

UNLIMITED SOFT DRINK CHOOSE TWO

1. Coca-Cola
2. Cranberry Soda
3. Club Soda
4. Ginger-ale
5. Diet - Coke
6. Sprite

\$90

6 Hour Party

SALADS CHOOSE THREE

1. **Caesar Salad** - Romaine Lettuce, croutons, grated cheese, and Caesar dressing
2. **Avocado Salad** - Avocados, ripe tomatoes, squash, seeds, nuts, and sweet honey dressing
3. **Ukrainian Beet Salad** - Boiled beets, pitted plums or raisins, garlic, and walnuts; mixed in with mayonnaise dressing
4. **Beet Salad w/ Goat Cheese** - Spring mix, marinated beets; topped w/ goat cheese
5. **"French Kiss" Salad** - Smoked Ham Loin, cherry tomatoes, fried onions, pickles, and mushrooms mixed in with a zesty mayonnaise dressing.
6. **"Greek Salad" - Horiatiki** - Made with tomatoes, cucumbers, onion, feta cheese, and olives dressed with salad, oregano, and olive oil
7. **Salad "Zagadka"** - The chef's mystery carrot based salad
8. **Cossack Salad** - A mayonnaise - based salad with fried mushrooms, onions, beans, and eggs
9. **Seaweed Salad** - Black Sesame seeds, soy sauce, ginger, and wakame
10. **Crab Salad** - Shredded imitation crab, masago, and mayonnaise

COLD APPETIZERS CHOOSE THREE

1. **Herring Plate** - Pickled herring, boiled potatoes, onions, and dill
2. **Smoked Salmon Plate** - Smoked salmon fillet served cold
3. **"Vodka Shot" Appetizer Plate** - Assortment of meat deli cold-cuts
4. **Ukrainian 'Roulette'** - Assortment of homemade meat roulettes
5. **Cheese Platter** - Assortment of delicious cheeses
6. **Pickled Vegetables** - Assortment of pickles and pickled vegetables
7. **Cocktail Baskets** - Baked baskets filled with pâte, caviar, and more
8. **Stuffed Portabella Mushrooms** - Portabella mushrooms stuffed with mozzarella and vegetables
9. **Jumbo Shrimp Cocktail** - Shelled, cooked prawns in a cocktail sauce, served in a glass
10. **Eggplant Rolls** - Baked eggplant stuffed with a garlic cheese spread



HOT APPETIZERS CHOOSE TWO

1. **Banderiki** - Pan-fried (thin pancake) filled with seasoned chicken
2. **Chicken and Mushroom Julienne** - Baked chicken and mushrooms in a sour cream sauce topped with mozzarella cheese
3. **Mussels in a Garlic Cream Sauce** - Cooked mussels served in our special garlic cream sauce.
4. **Hot Stuffed White Mushrooms** - White Mushrooms stuffed with mozzarella (your choice of vegetable or chicken)
5. **Roasted Potatoes** - Roasted potatoes - shaped in a mushroom - sautéed with garlic and butter (served with mushroom or without)
6. **Lobio Mtsvanilit** - A traditional Georgian dish a combination of walnuts, jalapeño, cilantro, and onions all topping kidney beans is at once refreshing and deliciously savory.
7. **Artisan Bread with Homemade Spreads**

ENTREES CHOOSE TWO

1. **Chef's Special Entree** - Our Chef's Special
2. **Seafood Pasta** - A creamy white sauce pasta with assortment of seafood
3. **Salmon & Shrimp Skewers** - Salmon & Shrimp served on a skewer
4. **Smoked Kielbasa Bigos** - Roasted Kielbasa served with homemade sauerkraut
5. **Chicken Shish-Kabob** - Seasoned chicken roasted on a skewer
6. **Pork Ribs w/ Sauce of the Day** - Seasoned pork ribs baked then served with our special chef's sauce
7. **Roasted Pork** - Tender pork roasted with caramelized onions
8. **Swai Fish w/ Vegetables** - Iridescent shark catfish; baked and mixed in with a medley of vegetables

DESSERT CHOOSE ONE

BAKER'S SPECIALTY CAKE discuss what flavors you like and we will do our magic!
COFFEE, FRUIT, AND TEA - SERVED AT THE END OF THE EVENT!

CHAIR COVERS W/ BOW - \$9 PER CHAIR

ASK US ABOUT OUR ALCOHOL PACKAGES!

Starting Open bar - \$35 per person

(of legal drinking age) Open Bar includes Vodka & Wine for the table, Crafted Cocktails, Vast Beer Selection & More!

21% Service Charge will automatically be added

This includes **tablecloth, centerpieces, cleaning, service, and gratuity**