

NAME TEL DATE TIME

Bruschetta

- 1. Bruschetta **\$1.50** (V)
- 2. Zucchini, mint and ricotta bruschetta **\$1.75** (V)
- 3. Bruschetta with ricotta, smoked chicken, basil and orange flavor **\$2.50**
- 4. Bruschetta with eggplant & strawberries **\$1.50** (V)
- 5. Bruschetta with caramelized pear & brie cheese **\$1.75** (V)

Seafood

- 1. Salmon tartar **\$2.75** (Salmon tartar, layer of avocado cream, fresh seaweed salad and bread toasts)
- 2. Red Salmon Caviar Blini with dill cream cheese **\$3.50**
- 3. Smoked Salmon & Caviar Blini with dill cream cheese **\$3.50**
- 4. Smoked salmon, roasted yellow tomatoes, avocado cream cheese on garlic bread **\$2.50**
- 5. Arugula pesto and shrimp snack **\$3**
Fried shrimp snack served on a slice of French garlic toast, arugula, pesto, cherry tomato
- 6. Smoked salmon canapés with cream cheese & cucumbers **\$2.50**
- 7. Smoked salmon and avocado snack dressed with pickled pomegranate seeds on dark pumpernickel toasts **\$2.75**
- 8. Stuffed mushroom caps with seafood **\$3**
- 9. Cucumber towers stuffed with smoked trout and cream cheese topped with red caviar **\$3.50**
- 10. Grilled shrimp snack with seaweed, mango salsa **\$3.95**
- 11. Fresh tuna tartar, avocado, sesame seeds **\$3.95**
- 12. Salmon tartar on Asian spoons **\$3.50**
- 13. Crab cakes with mango habanero sauce **\$3.75**
- 14. Smoked salmon pinwheel with arugula and cream cheese **\$2.50**
- 15. Bacon Wrapped Scallops with Shiracha Mayo Dipping sauce **\$6**
- 16. Seafood cocktail **\$4.50** (Shrimp, squid, salmon and octopus with marinated chili peppers, lemon, oregano and garlic)
- 17. Shrimp cocktail cups **\$3.50**
- 18. Goat cheese and dill potato stuffed with smoked salmon, goat cheese, dill, red pepper, kalamata olives **\$2.50**
- 19. Avocado boat stuffed with seafood & mango salad **\$5.95**
- 20. Bacon wrapped shrimp with Shiracha Mayo dipping sauce **\$4**
- 21. Seaweed salad and Eel Tuna Eel & Tuna
 12 in tray **\$95** 18 in tray **\$175**
 Presentation in tray with lobster tail **\$295**

Vegetarian

- 1. Spanakopita **\$1.75**
- 2. Tomatoes stuffed with "Picante" salad **\$1.50**
- 3. Dried plums, "Picante" cheese, nuts on cracker **\$1.50**
- 4. Stuffed mushroom caps – vegetarian **\$2.50**
- 5. Fruit skewers **\$1.75**
- 6. Antipasto skewers **\$1.75** (Olives, pepperoncini, cheese, sun dried tomatoes, mozzarella, basil, gherkin)
- 7. Goat cheese, caramelized beetroot and pear snack **\$3.50**
- 8. Cesar salad wonton cups **\$2**
- 9. Vegetarian bread baskets with sun-dried tomatoes, mozzarella, basil, caramelized onions **\$2.50**
- 10. Fresh salad with arugula, strawberries and goat cheese cups **\$2.50**
Seasoned with mango sauce and sesame seeds
- 11. Mini lasagna cups **\$2.75** (meat sauce available)

European

- 1. Charcuterie board (assorted cheeses, cured meats, grapes, nuts, apricots, olives crackers)
- 12 inch tray **\$45**
- 18 inch tray **\$75**
- 2. Platter for beer (fried bread, 3 kind of smoked sausages, smoked ham, pig ears, yellow peas with bacon, cheese)
- 12 inch tray **\$45**
- 18 inch tray **\$75**
- 3. Platter for vodka (3 different kind of bacon, prosciutto, smoked sausage, gherkins, red onions, cherry tomatoes, rye bread)
- 12 inch tray **\$45**
- 18 inch tray **\$75**
- 4. Mini kibinai **\$2.50**
 Pork Lamb Chicken Spinach & cheese,
 Sauerkraut Mushroom
- 5. Moldavian Placenti **\$8**
 Cheese Potato Sauerkraut
- 6. Fried bread cake with cheese & salami
Fried bread, cheese, mayonnaise, salami, olives, cherry tomatoes, greens
 Regular **\$55** W caviar **\$85**
- 7. Fried bread with garlic **\$5.99 lb**
- 8. Fried bread with cheese & garlic sauce **\$8.99 lb**
- 9. Yellow peas, bacon bits, pig ears **\$8.99 lb**
- 10. Khachapuri **\$15** (serves 2-3 ppl)
- 11. Mini Chebureki **\$3**
 Pork Lamb Chicken
 Cottage cheese & green onion Cheese & spinach
- 12. Aspic "Saltiena" (Holodets):
- Beef Tongue **\$1.95**
- Chicken **\$1.95**
- Seafood **\$1.95**
- 13. Mini potato casserole cups "Kugelis" **\$1.75**
Served with sour
- 14. Devilled eggs:
- with Red Caviar **\$1.75**
- with Mushrooms **\$1.75**
- with Mustard **\$1.75**
- with Avocado, cucumber & cilantro **\$1.75**
- with Prosciutto, bacon & horseradish **\$1.75**
- with Smoked salmon & red caviar **\$1.75**

On Bread

- 1. Prosciutto crostini with fig jam & ricotta cheese **\$2.75**
- 2. Crostini with Mascarpone cheese, peach & prosciutto **\$2**
- 3. Crostini w/Gorgonzola, pears, honey & roasted walnuts **\$2**
- 4. European assorted bites with salami, cold smoked ham, cheese, herring **\$2**
- 5. Smoked ham with sun-dried tomatoes, ricotta dill cheese on pumpernickel bread **\$2.5**
- 6. Chicken liver pate with pistaccios on French toast **\$2**
- 7. Crostini with slow-cooked pork, caramelized onions and rosemary chips **\$2.75**
- 8. Wild mushrooms and truffle cheese crostini **\$2**
- 9. Smoked ham, sun-dried tomatoes, ricotta dill cheese on French bread **\$2**
- 10. Chicken snack with mango salsa and crispy bread **\$2.50**
- 11. Fresh croissant with mozzarella, tomatoes and pesto **\$3.50**
- 12. Wild mushroom & herring salad on fried rye bread **\$1.50**
- 13. Canape mini bites:
- Smoked trout salad on garlic bread **\$1.75**
- Salami & cheese **\$1.50**
- Smoked ham & cheese **\$1.50**
- Salmon on rye or white bread **\$1.50**
- Caviar on white bread **\$2.50**

Meat

- 1. Asparagus & prosciutto bites **\$1.50**
- 2. Prosciutto, sun-dried tomato, blue cheese on wheat cracker **\$2**
- 3. Melon and prosciutto snack **\$1.50**
- 4. Fried duck with caramelized pears **\$3**
- 5. Mini Chicken or Burger sliders **\$3.95**
- 6. Mini Pulled BBQ Pork or chicken sliders with Chipotle Mayo **\$2**
- 7. Mini Filet Mignon sliders with horseradish sauce **\$5.50**
- 8. Mini potato pancakes with sirloin steak **\$3**
- 9. Mini potato pancakes with dill cream cheese and smoked salmon **\$2.50**
- 10. Mini potato pancakes with duck & demi glaze **\$2.50**
- 11. Chicken kebobs with vegetables **\$3**
- 12. Chicken kebobs with pineapple, sesame seeds & Teriyaki sauce **\$3**
- 13. Pork kebobs with vegetables **\$3**
- 14. Lamb kebobs with vegetables **\$4**
- 15. Lamb chop lollipops with rosemary, thyme, lingonberry sauce **\$5**
- 16. Dates stuffed with goat cheese wrapped in bacon **\$1.50**
- 17. Chicken wings – **\$12** dozen:
Hot, Mild, BBQ, Bourbon Glazed
- 18. Mini potatoes stuffed with ricotta cheese, bacon bitssun dried tomatoes and dill **\$2.50**
- 19. Prosciutto wrapped mango bites **\$1.75**
- 20. Skewers - prosciutto, salami, cheese, tomatoes, olives, gherkins **\$1.75**

Baskets / Lavash / Phylo Cups

- 1. Puff pastry basket:
- with salmon **\$2.75**
- with chicken **\$2.50**
- 2. Short crust pastry cakes:
- with vegetables **\$2**
- with salmon **\$2.50**
- with chicken **\$2.50**
- 3. Yeast pancake snacks **\$2.50**
- with salmon & dill cottage cheese
- with prosciutto & pesto sauce
- with fillet mignon, caramelized onions, brie cheese
- 4. Lavash rolls:
- with vegetables **\$1.50**
- with ham and cheese **\$1.50**
- with smoked salmon **\$1.75**
- with prosciutto, sundried tomatoes & arugula **\$2.25**
- 5. Phylo cups filled with:
- Crab & rice salad **\$1.50**
- Olivie salad **\$1.50**
- Trout salad **\$2.00**
- Mushroom & gorgonzola **\$1.50**