$\$ 110$
per person tax included

6 Hour Party
Includes
Wine on the Table \& Beer at the Bar

## Wine \& Beer

Linens \& Chair Covers

## Centerpieces

Dessert

## SOFT DRINKS

## CHOOSE TWO

## Coca-Cola•Sprite • Diet Coke - Ginger-ale • Cranberry Soda <br> 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. "French Kiss" Salad - Smoked Ham Loin, cherry tomatoes, fried onions, pickles, and mushrooms mixed in with a zesty mayonnaise dressing.
5. Greek Salad - Made with tomatoes, cucumbers, onion, feta cheese, and olives dressed with salad, oregano, and olive oil
6. Salad "Zagadka" - The chef's mystery carrot based salad
7. Salad Shuba - A salad consisting of layered herring, grated potatoes, eggs, carrots, and red beets
8. Seaweed Salad - Black Sesame seeds, soy sauce, ginger, and wakame
9. 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

## 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)

## ENTREES

## CHOOSE TWO

1. Chef's Special Entree - Our Chef's Special
2. Salmon and Shrimp - Marinated salmon and shrimp cooked on skewers
3. Smoked Kielbasa Bigos - Roasted Kielbasa served with homemade sauerkraut
4. Chicken Shish-Kabob - Seasoned chicken roasted on a skewer
5. Pork Ribs w/ Sauce of the Day - Seasoned pork ribs baked then served with our special chef's sauce
6. Roasted Pork - Tender pork roasted with caramelized onions
7. Swai Fish w/ Vegetables - Iridescent shark catfish; baked and mixed in with a medley of vegetables

DESSERT BAKER'S SPECIALTY CAKE
INCLUDES FRUIT, COFFEE, AND TEA - SERVED AT THE END OF THE EVENT!

OTHER SERVICES - SUCH AS HIGH SHELF OPEN BAR/ DESSERT TABLE/ COSSACK TABLE / KIDS MENU / LIVE MUSIC/ FACE PAINTING/ BALLOON DECOR / FLORISTS \& MORE ARE AVAILABLE
$21 \%$ Service Charge will automatically be added
This includes tablecloth, centerpieces, cleaning, service, and gratuity

