

MOLDOVIAN PACKAGE

\$155
person

Price: \$155 per person plus 21% service charge and 9.5% tax

COLD APPETIZERS

- **Royal Fish Platter**
Sesame seared tuna, smoked salmon, smoked white tuna and Lake Superior trout with sliced lemon, red onions, cucumbers, capers & cherry tomatoes. Garnished with Tobiko & Red caviar
- **Salata Din Limba**
Thinly sliced beef tongue, cherry tomatoes, radishes, cucumbers, garlic, mayonnaise, dill & parsley
- **Lobster Salad "Maestro"**
Whole lobster stuffed with crab, shrimp & octopus salad. Topped with Red caviar & Tobiko
- **Red Salmon Caviar Crepes**
Butter crepes served with premium Red salmon caviar and dill flavored cream cheese
- **Charcuterie Board with Terrine De Foie De Volaille**
Chicken liver pate, assortment of cured meats, salo, salami, Imported cheeses, grapes, strawberry marmalade, crackers
- **Meat Board "Bunica"**
Thinly sliced beef tongue, pork roulade, chicken roulade with fruits, peas with horseradish sauce
- **"Asorti De Muraturi"**
Pickled cabbage sauerkraut, marinated mushrooms, cherry tomatoes and pickles
- **"Racitura"**
slowly cooked chicken chilled in its broth
- **"Olivie" Salad**
European style potato salad with diced boiled potatoes, eggs, carrots, pickles, peas, bologna, tossed in homemade mayonnaise
- **"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. Topped with sweet and creamy tomato sauce
 - **Meat Crepes**
Homemade stuffed crepes with cooked meat and sautéed onions. Topped with a creamy mushroom sauce
 - **Oven Roasted Duck**
Accompanied with sauerkraut, baked apples with cinnamon and truffle parmesan roasted potatoes
 - **Placinte**
Homemade placinte with choice of homemade cheese, potatoes or cabbage with onions
- ## MAIN COURSE
- (PICK 2 – SERVED FAMILY STYLE)
- **Mamaliga/ Banush/ Polenta**
Marinated tender pork, Feta cheese, caramelized onions served over creamy cornmeal
 - **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)
 - **Stuffed Lobster Tails** (+ \$15 p.p.)
Lobster tail stuffed with crab meat & served over 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

ALCOHOL INCLUDED (per 10 guests)

1 bottle of Absolut Vodka or Brandy and your choice of a bottle of Prosecco, Red or White Moldovan 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.