

## SOFT DRINK

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

# \$100 MENU

6 HOUR PARTY

## Additional \$3 per person

1. Homemade Kompot- *a sweet beverage made with seasonal fruit*
2. Homemade Lemonade

## SALADS CHOOSE FOUR

1. Caesar Salad - *Romaine Lettuce, croutons, grated cheese, Caesar dressings, and grilled chicken or shrimp*
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. "King's Hunt" - *Grilled Chicken, pineapples, omelet, black olives, fried onions, and scallion; mixed in with mayonnaise dressing.*
6. "French Kiss" Salad - *Smoked Ham Loin, cherry tomatoes, fried onions, pickles, and mushrooms; mixed in with a zesty mayonnaise dressing.*
7. Greek Salad - *Made with tomatoes, cucumbers, onion, feta cheese, and olives dressed with salt, Greek Oregano, and olive oil.*
8. Salad "Zagadka" - *The chef's mystery carrot based salad*
9. Herring Shuba - *A salad consisting of layered herring, grated potatoes, eggs, carrots, and red beets.*
10. Zabava Duck Salad - *Roasted duck, spinach leaves, berries, nuts, and our Chef's special dressing.*
11. Seaweed and Crab Salad - *Crabmeat, mayonnaise, and seaweed salad.*



## COLD APPETIZERS CHOOSE FOUR

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, cheese, peppers, and pickles*
4. Cocktail Basket - *Baked baskets filled with pâté, caviar, and more*
5. Stuffed Portabella Mushrooms - *Portabella mushrooms stuffed with mozzarella and vegetables*
6. Jumbo Shrimp Cocktail - *Shelled, cooked prawns in a cocktail sauce, served in a glass*
7. Eggplant Rolls - *Baked eggplant stuffed with a garlic cheese spread.*
8. Red Caviar Canapé - *Bread with a cream cheese spread topped with red caviar*
9. Mozzarella w/ Tomato - *Thinly sliced mozzarella with tomato and basil*

## HOT APPETIZERS CHOOSE TWO

1. Banderiki - *Pan-fried blini (thin pancake) filled with seasoned chicken*
2. Vareniki (Pierogis) - *Handmade dumpling filled with your choice of potato, potato cheese, potato cheddar, potato mushroom, sauerkraut, or sauerkraut and mushroom*
3. Chicken and Mushroom Julienne - *Baked chicken and mushrooms in a sour cream sauce topped with mozzarella cheese*
4. Mussels in a Garlic Cream Sauce - *Cooked mussels served in our special garlic cream sauce.*
5. Hot Stuffed White Mushrooms - *White Mushrooms stuffed with mozzarella (your choice of vegetable or chicken)*
6. Roasted Potato - *Roasted potatoes - shaped in a mushroom - sautéed with garlic and butter*



## ENTREES CHOOSE THREE

1. Chef's Special Entrée - *Our Chef's Special*
2. Seafood pasta w/ salmon and shrimp skewers - *Marinated salmon and shrimp cooked on skewers with a cream sauce pasta*
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 our 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; served on a wooden skewer with vegetables*
12. Spicy Chicken - *Our Chef's Special Spicy Chicken*
13. Chicken Meatballs w/ Mushroom Sauce - *Seasoned chicken meatball served with a mushroom gravy sauce.*
14. Beef Goulash - *Stewed Beef; made the Ukrainian way*

## DESSERT CHOOSE ONE

1. Napoleon Cake - *flaky, buttery pastry layered between a sweetened condensed cream*
2. Surprise Cake - *Baker's Special!*

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

## VODKA FOR THE TABLE

*Included 1 bottle of Ukrainian Vodka - per table*



## ADDITIONAL

### SOUP \$3 PER PERSON

1. Borscht - *Slow simmered red beet soup; served hot*
2. Pelmeni Soup - *Chicken broth with small handmade meat dumplings*
3. Mushroom Soup - *Slow simmered dried porcini mushrooms with onion*

FRESHLY BAKED GARLIC BREAD - \$2

### PERIZHOK \$2 PER PERSON

*Perizhok - a savory pie made from pâte feuilletée (puff pastry) filled with your choice of filling - sauerkraut, egg and scallions, or potato and mushroom*

### PICKLED VEGETABLES ASSORTMENT \$3 PER PERSON

*'Assortment of pickled vegetables - pickled cucumbers, mushroom, bell peppers, tomatoes, and carrots*

### KHOLODETS \$4 PER PERSON

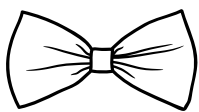
*'Kholodets' - Traditional Dish; mixed meat jelly; served cold*

### HUNTERS STEW \$4 PER PERSON

*Smoked Pork, Roasted Pork, Potatoes, and Vegetable Medley Stew*

AN ADDITIONAL APPETIZER OR SALAD - \$3 PER PERSON

AN ADDITIONAL ENTREE - \$5 PER PERSON



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



**ASK US ABOUT OUR ALCOHOL PACKAGES!**

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



**21% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED**  
**THIS INCLUDES TABLECLOTH, CENTERPIECES, CLEANING**  
**SERVICE, AND GRATUITY**

