

## SOFT DRINK

1. Coca-Cola
2. Cranberry Soda
3. Club Soda
4. Ginger-ale
5. Diet-Coke
6. Sprite
7. Homemade Kompot- *a sweet beverage made with seasonal fruit*
8. Homemade Lemonade

# \$150 MENU

6 HOUR PARTY

## SALADS CHOOSE FIVE

1. Seafood Salad - *Our Chef's Special Salad made with an assortment of fresh seafood*
2. Beef Tongue Salad - *Our Chef's Special Salad made with beef tongue*
3. Avocado Salad - *Avocados, ripe tomatoes, squash, seeds, nuts, and sweet honey dressing*
4. Ukrainian Beet Salad - *Boiled beets, pitted plums or raisins, garlic, and walnuts; mixed in with mayonnaise dressing.*
5. Beet Salad w/ Goat Cheese - *Spring mix, marinated beets; topped w/ goat cheese*
6. "King's Hunt" - *Grilled Chicken, pineapples, omelet, black olives, fried onions, and scallion; mixed in with mayonnaise dressing.*
7. "French Kiss" Salad - *Smoked Ham Loin, cherry tomatoes, fried onions, pickles, and mushrooms; mixed in with a zesty mayonnaise dressing.*
8. Greek Salad - *Made with tomatoes, cucumbers, onion, feta cheese, and olives dressed with salt, Greek Oregano, and olive oil.*
9. Salad "Zagadka" - *The chef's mystery carrot based salad*
10. Herring Shuba - *A salad consisting of layered herring, grated potatoes, eggs, carrots, and red beets.*
11. Zabava Duck Salad - *Roasted duck, spinach leaves, berries, nuts, and our Chef's special dressing.*
12. Seaweed and Crab Salad - *Crabmeat, mayonnaise, and seaweed salad.*



## COLD APPETIZERS CHOOSE FOUR

1. *Jellied Beef Tongue - Traditional dish; jellied beef tongue; served cold*
2. *Fish 'Sashimi' Ukrainian Style - delicacy consisting of fresh raw fish or meat sliced into thin pieces*
3. *"Vodka Shot" Appetizer Plate - Assortment of meat cold-cuts, cheese, peppers, and pickles*
4. *Ukrainian Cheese Board - Assortment of Cheeses served beautifully on a platter*
5. *Cocktail Basket - Baked baskets filled with pâté, red and black caviar, and more*
6. *Red Caviar Blini - Homestyle blini with a cream cheese spread topped with red caviar*
7. *Blini with Pâté -Homestyle blini rolled with a homemade pâté spread*
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/ Tomtato - Thinly sliced mozzarella with tomato and basil*

## HOT APPETIZERS CHOOSE TWO

1. *Chicken and Mushroom Julienne - Baked chicken and mushrooms in a sour cream sauce topped with mozzarella cheese*
2. *Mussels in a Garlic Cream Sauce - Cooked mussels served in our special garlic cream sauce.*
3. *Garlic Jumbo Shrimp - Sautéed shrimp in a delicate garlic butter sauce*
4. *Hot Stuffed White Mushrooms - White Mushrooms stuffed with mozzarella (your choice of vegetable or chicken)*
5. *Roasted Potato - Roasted potatoes - shaped in a mushroom - sautéed with garlic and butter*



## ENTREES CHOOSE FOUR

1. Chef's Special Entrée - *Our Chef's Special*
2. Seafood Pasta w/seafood medley - *Seafood medley with a cream sauce pasta*
3. Salmon 'Rose' Cake - *a layered salmon, spinach, and potato 'cake' made to look like a rose*
4. Baked Salmon with a Cream Sauce
5. Lamb Ribs - *Lamb ribs with our chef's special sauce*
6. Lamb Kabob - *Marinated lamb; baked*
7. Lamb Pilaf - *Roasted lamb mixed in with Basmati rice*
8. Roasted Lamb - *Marinated lamb; roasted to perfection*
9. Crisp - Braised Duck Legs - *crisp-braised duck legs served with a cranberry sauce*
10. Roasted Pork - *Tender pork roasted with caramelized onions*
11. Pork Kabob - *Marinated pork; baked*
12. Pork Ribs - *Pork Ribs with our Chef's special sauce*
13. Chicken Shishkabob - *Marinated chicken with spices; cooked on a skewer; served on a wooden skewer with vegetables*
14. Beef Stroganoff - *a dish of sautéed pieces of beef in a sauce of mustard and smetana*

## VODKA & WINE FOR THE TABLE

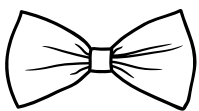
*Included 1 bottle of Ukrainian Vodka & Specialty Red Wine- per table*



## DESSERT CHOOSE TWO

1. Napoleon Cake – *flaky, buttery pastry layered between a sweetened condensed cream*
2. Zabava Cake - *a yellow and blue vanilla cake sweetened with a buttercream or sweetened condensed cream; sour cherries add to flavor*
3. The Classic Honey Cake - *a honey layered cake sweetened with a buttercream frosting*
4. Apple Cake - *layered cake with an apple-based cream*
5. Surprise Cake – *Baker's Special!*

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



**CHAIR COVERS W/ BOW - \$8 PER CHAIR**



**ASK US ABOUT OUR ALCOHOL PACKAGES!**

**OPEN BAR - STARTING \$30 PER PERSON (OF LEGAL DRINKING AGE)**



**21% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED**

**THIS INCLUDES TABLECLOTH, CENTERPIECES, CLEANING SERVICE, AND GRATUITY**

