

SATURDAY • DELUXE PACKAGE

Price: \$130 per person + tax + 21% gratuity

\$130

person

COLD APPETIZERS

- **Lake Superior Trout**
Fresh Lake Superior Trout smoked and garnished with red caviar, pomegranate seeds
- **Rasputin Red Salmon Caviar Blini**
Butter crepes served with premium quality Red Salmon Caviar
- **Sesame Seared Tuna with Seaweed**
Lightly seared ahi - tuna served with ginger and wasabi
- **Royal Salmon Platter**
Smoked Salmon garnished with slice lemons, red onion, cucumbers, capers, cherry tomatoes, and feta cheese
- **Charcuterie**
Assortment of cured meats, salami, and decadent cheeses accompanied with grilled ciabatta
- **Del Mar Salad**
Seasonal favorite Sonatas Seafood salad made with grilled octopus, shrimp, crab, salmon, cucumbers, red onions, tomatoes, red peppers, spicy pepper rouillie & lavash
- **Baltic Shuba**
Finely chopped herring, eggs, beets, carrots, potatoes and apples with a mayonnaise base
- **"Oliver" Salad**
European style potato salad made with diced boiled potatoes, eggs, carrots, Bologna sausage, pickles and peas, tossed in Mayonnaise
- **Terrine De Foies De Volaille**
Chicken liver plate topped with marmalade, mustard seeds, pistachios and fig
- **Salad "Malibu"**
Mixed organic greens, cherry tomatoes, cucumbers, red bell peppers, mandarins, roasted peanuts, watermelon radish, mango vinaigrette
- **Beef Carpaccio**
Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved parmesan and capers, served on caesar salad
- **Eel Salad "Chuka wakame"**
Unagi eel served on a bed of crab meat and seaweed salad

HOT APPETIZERS

- **Pan Fried Potatoes with Shitake Mushrooms**
Home style fried potatoes (zharennaya kartoshka s gribami)
- **Chebureki**
Puff pastry pockets filled with meat & sautéed onions
- **Gourmet Duck Crepes**
Homemade "Blinchiki" with pulled roasted duck, red bell peppers, mushrooms, truffle cheese and demi-glace
- **Seafood Extravaganza Platter**
Tortilla shell billed with pan seared octopus, jumbo shrimp, calamari, olives, cherry tomatoes in provincial sauce
- **Bacon Wrapped Pork Loin**
Stuffed with apricots and plums. Topped with homemade lingonberry sauce

MAIN COURSE

(PICK 2 – SERVED FAMILY STYLE)

- **New Zealand Rack of Lamb** (+ \$10 p.p.)
Grilled lamb chops marinated in chef's special spices. Served with whipped mashed potatoes
- **Citrus Glazed Salmon**
Baked Atlantic salmon with citrus glaze. Served with grilled vegetables and wild rice
- **Pork and Chicken Shish Kabobs**
Marinated pork and chicken kabobs served family style over wild rice, marinated onions and special garlic sauce
- **Beef Medallions**
Fillet mignon topped with rich boletus mushroom sauce. Served with garlic mashed potatoes and vegetables of the day
- **Roasted Duck**
Topped with lingonberry sauce. Served with baked cinnamon apples, sauerkraut & roasted potatoes
- **Gift of the Ocean** - ask Chef for Catch of the week

DESSERT

- **Refreshing Platter of Seasonal**
- **Fruits and Berries**
Homemade Napoleon & Smetannik

SOFT DRINKS

Coke, Diet Coke, Sprite,
Ginger Ale, Coffee, Tea

ALCOHOL (per 10 quests)

Complimentary bottle of Vodka or Brandy
Complimentary bottle of sparkling
Champagne and bottle of Red or White
Wine



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).
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 THE DAY OF THE EVENT**

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.