

LITHUANIAN PACKAGE

\$125
person

Price: \$125 per person plus 21% service charge and 9.5% tax

COLD APPETIZERS

- **Fish in Tomato Sauce**
White fish, fried onions, tomato sauce
- **Red Salmon Caviar Blini**
Butter crepes served with premium quality Red salmon caviar & dill flavored cream cheese
- **Sesame Seared Tuna with Seaweed**
Lightly seared Ahi - Tuna served with ginger and wasabi
- **Royal Fish Platter**
Smoked salmon, smoked white tuna and Lake Superior trout with sliced lemon, red onions, cucumbers, capers & cherry tomatoes. Garnished with Tobiko & Red caviar
- **Charcuterie Board**
Assortment of cured meats, salami, and decadent cheeses accompanied with grilled ciabatta
- **Del Mar Salad**
Grilled octopus, shrimp, calamari, spinach, cucumbers, red onions, cherry tomatoes, red peppers, sesame seeds, spicy pepper rouille & lavash
- **Baltic Shuba "Silkė Patale"**
Finely chopped herring, eggs, beets, carrots, potatoes and apples with a mayonnaise base
- **"Balta Mišrainė"**
European style potato salad made with diced boiled potatoes, eggs, carrots, Bologna sausage, pickles and peas, tossed in mayonnaise
- **Vištienos Kepenėlės**
Chicken liver plate topped with marmalade, mustard seeds, pistachios and fig
- **Chicken Salad**
Mixed greens, Bourbon & sesame glazed chicken breast, edamame, roasted peanuts, red bell peppers, watermelon radish, cherry tomatoes, cucumbers, wontons, sesame ginger dressing
- **Meat Board "Močiutės"**
Thinly sliced beef tongue, pork roulade with smoked pig ears, chicken roulade with fruits, peas with horseradish sauce
- **Eel Salad "Chuka Wakame"**
Unagi eel served on a bed of crab meat and seaweed salad

HOT APPETIZERS

- **Pan Fried Potatoes with Shitake Mushrooms**
Homestyle fried potatoes
- **Gourmet Duck Crepes**
Homemade "Blynėliai" with pulled roasted duck, red bell peppers, mushrooms, truffle cheese and demi-glace
- **Seafood Extravaganza Platter**
Tortilla shell filled with pan seared octopus, jumbo shrimp, calamari, olives, cherry tomatoes in provencale sauce
- **Bacon Wrapped Pork Loin**
Stuffed with apricots and plums. Topped with homemade lingonberry sauce

MAIN COURSE

(PICK 2 – SERVED FAMILY STYLE)

- **Beef Medallions** (+ 15 p.p.)
Filet mignon with creamy peppercorn Cognac sauce. Served with mashed potatoes & grilled vegetables
- **Roasted Duck**
Topped with lingonberry sauce. Served with baked cinnamon apples, sauerkraut & roasted potatoes
- **Gift of the Ocean**
White fish stuffed with salmon & vegetables, topped with creamy dill sauce. Served with 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.)
- **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 over wild rice, marinated onions and special garlic sauce
- **Zrazai with Boletus Mushroom Sauce**
- **Lydeka**
Seared Canadian pike with creamy white wine & dill sauce and sauteed vegetables. Served over bed of 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.