

LIST OF EXTRAS All Family Style plates consider 8-10 ppl

Prices & Items are subject to change without notice

Canapés (great for weddings & cocktail hours):

Smoked Salmon	piece \$3.00
Smoked Sturgeon	piece \$3.00
Shrimp	piece \$3.00
Beef Sirloin	piece \$3.00
Asparagus or Onion Beef Teriyaki or Ginger	piece \$3.00
Stuffed Mushroom with Artichokes & Crabmeat	piece \$3.50

Cold Appetizers: Seafood+Shellfish +Asian Products

LaMirage Sushi Roll with Spicy Sauce (5 rolls min)	\$8.00 roll
Atlantic Jumbo Shrimp Cocktail w/horseradish	Price per piece \$3.00
Ahi Seared Tuna over Japanese Seaweed & Condiments	plate \$35.00
Smoked White Tuna Escolar, Baby Arugula & Truffle Cream Sauce	plate \$35.00
Smoked Salmon	plate \$25.00
House Smoked Kampachi Loin w/Sour Cream sauce	plate \$35.00
Red Caviar (1 lb)	Market price
Blini Crapes for Caviar	1 piece \$ 2.00
Blini Crapes w/Red Caviar	1 piece \$ 5.00
Alaskan Crab Claws (min 2 lb)	Market Price
Alaskan King Crab Legs (up to 60 people – 20 lb)	Market Price
Teriyaki Eel & Cucumber Salad (up to 10 pp.)	\$35.00
Monte Carlo Style Salmon Filet Brushed w/Virgin Olive Oil	plate \$25.00
Chilean Smoked Sea Bass Filet (min 5 lb)	Market Price
Smoked Whole Sturgeon with Red Caviar (1 whole fish)	Market Price
Whole Lake Trout - Farrell	\$35.00
Whole Smoked Rainbow Trout (smaller fish)	\$20.00
Salmon Tartar or Tuna Tartar towers or roses	per person \$5.00
Salmon Carpaccio W/Eggs Sprinkles, Capers, And Cream Fresh	plate \$25.00

Salads & other cold Appetizers

Japanese Seaweed Salad (up to 10 pp.)	\$30.00
Spicy Seafood Salad	\$30.00
Mediterranean or Pearl Seafood Salad (up to 10 ppl)	\$30.00
Oceanic Seafood Trio (Shrimp, Calamari, Mussels Salad)	\$30.00
Selodka pod "Shuboy"	\$30.00
Baltic Herring w/Red Onions	\$18.00
Roasted Beet Salad w/Prunes, Walnuts & Garlic Mayo Sauce	\$25.00
Gold + Ruby Roasted Beets w/Goat Cheese, Prunes Walnuts, Balsamic reduction	\$32.00
Caprese Mozzarella & Tomato Salad w/Balsamic Reduction & Basil	\$35.00
Beef Tongue & Reddish Salad/ Horseradish Sauce	\$30.00
Assorted Pickled Veggies Combo w/Marinated Opiata Mushrooms	\$20.00
Marinated Maslata Mushrooms	\$10.00
European Salad w/Sour Cream	\$20.00
Eggplant Garlic Spread w/ Crostini Bread	\$20.00
Prosciutto Spanish Style w/ Parma cheese	\$20.00
Village meat Board (Salami, Salo, Chicken Roll, Pork Loin w/Garlic, Mustard &Olives	\$35.00
"Olivie" Salad w/Chicken	\$25.00
Chicken & Pineapple Salad in Pineapple Shell	\$25.00
Seared Duck Breast Salad w/ Grilled veggies (up to 10 pp.)	\$37.00
Beef Carpaccio with Parma (min 10 pp.)	\$30.00

Other items available per customer requests

Hot Appetizers:

Seafood

<u>Lobster Tail</u>	<u>Market price</u>
<u>Live Maine Lobster Half Stuffed with Crabmeat & Baked with Cheese</u>	<u>Market price</u>
<u>Live Maine Lobster Whole</u>	<u>Market price</u>
<u>Shrimp & Scallop in Potato Nest (Hot)</u>	<u>Market price</u>
<u>Scallops Rumaki</u>	<u>Market price</u>
<u>Seafood Kebob (Sturgeon, Scallops, Shrimp) Dijon Marinade</u>	<u>Market price</u>
<u>Fried Calamari</u>	<u>\$3.50 per person</u>
<u>Whole Northern Catfish with Nuts and Herbs (1 fish up to 10 ppl)</u>	<u>\$20.00</u>
<u>Shrimp & scallop in Potato Nest</u>	<u>Market price</u>

Meat (Pork, Veal, Lamb, Beef) and Poultry

<u>Stuffed Quails</u>	<u>piece \$12.00</u>
<u>Grilled Quails</u>	<u>piece \$10.00</u>
<u>Foie Gras Sauté</u>	<u>\$15.00 per person</u>
<u>Stuffed Cabbage (at least 20 ppl)</u>	<u>\$5.00 per person</u>
<u>Individual Mushroom Julienne in a mini Bread Bowl</u>	<u>\$4.00 each</u>
<u>Chebureki rolls</u>	<u>\$3.00 per person</u>
<u>Pelmeni Dumplings w/chicken</u>	<u>\$3.00 per person</u>
<u>Puff Pastry Pirozhki w/chicken</u>	<u>\$3.00 per person</u>
<u>Chicken Kiev</u>	<u>\$12.00 per person</u>
<u>Honey mustard crusted Pork Tenderloin w/ Demi Glaze Sauce</u>	<u>\$3.00 per person</u>
<u>Oven roasted Moskowian Duck</u>	<u>Market price</u>
<u>Chicken Brochette peace</u>	<u>\$3.00</u>
<u>Beef Brochette peace</u>	<u>\$4.00</u>
<u>Pork Brochette peace</u>	<u>\$3.00</u>
<u>Smoked Pork Loin</u>	<u>plate \$18.00</u>
<u>Add Filet of Beef w/Mushrooms top the Main Course (Short ribs) 4oz</u>	<u>\$7.00</u>
<u>Add Filet Mignon to the Main Course 4oz</u>	<u>\$15.00</u>
<u>Add Salmon to Main Course</u>	<u>\$10.00</u>
<u>Add Basso Roses w/ Lemon Butter sauce to Main Course</u>	<u>\$5.00</u>
<u>Whole Roasted Piglet</u>	<u>market price (around) \$180.00</u>
<u>Whole Roasted Lamb</u>	<u>market price (around) \$230.00</u>

Beverages:

<u>Add coffee-glaisse</u>	<u>\$2.00 per person</u>
<u>Orange or Cranberry Juice Pitcher</u>	<u>\$12.00</u>
<u>Pellegrino bottle 750 ml</u>	<u>\$10.00</u>

Dessert:

<u>Add Fruits</u>	<u>\$3.00 per person</u>
<u>Add Bindi Dessert</u>	<u>\$6.00 per person</u>
<u>Blini w/ Cheese and Raspberry Sauce</u>	<u>\$3.00 per person</u>
<u>Vareniki w/Cherry's</u>	<u>\$3.00 per person</u>
<u>Ice Cream</u>	<u>\$3.00 per person</u>