



## Private Dinner Party Russian Cuisine

### Hors d'oeuvres

Piroshki - soft dough stuffed with caramelized onions and potatoes, served with sour cream;  
Salmon Caviar with Blitzes;  
Seledka - pickled herring topped with sliced onions, white wine vinegar, sunflower oil, dill and pepper



### Dinner Buffet

Borsh - beet and cabbage soup;  
Russian green salad with cucumbers, tomatoes, radishes, parsley, dill in lemon vinaigrette;  
Golubtsi - cabbage rolls stuffed with beef, pork, rice, herbs and spices, simmered in savory tomato sauce;  
Boiled Herbed Potatoes;  
Kvashenaya Kapusta - Russian sauerkraut



### Dessert

Napoleon - filled with pastry cream  
Pistachio raspberry cake bites

Photography by Sierra Fish, Go Fish Photography

