

# EXCLUSIVE PACKAGE

**\$159**  
person

Price: \$159 per person plus 21% service charge and 9.5 % tax

## GOLD APPETIZERS

- **Meat Board "Babuska"**  
Thinly sliced beef tongue, pork roulade, chicken roulade with fruits, peas with horseradish sauce
- **Waldorf salad**  
Sliced apples, celery, grapes, chicken, red onions, walnuts, mayonnaise
- **Sesame Seared Tuna with Seaweed**  
Lightly seared Ahi Tuna served with ginger and wasabi
- **Royal Bites**  
Fillet mignon lightly seared & drizzled with truffle oil, shaved Parmesan cheese, capers.  
Served over bed of arugula salad & pita bread toasts
- **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
- **Charcuterie Board with Terrine De Foies De Volaille**  
Chicken liver pate, assortment of cured meats, salo, salami, Imported cheeses, grapes, strawberry marmalade, crackers
- **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
- **Eel Salad "Chuka Wakame"**  
Seaweed salad, avocado, cucumber, unagi eel, sesame seeds & unagi sauce
- **Red Salmon Caviar Blini**  
Butter crepes served with premium quality Red salmon caviar & dill flavored cream cheese
- **Grilled Vegetables & Burrata Caprese**  
Fresh mozzarella burrata, grilled vegetables, walnuts, pomegranate, cilantro & balsamic glaze
- **Lobster Salad "Maestro"**  
Whole lobster stuffed with crab, shrimp & octopus salad.  
Topped with Red caviar
- **Pickled Vegetable Platter**  
Pickled cabbage, sauerkraut, marinated mushrooms, cherry tomatoes, gherkins

## HOT APPETIZERS

- **Village Style Potatoes**  
Homestyle fried potatoes with sauteed onions, mushrooms, bacon & garlic
- **Bacon Wrapped Pork Loin**  
Stuffed with apricots and plums. Topped with homemade Lingonberry sauce
- **Duck Roulade Confit**  
Oven roasted duck accompanied with baked apples with cinnamon and truffle parmesan roasted potatoes
- **Seafood Extravaganza Platter**  
Tortilla shell filled with pan seared octopus, jumbo shrimp, calamari, olives, cherry tomatoes in provencale sauce. Served over bed of rice
- **Coconut Shrimp**  
Jumbo shrimp served with mango salsa
- **Khachapuri**  
A traditional Georgian dish of melted cheese blend - filled puff pastry

## MAIN COURSE

(PICK 2 – CHOICE OF INDIVIDUALLY PLATED OR FAMILY STYLE)

- **Beef Medallion**  
Fillet mignon with creamy peppercorn Cognac sauce. Served with mashed potatoes & grilled vegetables
- **New Zealand Rack of Lamb**  
Grilled lamb chops marinated in chef's special spices, topped with homemade gravy. Served over mashed potatoes & fresh rosemary (Party Sparklers)
- **Lamb Shank – Osso Bucco**  
Slowly roasted lamb shank in a delicious red wine sauce, house spices and vegetables. Served over garlic mashed potatoes
- **Stuffed Lobster Tail (+ \$15p.p.)**  
Lobster tail stuffed with crab meat and served over wild rice pilaf
- **Burbon Glazed Salmon**  
Atlantic salmon with Bourbon glaze, sesame seeds. Served with grilled vegetables and rice
- **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.)
- **Canadian Walley Pike**  
Seared pike with creamy white wine & dill sauce, sauteed vegetables. Served over bed of rice

## DESSERT

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

## SOFT DRINKS

Kompot, Cranberry Juice, Coke, Sprite, Coffee and Tea

## ALCOHOL INCLUDED (per 10 guests)

**1 bottle of Kettel One 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.