## Dessert

# 6 Hour Party <br> Includes 

## SOFT DRINKS

CHOOSE TWO

Coca-Cola•Sprite • Diet Coke•Ginger-ale - Cranberry Soda

SALADS<br>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. Village Salad - Roasted Kielbasa Chips, Corn, Tomato, Napa Cabbage, w/ a Spicy Dressing
5."French Kiss" Salad - Smoked Ham Loin, cherry tomatoes, fried onions, pickles, and mushrooms mixed in with a zesty mayonnaise dressing.
6. Greek Salad - 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. Herring Shuba - A salad consisting of layered herring, grated potatoes, eggs, carrots, and red beets
9. Zabava Duck Salad - Roasted duck, spinach leaves, berries, nuts, and our Chef's special dressing
10. Salad Marcel - Chicken fillet, plum, "Korean Carrots, Greek nuts, Eggs, and Cheese
11. 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 cold-cuts, peppers, and pickles
4. Salo - Boneless pork belly
5. Ukrainian Canapé w/ Shkvarky - open faced sandwich with Ukrainian Bacon
6. Cocktail Basket - Baked baskets filled with pâte, caviar, and more
7. Stuffed Portabella Mushrooms - Portabella mushrooms stuffed with mozzarella and vegetables
8. Jumbo Shrimp Cocktail - Shelled, cooked prawns in a cocktail sauce, served in a glass
9. Eggplant Rolls - Baked eggplant stuffed with a garlic cheese spread
10. Mozzarella w/ Tomato - Thinly sliced mozzarella with tomato and basil

## 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)
5. Garlic Shrimp - Sautéed shrimp in a garlic sauce
6. Vareniki - Steamed Potato Dumplings

## ENTREES

choose three

1. Chef's Special Entree - Our Chef's Special
2. Salmon and Shrimp - Marinated salmon and shrimp cooked on skewers
3. Swai w/Vegetables w/ Mozzarella - Iridescent shark catfish; baked and mixed in with a medley of vegetables
4. Roasted Pork - Tender Pork roasted with caramelized onions
5. Pork Kabob - Marinated pork; baked
6. Kielbasa Bigos - Roasted Kielbasa served with homemade sauerkraut
7. Pork Ribs - Pork Ribs with out Chef's Special Sauce
8. Roasted Lamb - Marinated Lamb; roasted to perfection
9. Lamb Kabob - Marinated lamb; baked
10. Lamb Pilaf - Roasted lamb mixed in with Basmati Rice
11. Chicken Shishkabob - Marinated chicken with spices; cooked on a skewer with vegetables
12. Spicy Chicken - Our Chef's Special Spicy Chicken
13. Cornish Hen Tabaka - Panfried Cornish Hen
14. Beef Stroganoff - sautéed pieces of beef in a cream sauce

## DESSERT BAKER'S SPECIALTY CAKE

INCLUDES FRUIT, COFFEE, AND TEA - SERVED AT THE END OF THE EVENT!

