



VALENTINE'S DAY DELUX PACKAGE

Cold appetizers

1. Chef's Special (changes seasonally)
2. Jumbo Shrimp shooter with cocktail Sauce
3. Seared Tuna and Tuna Avocado Tartar on wonton Crisp
4. Pearl Seafood Salad with Fried calamary and shrimps
5. Deluxe Assorted Hiro Sushi Rolls
6. Whole Boneless Lake Trout or Sterliad (for 10 ppl)
7. Premium decorated Fish Assortment (Salmon filet & Sturgeon filet)
8. Deluxe Meat Assortment and Imported Cheese
9. Japanese Seaweed & Crab Meat Salad rolled in cucumber
10. Mixed Russian Style Pickled Veggies Combo & Premium Mushrooms
11. Greek Style Mix Organic Vegetables Salad with Feta cheese and premium olives
12. Fresh Blinis topped with Red Caviar, Creme Fraiche and Sniped Chives
13. Grilled Vegetable salad with Duck Breast or Whole Roasted Duck
14. Molino Beef Carpaccio and Kale & Classic Caesar Salad

Hot appetizers

1. Potatoes zharenaya (Little Ukraine) with sauce and mushrooms
2. Caribbean Style Paella with Saffron Rice, Clams, Mussels, Shrimps, Scallops
3. Rosemary Roasted Baby Rack of Lamb with Asparagus
4. Chebureki Rolls (with Perfect Dijon Sauce)
5. Wild Mushroom Zhuliene (served individualy)

Entrees

1. 3 oz Petite Tenderloin of beef & Grilled Salmon Filet or Similar Fish (Risotto and Veggies)

Beverages

1. Coffee, Tea, Fresh Fruits Compote, Pellegrino, Juice

Dessert

1. Assorted Fruit Plate & Dessert Served family style (Viennese Display)

Liquor

1. 2 bottles wine (for each 10 people)
2. 1 bottle Deluxe vodka

\$ 100 per person + tax + gratuity

Minimum 10 people, if less - the price will change

Prices & Items are subject to change without notice. Deposit needed to book a party.

All deposits are non refundable, but can be transferred. Credit card payment fee apply (3%).

You will be responsible for paying the package price according to the number of people which you ordered.

Please, confirm your guest count at least one day before reservation.