



CATERING MENU

M57 Seasonal Pickles

Beets, Tomatoes, Onions, Cucumbers, Mushrooms,
Green Apples, Watermelon. Garlic, grapes

Black Bread Georgian Bread
Central Asian Flat Bread Basket

ZAKUSKI

(in Russian this means "small bites" (3 - 8 choices, depending on the size of your party)

Fresh Herbs wrapped in Warm Flatbreads

Tefteli - mini meat balls

Salad Olivier in Tartlets - chicken, apple, carrot and egg salad on puff pastry

Georgian Satsivi - chicken or eggplant with cold walnut sauce

Ogurtze - cucumbers with a yogurt-dill dressing

Smoked Fish Assortment: Salmon, Sturgeon, Black Cod

Beet gelee on cucumber rounds with feta cheese

Chicken Liver Pate

Deviled Eggs Russe with caviar, or mushrooms or ham

Wild Mushrooms on toast or bell peppers

Vegetable Caviars

Beet Caviar, Wild Mushroom Caviar, Mixed Vegetable Caviar, Eggplant Caviar (all available as tartlets or dips)

Stuffed Grape leaves

Buterbrodi - assorted bread & butter mini sandwiches

smoked salmon, caviar, chopped liver, smoked whitefish with dill and lemon, herring with egg and cornichon, herring
and apple, ham with egg and parsley, dill butter with red radish

Pkhali (Georgian finely chopped vegetable salads, can be served as dips with bread)
beans, spinach, cabbage, eggplant, or red beets, all with a walnut dressing.

M57 Triple Troika of Yogurt (select 3)

cucumber dill yogurt, cucumber mint yogurt, cucumber and garlic yogurt, spinach yogurt,
orange flower water and citrus zest yogurt, marigold petals and honey yogurt

M57 Triple Troika of Eggplant

M57 Eggplant Salad (pureed roasted eggplant with tomatoes, onions and green peppers)

Roasted Eggplant with Peppers and pickles

Eggplant Astrakhan (with tomatoes, onion, green apple, & pickles)



Herbed Eggplant with fenugreek, marigold and fresh herbs
Sweet and Sour Eggplant with pomegranate sauce
Cold Borscht (available in shot glasses)

DUMPLINGS

Khinkali - Georgian dumplings with beef or pork or farmers' cheese (with Tkemali (sour plum) sauce)
Pelmeni - Siberian meat dumplings with sour cream (with spicy mustard or dill sauce)
Manti - Uzbek steamed lamb dumplings
Kazahk - lamb and squash dumplings (with butter and smokey red pepper spice)
Kyrgyz - potato dumplings (with butter, fresh onion rings, sprinkled with vinegar and black pepper)
Tajik - Beef and minced onion dumplings (with Seer Moss: a sauce of yogurt, garlic, mint, lemon juice)
Dumpling Sauces - sour cream & dill, Tkemali sauce, Russian mustard, sweet plum sauce, sweet and sour pomegranate sauce

Blini - Russian buckwheat pancakes (mini or full-sized available)
with Black Caviar
with Salmon Roe
with Smoked Salmon, Sour Cream and Salmon Roe
with Mushrooms a la Russe with Melted Butter and Sour Cream
with Melted Butter and Jam

CAVIARS

Black Caviar (assorted grades available)
with chopped eggs, chopped onions, toast points
Salmon Roe with chopped eggs, chopped onions, toast points
M57 Vegetable Caviars
Beet Caviar, Wild Mushroom Caviar, Mixed Vegetable Caviar

SOUPS

Hot or Cold Borscht
Served with Piroshki - savory filled pastry
Hot Pomegranate soup

SALADS

Sweet and Sour Beet Salad with Fresh Dill
Georgian Marigold and Kidney Bean Salad
Marinated Onion & Pomegranate Salad
Uzbek Tomato, Onion and Pepper Salad
Spinach and Green Bean and Walnut Vinaigrette
Russian Marinated Mushroom Salad





BRUNCH ENTREES

Potato Pancakes
with smoked sturgeon or smoked salmon and yogurt dill sauce
Smoked Salmon and Sour Cream Omelet
Georgian Omelet - walnuts, cinnamon, pomegranate
Kutum Kyukyu - smoked whitefish omelet with dill & chives
Feta & Scallion Omelet
Mushroom Omelet
Blintzes/Blinchiki - with sour cherry, apple, or blueberry preserve, or sweet Farmer's cheese and sour cream
Sirniki -sweet Farmers' cheese patties served with black currant or raspberry preserve
Vareniki - Ukrainian dumplings with sour cherry, apple, or blueberry preserve, cheese and sour cream
Apple Pancakes - with honey or sour cream
Kasha a la Gourieff -- hot farina with fresh fruit, almonds and apricot sauce

LUNCH AND DINNER ENTREES

Georgian Shredded Chicken Salad with cilantro and walnuts (mayonnaise base)
Grilled Chicken, Green Bean and Walnut Salad
Grilled Trout with Tarragon
Blinchiki with beef, onions and sour cream
Russian Chili with lamb and red beans
Bitki on a Roll - Russian hamburgers with chopped pickle and dill,served with Russian dressing

M57 Shashlik/Shish Kebab
M57 Pistachio Shrimp Kebabs
M57 Luli Kebab Ground lamb on a skewer
Luli Kebab Burger - lamb burger (not on a skewer)

M57 Beef Stroganoff
M57 Chicken Kiev
M57 Pelmeni with meat or mushrooms (served with broth or without) with M57 TripleTroika Sauces -- Sour Cream and Dill, Tkemali Sauce, Russian Mustard Chicken Chakhokhbili - Georgian chicken simmered with fresh herbs, tomatoes and onions in a pot
Georgian Chicken Garo - grilled chicken with garlic and walnut sauce
Pomegranate Grilled Lamb Chops Kupati (Georgian sausages) served with Pomegranate or Tkemali Sauce
Kulebiaka - Russian pot pies with chicken, salmon, or mushroom (for parties of 8 - 10)
Spicy Roast Picnic Shoulder with Pomegranate Sauce
Crawfish Boiled in Beer
M57 Stuffed Cabbage
Mushrooms a la Russe - mushrooms baked with cream, cheese and sour cream
Eggplant a la Russe - eggplant baked with cream, cheese and sour cream





SIDES

Sour Cherry Rice, White Basmati Rice or Almond Rice

Kasha pilaf with mushrooms

Bulgur pilaf

beef, lamb, pork, chicken, salmon or Vegetables - (eggplant, onion, zucchini, tomato)

Served with Marinated Onions and Tkemali Sauce

M57 Vegetable Caviars

beet caviar, wild mushroom caviar, mixed vegetable caviar

Beet Mkhali - pureed beets with cilantro, walnuts, coriander

Borani - green beans with spinach in yogurt sauce

Spicy Carrots with cumin seeds

Lima Bean and Spinach Salad

Sweet and Sour Red Cabbage

Georgian Fiery Ratatouille with marigold petals (spicy)

Potato Pancakes

Mashed Potatoes a la Russe - potatoes with sour cream and garlic

Boiled Potatoes with chopped dill and butter

Piroshki (in Russian this means "little pie") with meat or spinach

DESSERTS

Strawberries Romanoff - fresh strawberries, Curacao and cream

Russian Cream - a pink whipped cream and ice cream confection

Blintzes/Blinchiki -- with sour cherry, apple, or blueberry preserves, or sweet Farmers' cheese and sour cream

Sirniki - Farmers' cheese patties served with black currant or raspberry preserves

**Vareniki - Ukrainian dumplings with sour cherry, apple, or blueberry preserves,
or sweet Farmers' cheese and sour cream**

Kissel -- a Russian berry smoothie of cranberry, or strawberry, or blueberry served with cream

Russian Cranberry Mousse

Medivnik - Russian honey cake

Georgian Black Tea Cake

Pistachio Cake with Rose Water

Revani - Hazelnut cake

Baklava

Saffron Pudding

Kasha a la Gourieff -- hot farina with fresh fruit, almonds and apricot sauce

Vodka Sorbet*

Rose Sorbet*





Watermelon Sorbet*
Black Currant Ice Cream*
Strawberry Ice Cream*
Coffee Ice Cream*

Dessert Soups (served chilled)
Sour Cherry Soup
Apple Soup with apple dumplings

SPASSO HOUSE MENU

(Spasso House is the residence of the US Ambassador in Moscow)

APPETIZERS

Iceberg Lettuce Wedge with Tomato and Russian Dressing
Shrimp Cocktail with M57 cocktail sauce

ENTREES

Cornish Hen with rice pilaf (wild rice, pistachios, dried fruits) and seasonal vegetables
Filet mignon with herb butter with and mashed potatoes and seasonal vegetables
Shrimp sautéed in garlic - herb butter with rice and seasonal vegetables
Grilled Lamb Chops, with potatoes and seasonal vegetables.

DESSERTS

Cheesecake
Pineapple Upside Down Cake
M57 Chocolate Cake with caramel--dark chocolate ganache

Certain dishes and side dishes are available family style. We are happy to discuss these possibilities with you

CARVING STATIONS

Spicy Roast Pork Picnic Shoulder with Pomegranate Sauce
Filet Mignon
Leg of Lamb
Lamb Chops
Ham
Turkey
Cold Poached Salmon





BEVERAGES

Wine & Sparkling Wine List - including Georgian wines

Moscow Mule - Signature Drink - ginger beer, fresh lime, vodka

Assorted Infused Vodkas:

coriander, pepper, anise, buffalo grass, lemon, raspberry, pomegranate

Hot Spiced Vodka Varenuksa - with pear, apple, honey, peppercorn and ginger

Ayran - mint or rose petal or plain chilled yogurt drink

Rose, Lemon, Coriander Sherbets or cucumber-mint - Tadjik & Azerbaijani chilled drinks

Hot Chocolate a la Russe - made with hot chocolate, coffee & whipped cream

Hot Chocolate Chaliapin - Vodka, Coffee liqueur & whipped cream

Russian Tea - Ceylon & Indian teas served with Cherry preserves

Green & Black & Herb Teas

Turkish Coffee

M57 Cappuccino

Espresso

Coffee

All produce is based on availability.

Certain menu item availability depends on the equipment available on site.

Alcoholic beverage availability dependent on availability to obtain liquor license at site.

