrimp Skewer with Tomato
marinated with cilantro, garlic, lemon zest

Julienne Chicken with Mushroom
baked & served in individual cups

Entrées & Sides

(choose any 2 protein options)

Chicken, Pork, Beef, Lamb Kebab
served with tomato sauce, cilantro, onion & lavash

Roasted Leg of Lamb (Rack of Lamb + \$8.00)

Whole Roasted Baby Lamb Station (+\$ market price)
presented with rice pilaf, roasted vegetables & sauce

Armenian Special Trout or Baked Salmon
with tarragon in lavash pocket

Whole Roasted Sturgeon (cold) or Sturgeon Kebab (+ \$10.00)

Armenian Vegetable Khorovats
tomato, bell pepper, eggplant, onion, cilantro

Armenian Rice Pilaf with Roasted Pine Nuts

Dessert

Raspberry Chocolate Cake
chocolate genoise layered with raspberry mousse

Napoleon (+ \$) or Gata (+ \$)
Seasonal Fresh Fruit & Berry Display

This menu is calculated at \$100.00 per person + tax.
Minimum 30 people.

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