



MOLDOVIAN PACKAGE

Price: \$120 per person + tax + 21% gratuity

\$120
person

COLD APPETIZERS

- **Salmon Platter**
Thinly sliced Alaskan salmon, capers, onions
- **Chicken Salad "Moldova"**
grilled chicken, broccoli, champignons, tomato, cucumbers, eggs, mayonnaise
- **Seashell of the Sea**
Marinated shrimp, grilled octopus, crab, salmon, cucumbers, red onions, tomatoes, red peppers, spicy pepper rouillie & lavash
- **Red Salmon Caviar Crepes**
Butter crepes served with premium Red Salmon Caviar and dill flavored cream cheese
- **"Platou de Mezeluri"**
Assortment of cured meat, salo, dry salami and selection of cheese
- **Beef Carpaccio with Caesar Salad**
thinly sliced prime beef tenderloin drizzled with truffle oil, shaved parmesan and capers. Served on top of Caesar salad
- **"Asorti De Muraturi"**
Pickled cabbage, marinated mushrooms, cherry tomatoes and pickles
- **"Racitura"**
slowly cooked chicken chilled in its broth
- **Chicken Liver plate**
Chicken liver topped with fig marmalade, pistachios and mustard seeds
- **"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
- **Royal Smoked Trout**
Fresh Brook trout smoked and garnished with Red Salmon Caviar

HOT APPETIZERS

- **Pan Fried Potatoes**
with Mushrooms and Bacon
- **Shrimp Provencal with garlic sauce**
- **"Sarmale" Golubtsi with Tomato Sauce**
Cabbage stuffed with pork, beef, rice, onions and carrots. Sweet and creamy tomato sauce
- **Meat Crepes**
Homemade stuffed crepes with cooked meat and sautéed onions. Topped with a creamy mushroom sauce
- **Bacon Wrapped Pork Loin**
Stuffed with apricots and plums. Topped with homemade Lingonberry sauce

MAIN COURSE

(PICK 2 – SERVED FAMILY STYLE)

- **Mamaliga/ Banush/ Polenta**
Marinated tender pork, mushrooms, Feta cheese, caramelized onions in creamy cornmeal
- **Pork and Chicken Shish Kabobs**
Marinated pork and chicken kabobs served family style with over mild rice, marinated onions and special garlic sauce
- **Roasted Duck**
Topped with lingonberry sauce. Served with baked cinnamon apples, sauerkraut & roasted potatoes
- **Bourbon Glazed Salmon**
Salmon fillet marinated in Bourbon Glaze. Served over corn & cherry tomato relish & mashed potatoes
- **Carnaciori Cu Mamaliga**
Traditional Moldavian grilled kielbasa served with homemade cornmeal, side of feta cheese, marinated onions and garlic sauce
- **Seafood "Royal"** (+ \$10 p.p.)
Jumbo shrimp stuffed with crabmeat served on a bed of wild rice bed
- **New Zealand Rack of Lamb** (+ \$10 p.p.)
Grilled lamb chops marinated in chef's special spices, served with garlic mashed potatoes
- **Lobster Tail**
Stuffed with crab meat. Served on the wild rice mix (+\$10 p.p.)

DESSERT

- Napoleon and Smetannik
- Refreshing platter of seasonal fruits

SOFT DRINKS

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

ALCOHOL (per 10 quests)

Complimentary bottle of "Hangar 1 " Vodka
Our choice of Champagne, 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.