

# ROYAL PACKAGE

**\$198**  
person

Price: \$198 per person plus 21% service charge and 9.5 % tax

## COLD APPETIZERS

- **Royal Fish Platter**  
Smoked salmon, smoked white tuna and Lake Superior trout with sliced lemon, red onions, cucumbers, capers & cherry tomatoes. Garnished with Tobiko & Red Caviar
- **Lobster Salad "Maestro"**  
Whole lobster stuffed with crab, shrimp & octopus salad. Topped with Red caviar and tobiko
- **Charcuterie Board with Terrine De Foie De Volaille**  
Chicken liver pate, assortment of imported cured meats, salo, salami, imported cheeses, grapes, strawberry marmalade, crackers
- **Eel Salad "Chuka Wakame"**  
Unagi eel, seaweed salad, avocado, cucumber, sesame seeds & unagi sauce
- **Royal Bites**  
Fillet mignon lightly seared & drizzled with truffle oil, shaved Parmesan cheese, capers. Served over bed of arugula salad & pita bread toasts
- **Black Caviar Blini**  
Butter crepes served with premium Black caviar and 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
- **Tuna Tartare**  
Tuna tartare with avocados & mango salsa. Garnished with Red caviar and micro greens
- **Pickled Vegetable Platter**  
Pickled cabbage, sauerkraut, marinated mushrooms, cherry tomatoes, gherkins
- **Salad "Olivie" with Crawfish & Red Caviar**  
European style potato salad with Crawfish tails, diced boiled potatoes, eggs, carrots, pickles and peas. Tossed in homemade mayonnaise & topped with premium Red caviar
- **Duck & Pear Salad**  
Spring Mix, Sliced Duck breast, caramelized pears, watermelon radish, walnuts with Mango Vinaigrette dressing

## HOT APPETIZERS

- **Potato Gratin**  
A classic French gratin dish prepared from sliced potatoes. Baked in creamy sauce with mushrooms and camembert cheese
- **New Zealand Rack of Lamb**  
Grilled lamb chops served with Mediterranean herb sauce
- **Oysters Rockefeller**  
Blue point oysters with spinach & cheese sauce
- **Foie Gras**  
Individual portion of seared goose liver presented on a roasted pear topped with special chef's sauce
- **Seafood Extravaganza Platter**  
Tortilla shell filled with pan seared octopus, jumbo shrimp, calamari, olives, cherry tomatoes in provencale sauce. Served over bed of rice
- **Khachapuri**  
A traditional Georgian dish of melted cheese blend - filled puff pasty

## MAIN COURSE

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

- **Chilean Sea Bass**  
Marinated in soy sauce. Served with grilled asparagus & truffle parmesan roasted potatoes
- **Beef Medallions**  
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)
- **Stuffed Lobster Tails**  
Lobster tail stuffed with crab meat and served over rice pilaf
- **Pan Seared Seafood Platter**  
Assortment of pan seared langoustine, shrimp, scallops, calamari, octopus, and mussels. Served with Cajun garlic sauce with cherry tomato, corn and cilantro (This dish is considered as two main entrees, no other hot entrée can be chosen)
- **Prime Rib**  
Slow roasted prime rib of beef with au juice & horseradish sauce. Served with grilled vegetables & mashed potatoes
- **Grilled meat platter**  
Grilled lamb chops, chicken & pork kebobs, BBQ ribs and grilled Mititei beef 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)

## 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 Grey Goose Vodka or  
Hennessy Cognac 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.