

Catering Menu:

SALADS

- Mix Greens – \$3.75
-pear, apple, dry cherries, caramelized pecans, blue cheese and house vinaigrette dressing
- Greek Salad – \$3.75
- Classic Caesar – \$3.50
- Chop Salad – \$3.50
-fresh lettuce mix, tomatoes, cucumbers, carrots, red onions and creamy ranch

SOUPS

small bowl – \$4.00

- Borshch (Beet Soup) served thick or broth only
- Chicken Noodle
- Mushroom
- Split Pea
- Kapustniak (Sour Kraut Soup)
- Tomato Basil
- Potato Leek

MAIN COURSE

PORK

- Ukrainian Style Pork Chop – \$8.00
(Pork tenderloin or chicken breast prepared in egg and flour on a skillet)
- Roast Pork served with mushroom sauce – \$11.00
- Veal Culet served in a cream sauce and sautéed onions – \$11.50
- Shashlyk shish-kabob – \$8.00 - \$11.00
- Cooked Pork served with New Potato – \$11.00
- Kotlety – Traditional Ukrainian Pork Patties (2 pcs) – \$8.50
- Ground Pork Roulade Stuffed with Mushrooms, Mozzarella & Tomatoes (2 pcs) – \$10

BEEF

- Beef- Stroganoff Sautéed pieces of beef served in a sauce – \$10.00
- Baby Back Ribs with BBQ sauce ½ Slab - \$11
- Beef Roulade with Mushroom Sauce (Bacon, Pickled Cucumbers & Onion – 2 pcs – \$11

STEAK

- Filet Mignon with Mushroom Sauce – MP

CHICKEN

- Ukrainian Style Chicken – \$8.00
- Grilled Chicken Breast – \$8.00
- Citrus Pan Chicken Breast – \$10.00
- Chicken Breast Stuffed with Spinach, Mushrooms & Tomatoes – \$10.00

DUCK

- Roast Leg of Duck – \$11.00
- Whole Stuffed Duck - MP

SEAFOOD

- Roasted Halibut with Fresh Chive and Caramelized Oyster Mushrooms – MP
- Curried Monkfish with Apple and Date Compote – MP

Catering Menu:

SIDES

- Vegetables of the Grill – \$3.5
- Potatoes: Mash, Roasted – \$2.50
- Steamed Vegetables – \$2.5
- New potatoes in Dill Cream Sauce – \$3.00
- Ukrainian Cabbage – \$3.00
- Buckwheat – \$3.00
- Spicy Carrot Salad – \$3.00
- Rice – \$2.00
- Noodles – \$2.00

AFTER DINNER

Coffee \$1.75 Tea \$2.50

Dessert: Assorted Sweets \$0.60 - \$1.50 Cake slices \$4.50 - \$5.50

SPECIALTY DINNER OPTIONS

- Classic Beef Wellington with Wild Mushroom Sauce and Red Wine Demi Glace Reduction with Sautéed Baby Carrots, Snow Peas & Parsnips
- Garlic Seared Beef Tenderloin Filet with Sage Demi Glace with Garlic Mashed Yukon Gold Potatoes & Roasted Rosemary Cream Onions
- Stuffed Beef Tenderloin with Garlic Spinach, Sun Dried Tomatoes and Caramelized Onion with Potato-Celery Root Gratin & Glazed Parsnips
- Stuffed Beef Tenderloin Filet with Olive & Mustard Crust served with Sage Demi Glace and Cannellini Beans with Porcini Mushrooms & Swiss Chard
- Blackened Sirloin Steak with Wild Mushrooms served with Stewed Collard Greens
- Grilled Rib Eye Steak with Gorgonzola Butter Potato-stuffed Cipollini Onions and Sautéed Rapini
- Roast Strip Loin of Beef with Chimichurri Sauce served with Balsamic Roasted Vegetables
- Garlic Seared Veal Loin with Cabernet-Thyme Reduction served with Roasted Vegetables and a Potato Gratin Kalamata-Crusted Veal Rack
- Veal (or Chicken) Medallions wit Chard, Prosciutto, Pradera Cheese & Veal Demi Glace accompanied by Artichoke Bottom with Parsley Root Puree
- Herb-Crusted Veal (or Chicken) Scaloppini with Wild Mushroom Mornay Sauce, Eggplant Confit with Roast Tomato & Fennel
- Osso Buco with an Orange Gremolata served with Creamy Polenta
- Lamb Shank (or Chicken) Tagine with Fennel, Parsnip, Pear, Sweet Potato, Celery, Rutabaga
- New Zealand Baby Lamb Chops with Sun Dried Tomato & Dijon Mustard Crust served on a bed of Cannellini Beans with Porcini Mushrooms & Tomato
- Roast Leg of Lamb with Rosemary and Black Pepper