

# DELUXE PACKAGE

**\$140**  
person

Price: \$140 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 onion, cucumbers, cherry tomatoes, feta cheese
- **Rasputin 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
- **Charcuterie**  
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 rouillie & lavash
- **Baltic Shuba**  
Finely chopped herring, eggs, beets, carrots, potatoes and apples with a mayonnaise base
- **"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 plate topped with marmalade, mustard seeds, pistachios and fig
- **Asian Chicken Salad**  
Mixed greens, bourbon & sesame glazed chicken breast, edamame, roasted peanuts, red bell peppers, watermelon radish, cherry tomatoes, cucumbers, wontons, sesame ginger dressing
- **Pickled Vegetable Platter**  
Pickled cabbage, sauerkraut, marinated mushrooms, cherry tomatoes, gherkins
- **Eel Salad "Chuka Wakame"**  
Seaweed salad, avocado, cucumber, unagi eel, sesame seeds & unagi sauce
- **Meat Board "Babuska"**  
Thinly sliced beef tongue, pork roulade, chicken roulade with fruits, peas with horseradish sauce

## HOT APPETIZERS

- **Village style potatoes**  
Homestyle fried potatoes with sauteed onions, mushrooms, bacon & garlic
- **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 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)

- **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)
- **Pork and Chicken Shish Kabobs**  
Marinated pork and chicken kabobs served with rice, marinated onions, cucumber & tomato salad, special homemade garlic sauce
- **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.)
- **Beef Medallions**  
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
- **Lamb Shank - Osso Bucco Style**  
Slow braised in red wine sauce, topped with creamy peppercorn Cognac sauce. Served with mashed potatoes & grilled vegetables

## DESSERT

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

## SOFT DRINKS

Kompot, Coke, Sprite, Coffee and Tea

## ALCOHOL INCLUDED (per 10 guests)

1 bottle of Lugans Vodka or Brandy and your choice of a bottle of Prosecco, 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, 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.