

SATURDAY

EXCLUSIVE PACKAGE

Price: \$155 per person + tax + 21% gratuity

\$155
person

COLD APPETIZERS

- **Beef Carpaccio**
Thinly sliced prime beef tenderloin drizzled with truffle oil, served on a bed of arugula, and topped with a balsamic reduction, shaved Parmesan cheese and capers
- **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
- **Shrimp, Crab Claws & Oysters**
Served on ice, cocktail sauce and condiments
- **Royal Fish Platter**
Smoked salmon and sturgeon fillet garnished with sliced lemon, red onions, cucumbers, cherry tomatoes & capers. Topped with red caviar
- **Charcuterie Board with Terrine De Foies De Volaille**
Chicken liver pate, assortment of cured meats, salami, decadent cheeses, grapes, strawberry marmalade, pistachios, crackers
- **Garden Salad**
Certified Angus beef steak, tomatoes, seedless cucumber, red onions, mixed local organic greens, ribbons of seasonal vegetables, red wine vinaigrette, feta cheese
- **Eel Salad "Chuka Wakame"**
Unagi eel served on a bed of crab meat and seaweed salad
- **Black Caviar Blini**
Butter crepes served with premium Black Caviar and dill flavored cream cheese
- **Burrata Caprese**
Fresh mozzarella burrata, peach slices, arugula. Sprinkled with balsamic vinaigrette
- **Lobster Salad "Maestro"**
Lobster meat, shrimp, crab meat, seaweed salad

HOT APPETIZERS

- **Bacon Wrapped Pork Loin**
Stuffed with apricots and plums. Topped with homemade Lingonberry sauce
- **Foie Gras**
Seared goose liver presented with pickled grapes, Orange Five Spice Gastrique, whipped Dates & Goat cheese, Toast & Prosciutto Di Parma
- **Duck Roulade Confit**
Oven roasted duck accompanied with baked apples and prunes, caramelized baby carrots and potatoes
- **Potato Gratin**
A classic French gratin dish prepared from sliced potatoes. Baked in creamy sauce with mushrooms and cheese camembert
- **Coconut Shrimp**
Jumbo shrimp served with mango salsa
- **Khachapuri**
A traditional Georgian dish of melted cheese – filled puff pasty

MAIN COURSE

(CHOICE OF INDIVIDUALLY PLATED OF FAMILY STYLE)

- **Chilean Sea Bass** (+ \$10 p.p.)
Grilled Sea Bass marinated in soy sauce composition, glazed with teriyaki sauce. Served with roasted potatoes, asparagus, and grilled vegetables
- **Beef Medallion**
Filet Mignon topped with rich Porcini mushroom sauce. Served with crispy baby potatoes and seasonal vegetable
- **Crown of New Zealand rack of Lamb**
Grilled lamb chops marinated in chef's special spices. Served with rosemary wine sauce and rice with dried fruit
- **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**
Lobster tail stuffed with crab meat and served over wild rice pilaf
- **Burbon Glazed Salmon**

DESSERT

- **Napoleon Cake and Truffles**
Homemade Napoleon served with homemade chocolate truffles, accompanied with a side of fresh strawberries and raspberries
- **Crème Brule**
- **Refreshing Platter of Seasonal Fruits and Berries**

SOFT DRINKS

**Coke, Diet Coke,
Sprite, Ginger Ale,
Coffee, Tea**

ALCOHOL (per 10 quests)

**Complimentary bottle of
Vodka or Brandy**
**Complimentary bottle of
sparkling Champagne and
bottle of 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).
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 THE DAY OF THE EVENT**

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.