

\$89.99* Standard Package

Appetizers

Pre-selected, Choice of 6:

- Spanikopita – spinach /feta cheese filling in phyllo dough
- Stuffed Mushroom Caps (crabmeat, chicken curry, bleu cheese)
- Crostini with Dill Sauce
- Five Spice Chicken in phyllo dough cups
- Shashlyky -Marinated Pork Skewers Ukrainian Style
- Chicken sate skewers with spicy peanut sauce
- Bruschetta (tomato garlic basil / spinach tomato /roasted eggplant tomato)
- Gourmet Franks wrapped in puff pastry
- Egg & Dill Puffs
- English Pea tarts
- Stuffed Peppardillos (goat / feta cheese)
- Garlic spinach dip in hollowed out pumpernickel bread
- Ukrainian sausages “Kabanosy “with deli mustard
- Pesto Brie Canapés
- Display of Local & International Cheese with Flat Breads, Crackers & Bread sticks
- Display of Sliced Fruits (in season) with yogurt dip-honeydew, cantaloupe, watermelon, grapes (red/green) strawberries, pineapple, orange
- Display of Fresh Vegetables (in season) with dip - zucchini, carrots, scallions, broccoli, radishes, celery, yellow squash, cauliflower, string beans

Starters

Pre-selected , Soup - Choice of 1

- Cream of Mushroom
- Cream of Vegetable
- Cream of Broccoli
- Butternut Squash – in season
- “Rocil” Chicken consomme with angel hair pasta
- Borscht – beet soup
- Hutsul soup – chicken consomme with spaetzel

Pre-selected, Salad - Choice of 1

- Caesar
- Mixed Garden Salad – blend of romaine, mesculin greens, grape tomatoes, cucumbers and shredded carrots
- Q salad – grape tomatoes, cucumbers and celery in an herbed extra virgin olive oil

Entrees

Pre-selected, Choice of 2

- Slow roasted Prime Rib Au jus
- Stuffed Flank Steak with spinach fontina cheese
- Chicken Roulade – (spinach, portabello mushroom, boursin cheese)
- Chicken Cordon Bleu
- Roast Boneless Loin of Pork with Apple Stuffing
- Pesto encrusted Tilapia with a citrus buerre blanc
- Broiled Filet of Sole Stuffed with Crabmeat or Vegetables

Sides

Pre-selected , Choice of 2

- Rosemary Red Roasted Potatoes
- Wild Rice
- Garlic Mashed
- Green Beans steamed u ntilcrunchy and dressed with garlic & butter (or olive oil)
- Yellow and green beans with carrots – garlic butter
- Roasted red beets, with julienne of yellow beets with garlic thyme &olive oil dressing

Dessert

Pre-selected, Choice of 1

- N.Y. Style Cheesecake
- Chocolate and Vanilla Mousse
- Coffee or Assorted Tea Service

Includes

- House Champagne Toast
- Open Bar (bar brands)
 - Cocktails – One hour
 - Reception - Three hours

Additional arrangements can be made for:

Rehearsal Dinner

Friday Evening Bar / Food

Viennese Table

Vegan / Vegetarian / Gluten Free menu items

Sunday Brunch

All prices are per person and do not include sales tax and gratuities

