

FAMILY STYLE

NAME	DATE	#OF ADULTS #OF KIDS
CELL	TIME	TOTAL #
CELL	LIVIE	IUIAL#

DINNER

	a Banquels PAC	CKAGES			
LUNCHEON					
	Party must en	ad by 5:00 PM			
	\$31.99 per adult	Includes:			
	\$16.99 per child	Bread & Butter			
3 HR EVEN	Plus 9.5 % Tax & 21% Gratuit	Soup or Tossed Salad w/ 2 dressings			

\$39.99 p.p. with 2 hour Standard Open Bar

\$46.99 p.p. with 3 hour Standard Open Bar

\$38.99 per adult \$16.99 per child Plus 9.5% Tax & 21% Gratuity Includes: Bread & Butter Choice of Soup, **\$49.99 p.p.** with 2 hour Standard Open Bar Tossed Salad w/ 2 dressings Two Entrees, One Potato, \$59.99 p.p. with 3 hour Standard Open Bar

Two Entrees, One Potato, Two Vegetables Coffee & Choice of One Dessert

\$69.99 p.p. with 4 hour Standard Open Bar

Three Vegetables Coffee & Choice of One Dessert

Unlimited Soft Drinks

Unlimited Soft Drinks

Every additional hour - \$300/hour. Needs to be arranged and paid before function.

HOME-MADE SOUPS	PORK	POULTRY			
Red Beet Soup (Borsch)	Breaded Pork Tenderloin with Mushroom S	Sauce Chicken Schnitzel with	Mushroom Sauce		
Sauerkraut with Pork	Pork Cutlets Stuffed with Eggs and Parsley	Chicken Kiev (Add \$2)			
Vegetable	(Zrazai)	Roasted Duck with App	les (Add \$4)		
Chicken Noodle	Pork Cutlets Stuffed with Mushrooms	Oven Roasted Chicken			
Cream of Chicken	Pork dish "Duke" Tomatoes, Leeks, Bell Pep	Ppers Chicken Kebab with gril	led vegetables (Add \$2)		
Beef Barley	& Cheese	Chicken "Vilnius" - Spin			
Cream of Broccoli	☐ Fresh Lithuanian Sausage☐ Fresh Polish Sausage	Mushrooms in white sau			
Cream of Potato	Italian Sausage with peppers	Chicken "Prague" –groun apricots & cheese	nd chicken, apples, raisins,		
Cold beet (Add \$1)	Stuffed Cabbage	*	"- sun dried tomatoes, roasted		
SALAD	Pork Kebob with grilled vegetables (Add \$2		n creamy sauce (Add \$2)		
Chef's Garden Salad	BBQ Baby Back Ribs (Add \$4)	Chicken Parmesan- red			
Caesar Salad (Add \$2)	Roasted Whole Pig (Add \$7.99 lb.)		la wine, wild mushrooms		
Spring Salad Mix (Add \$3)	Roast Pork	Chicken Piccata- with le	mon, garlic & capers butter sauce		
Spinach Salad (Add \$3)	Swedish Meatballs with gravy	Chicken Alfredo pasta	1		
	owedon recutous with gravy				
SEAFOOD		BEEF & LAMB			
Beer Battered Cod	Salmon with fresh herbs, Creamy Dill Sauce (Add \$5)	Homemade Meatloaf	Prime Rib of Beef - served with Au Jus & horseradish		
White Fish Fillet with Ci Vegetable Sauce	Salmon Bourbon Glazed	Hungarian Goulash	sauce (Add \$10)		
Pike with grilled vegetable		Beef Stroganoff	Lamb Stew "Chanakhi"		
creamy Sauce (Add \$7)	Parmesan Crusted Tilapia	Meatballs Wrapped with Bacon & wild mushroom sauce	(Add \$4)		
TRADITIONAL POTATO DIS	1	Veal Schnitzel with Gravy (Add \$3	Lamb Kebob with grilled		
		Stuffed Peppers			
Potato Pancakes Potato S	Sausage Dumplings with Pork ngs with Dumplings w/ Beef	Roast Sirloin of Beef (Add \$5)	Rack of Lamb (Add \$14)		
Kugelis Dumpli Zepelins with Meat Mushro		Filet Mignon - classic cut of tender	loin with Au Ius (Add \$14)		
Zepelins with Meat	Dumplings w/ Chicken		10111 Willi 1 24 y 40 (2 244 \$ 2 1)		
POTATO & RICE	VEGETABLES		DESSERT		
Mashed Potatoes	Hot	Cold	Napoleon		
Garlic Mashed Potatoes	Carrots with Green Peas	Red Beet Salad	☐ Honey Cake		
Seasoned Roasted Potatoes	Green Bean Almondine	Creamy Cucumber salad	Assorted Pastries		
Seasoned French Fries	Hot Red Beets	Fresh Cabbage Salad	☐ Ice Cream		
Potato Pancakes	Homemade Sauerkraut	Creamy Carrot Garlic Salad	☐ Tiramisu Add \$2		
with Sour Cream (Add \$1.5)	Steamed Broccoli &	Creamy Cole Slaw	Assorted Blintzes		
Kugelis Sour Cream (Add \$2)	Cauliflower Florets	Broccoli Salad with Raisins	Baumkuchen (Tree Cake)		
Wild Rice Pilaf	Baby Carrots in Butter Sauce	and Sunflower Seeds (Add \$1)	— (Add \$2)		
Baked Potato & Sour Cream	Corn in Garlic Butter Sauce	10			
Twice Baked Potato & Sour Cream	(Add \$2) Sauteed Vegetables with Butte	er and Seasoning			
CHILDRENS MENU Chicken Tenders with French Fries BBQ chicken wings with French Fries Grilled Chicken Breast with French Fries					
Cheese Blintzes Grilled Cheese with French Fries and Applesauce Cheeseburger with French Fries					
		es and ripplesauce Cheeseburger v	vicii i iciicii i iica		

STANDART BAR PACKAGE

House Liquor:

Vodka, Gin, Rum Whiskey, Bourbon

Tequila

Scotch

Brandy

Sweet and Dry Vermouth

Triple Sec

Irish Cream

Amaretto, Peachtree, Apple Pucker

Wine:

Choice of Two – Cabernet, Merlot, or Pinot Noir Choice of Two – Chardonnay, Pinot Griggio, Sauvignon Blanc, Moscato

Beer (bottles):

Choice of Three Domestic – MGD, Miller Lite, Coors Light Bud Light, Non-Alcoholic Beer Add 1 Import – Heineken, or Corona \$1.00 per person

Sodas, Juices and Mixes

GOLD BAR PACKAGE (Add \$5 p.p. per hour)

All liquors, beers, and wines listed above

In addition:

Vodka:

Kettle One, Grey Goose

Rum:

Bacardi, Kraken Rum and Malibu

Gin:

Tanqueray

Whiskey:

Jack Daniels, Bushmills, Pendleton, Seagrams 7

Scotch:

Dewars, J & B and Jameson

Tequila:

Jose Cuervo Silver

Midori

Amaretto De Sarronno

Baileys

Kaluha

Beer (bottles):

Choice of 2 Bottles of Beer from Main Bar Limited Selection List – See Manager for Details Choice of One Keg of Draft beer (Up to \$150 value) or Signature Specialty Drink

Sodas, Juices and Mixes

TAB OR CASH BAR AVAILABLE

Bartender Fee Will Apply
Ask Coordinator for more information

EXTRA ALCOHOLIC BEVERAGES:

Tropical Fruit Punch with Rum 30 servings \$105

Mimosa, Red or White Sangria 30 servings \$105

Pina Colada or Margarita (Mango, Strawberry or Original) 30 servings \$135

Carafe of Juice (Orange, Apple, Cranberry or Pineapple) \$15

UPON REQUEST WE ALSO PROVIDE:

SWEET TABLE \$14.990 per person. (assorted miniature pastries and fresh fruits, free cake)

HORS D'OEUVRES, APPETIZERS AND LATE NIGHT SNACKS

PLEASE SEE OUR APPETIZER AND HORS D'OEUVRES MENU