

# PRESTIGE PACKAGE

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

**\$120**  
person

## GOLD APPETIZERS

- **Royal Salmon & Trout Platter**  
Fresh Lake Superior Trout & Smoked Salmon garnished with sliced lemons, red onion, cucumbers, cherry tomatoes, feta cheese
- **Charcuterie Board**  
Assortment of cured meats, salami, salo, and decadent cheeses accompanied with grilled pita bread toasts
- **Del Mar Salad**  
Grilled octopus, shrimp, calamari, spinach, cucumbers, red onions, cherry tomatoes, red peppers, sesame seeds, spicy pepper rouille & lavash
- **"Olivie" 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 pate, Mustard seeds, pistachios, lingonberry jam
- **Prosciutto & Goat Cheese Canapés**  
Prosciutto, creamy goat cheese & figs on French baguette drizzled with honey and balsamic glaze
- **Beef Carpaccio**  
Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved parmesan and capers, served on Caesar salad
- **Pickled Vegetable Platter**  
Pickled cabbage, sauerkraut, marinated mushrooms, cherry tomatoes, gherkins
- **Herring with Boletus Mushrooms**  
Slightly salted herring fillets topped with sautéed boletus mushrooms & onions, marinated red beets and onions, Peruvian pepper drops

## HOT APPETIZERS

- **Village Style Potatoes**  
Homestyle fried potatoes with sauteed onions, mushrooms, bacon & garlic
- **Bacon Wrapped Pork Loin**  
Pork loin stuffed with apricots and plums. Rubbed with Dijon mustard sauce
- **Meat Crepes**  
Homemade crepes stuffed with ground meat & onions, topped with a creamy mushroom sauce
- **Puff Pastries with Cheese Butterfly Coconut Shrimp**  
Jumbo shrimp breaded in coconut flakes, topped with sesame seeds and seared with sweet chili sauce

## MAIN COURSE

(PICK 2 – SERVED FAMILY STYLE)

- **Roasted Duck**  
Wine marinated roasted duck, glazed with orange juice and topped with lingonberry sauce
- **Chicken ala Kiev**  
Pounded chicken breast wrapped around butter with herbs and topped with wild mushroom mix. Served with mashed potatoes or French fries
- **Pork or Chicken Shish Kabobs**  
Marinated pork and chicken kabobs served over rice. Served with marinated onions, cucumber & tomato salad, special homemade garlic sauce
- **Bourbon Glazed Salmon**  
Atlantic salmon with Bourbon glaze, sesame seeds. Served with grilled vegetables and rice
- **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)
- **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.)
- **Gift of the ocean**  
White fish stuffed with salmon & vegetables, topped with creamy dill sauce. Served with rice

## 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.