

MOLDOVIAN PACKAGE



\$120
person

Price: \$120 per person plus 21% service charge and 9.5% tax

COLD APPETIZERS

- **Royal Salmon & Trout Platter**
Fresh Lake Superior trout & smoked salmon garnished with sliced lemons, red onions, cucumbers, cherry tomatoes, feta cheese
- **Chicken Salad "Moldova"**
Grilled chicken, broccoli, champignons, tomatoes, cucumbers, eggs, mayonnaise
- **Del Mar Salad**
Grilled octopus, shrimp, calamari, spinach, cucumbers, red onions, cherry tomatoes, red peppers, sesame seeds, spicy pepper rouille & lavash
- **Red Salmon Caviar Crepes**
Butter crepes served with premium Red salmon caviar and dill flavored cream cheese
- **"Platou de Mezeluri"**
Assortment of cured meat, salo, dry salami and selection of cheese
- **Salata "Taraneasca"**
Traditional Moldavian salad with cherry tomatoes, cucumbers, red & yellow peppers, feta cheese. Tossed in sunflower oil and garnished with fresh parsley & dill
- **"Asorti De Muraturi"**
Pickled cabbage, marinated mushrooms, cherry tomatoes and pickles
- **"Racitura"**
slowly cooked chicken chilled in its broth
- **Chicken Liver Plate**
Chicken liver topped with fig marmalade, pistachios and mustard seeds
- **"Limba Soacrei"**
Pan fried eggplant, fresh tomatoes with homemade garlic dressing and fresh dill
- **Shuba "Seliodka pod Shuboi"**
Finely chopped herring, eggs, beets, carrots, potatoes and apples with a mayonnaise base

HOT APPETIZERS

- **Village Style Potatoes**
Homestyle fried potatoes with sauteed onions, mushrooms, bacon & garlic
- **Seafood Extravaganza Platter**
Tortilla shell filled with pan seared octopus, jumbo shrimp, calamari, olives, cherry tomatoes in provencale sauce. Served over bed of rice
- **"Sarmale" Golubtsi with Tomato Sauce**
Cabbage stuffed with pork, beef, rice, onions and carrots. Sweet and creamy tomato sauce
- **Meat Crepes**
Homemade stuffed crepes with cooked meat and sautéed onions. Topped with a creamy mushroom sauce
- **Bacon Wrapped Pork Loin**
Stuffed with apricots and plums. Topped with homemade lingonberry sauce

MAIN COURSE

(PICK 2 – SERVED FAMILY STYLE)

- **Mamaliga/ Banush/ Polenta**
Marinated tender pork, mushrooms, Feta cheese, caramelized onions in creamy cornmeal
- **Pork and Chicken Shish Kabobs**
Marinated pork and chicken kabobs served family style with mild rice, marinated onions and special garlic sauce
- **Roasted Duck**
Topped with lingonberry sauce. Served with baked cinnamon apples, sauerkraut & roasted potatoes
- **Bourbon Glazed Salmon**
Atlantic salmon with Bourbon glaze, sesame seeds. Served with grilled vegetables and rice
- **Carnaciori Cu Mamaliga**
Traditional Moldavian grilled sausages Mititei served with homemade cornmeal, side of feta cheese, marinated onions, and homemade garlic sauce
- **New Zealand Rack of Lamb** (+ \$15 p.p.)
Grilled lamb chops marinated in chef's special spices, topped with homemade gravy. Served over mashed potatoes & fresh rosemary (Party Sparklers)
- **Lobster Tail** (+ \$20 p.p.)
Stuffed with crab meat. Served on rice pilaf
- **Grilled meat platter**
Grilled lamb chops, chicken & pork kebobs, BBQ ribs and grilled Mititei beef and pork sausages. Served with grilled vegetables, marinated onions, special sauce and Truffle Parmesan French Fries
(This dish is considered as two main entrees, no other hot entrée can be chosen + \$15 p.p.)

DESSERT

- Assortment of traditional Napoleon, Medovik and Griliaz cake
- Refreshing platter of seasonal fruits & berries

SOFT DRINKS

Kompot, Coke, Sprite, Coffee and Tea



Accepted forms of final payment: **Cash, Credit Cards.**
CREDIT CARD PAYMENTS WILL HAVE ADDITIONAL FEE.

Deposit needed to book a party (cash, credit/debit credit, Zelle).
All deposits are non-refundable.
**FINAL GUEST COUNT MUST BE PROVIDED TO GRAND DUKES
NO LATER THAN 72 HOURS PRIOR TO THE EVENT AND MAY
NOT BE DECREASED AFTER**

7 HOUR EVENT. Every additional hour - \$400/hour.

All modifications to packages have to be made seven (7) days prior to the event. Grand Dukes reserves the right to final space configuration, table layout, and placement. Children should be attended by adults at all times. At no time are guests allowed in the kitchen area or on the stage. All private party reservations are subject to pay half of total bill if party is cancelled 72 hours before reservation date.