



Platinum

Cold Appetizers

Assorted Smoked Fish Platter (Norwegian Lax, Sea Bass)
Seared Tuna w/Teriyaki Sauce
Trout Platter served w/Caviar in Russian tartlet
Assorted Sushi Special

Salads

BERRIES ON MARTINI GLASS

Cherry Tomatoes
Roasted Eggplant
Basket Crudités

Avocado Special Salad in a Green Baked Shell (Baby Spinach in Avocado Sauce, Cherry Tomatoes and Avocado)

Assorted Russian Marinated Salad

Napoleon Salad w/Assorted Berries, Sliced Apricot in Cognac and Balsamic Glaze

Kany Salad

Arugula Special Salad in a Brown Baked Shell (Sun Dried Tomatoes, Cherry Tomatoes, Portobello Mushrooms)

Fresh cut

Eggplant Thina

Hot Appetizers

Russian Style Baked Potato w/Sautéed Mushroom

Fried Zucchini Strips w/Primavera Sauce

Main Course

Sea bass personally

Chalakhach (Lamb chops)

Sambusa mix – kebob

Podjarka from Lamb and Chicken on Toki

Tongs in Moroccan Style

Da Mikelle Steak

Drinks

English Tea
American Coffee

Soft Drinks

Coca Cola
Ginger Ale
Juices
Pellegrino

Alcohol Drinks

(served per 10 persons)
“Oligarch” Vodka or Grey Goose
Red Wine

Dessert and Fruits

Menu items are subject to change due to the market availability