

FULL CATERING MENU

Appetizers and late night snacks

			COST TO ADD
Our Signature Display of Vegetables with Dip	GLUTEN FREE	*	\$2
Cheese platter arrangements	GLUTEN FREE	*	\$2
Cold Cuts platter with Pineapple Flame, Dips and Crackers	GLUTEN FREE	*	\$3
selection of Old Country Smoke House smoked meats and classic American Cold Cuts			
Fruit Platter	GLUTEN FREE	*	\$2
Shrimp Cocktail	GLUTEN FREE	****	\$4
Baked Brie cheese in puff pastry		****	\$3
Carving station		****	\$5
Chef attended - Roast Beef, Pork or Ham	GLUTEN FREE		
Smoked Salmon display	GLUTEN FREE	****	\$5
with chopped egg, diced red onion, capers, crackers			
Country Table		****	\$5
Smoke House Display with Smoked Meats, Kiszka, Pasztet, Smoked Cheese	GLUTEN FREE	****	\$5
Pulled Pork Bites	GLUTEN FREE	****	\$5
Kielbasa Skewers	GLUTEN FREE	***	\$3
Chicken Tikka Skewers	GLUTEN FREE	***	\$3
Pierogi		**	\$3
Choice of 2 of our House made stuffed dough, butter pan fried pierogi			
Beef franks in Blanket		***	\$3
Fried Mozzarella	VEGETARIAN	*	\$2
Wings - Our House made Sweet and Spicy BBQ Sauce served separately	GLUTEN FREE	*	\$3
Meat Balls - Made in House with Marinara sauce served separately		*	\$2
Egg Rolls	VEGETARIAN,	***	\$3
Breaded Mushroom - served with Ricotta garlic Sauce	VEGETARIAN	*	\$2
Stuffed Mushrooms		****	\$5
With Bacon, Kielbasa and Cheddar Cheese			
Scallops Wrapped in Bacon	GLUTEN FREE	****	\$5
Salmon&Cream Cheese bites		****	\$5
Chicken Tenders fried - served with Honey Mustard Sauce		*	\$2
Fried Eggplant	VEGETARIAN	***	\$3
Polish Bigos	GLUTEN FREE	*	\$2
Polish Krokoti		***	\$3
Savory crepes filled with meat or Sauerkraut&Mushrooms, breaded and fried			
Zapiekanki	VEGETARIAN	**	\$3
Toasted Baguette with fried Mushrooms and Melted Cheese			

Soups

Chicken Noodle Soup			\$5
Borscht (Beet Soup)	GLUTEN FREE		\$5
Vegetable Soup	VEG.&GLUT. FREE		\$5
Cabbage Soup	GLUTEN FREE		\$6
Onion Soup			\$6

Salads

Salad Buffet	VEGETARIAN	****	\$5
Classic Caesar Salad	VEGETARIAN	*	\$2
Garden Salad	VEG.&GLUT. FREE	*	\$2
Cucumber Salad	VEG.&GLUT. FREE	*	\$4
Cabbage Salad (Coleslaw)	VEG.&GLUT. FREE	**	\$5
Beet Salad	VEG.&GLUT. FREE	*	\$2
all served with freshly baked bread rolls and Butter			

Entrées:

Beef

Sirloin Roast of Angus Beef Au Jus	GLUTEN FREE	**	\$8
Thin Slices of Roasted Sirloin served with Pan Juices			
Beef Wellington		****	\$13
Prime Cut of Beef in French Pastry, with Bacon, Onions and Mushrooms			
Prime Rib Roast	GLUTEN FREE	****	\$11
Whole Roast of Prime Beef with Horseradish and Garlic Crust			

Corned Beef Slow Roasted in Beer	GLUTEN FREE	***	\$10
Pastrami – Smoked Corned Beef Smoked with our secret rub (contains coffee)	GLUTEN FREE	****	\$11
Smoked Prime Rib Whole Roast of Prime Beef Smoked with our secret Rub	GLUTEN FREE	****	\$11
Smoked Brisket Smoked with our secret rub (contains coffee)	GLUTEN FREE	**	\$10
Beef Stroganoff Thin Strips of Prime Beef in a rich Creamy Mushroom Gravy		****	\$12
Beef Bourignon Cubes of Prime Beef Simmered in a Rich Red Wine and onion Sauce	GLUTEN FREE	***	\$10
Stuffed Cabbage Hamburg and Rice in Cabbage leaves, oven baked, served with Red Sauce	GLUTEN FREE	**	\$7
Veal Marsala Veal Cutlets dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms		****	\$12
Lasagna (Bolognese) Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Beef Ragù		**	\$7



Chicken

Chicken Marsala Chicken breast dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms		*	\$6
Chicken Francoise Chicken Breast battered and fried, served with a creamy white wine and lemon sauce		*	\$7
Herb Roasted Chicken Whole chicken roasted in fresh rosemary, Oregano, Basil and Sage, portioned	GLUTEN FREE	*	\$6
Jerk Chicken Chicken roasted in spicy Jerk Seasoning	GLUTEN FREE	**	\$6
Cordon Bleu Chicken breast stuffed with ham and cheddar, breaded and fried		***	\$8
Chicken Cacciatore Chicken breast slowly simmered in Red Sauce with Bacon & Mushrooms	GLUTEN FREE	**	\$7
Chicken Parmigiana Chicken breast breaded and baked with a thick red sauce and parmigiana cheese	GLUTEN FREE	**	\$7

Pork

Pork loin roast with wild Mushrooms Sauce Slow roasted Lean Pork Loin Slices	GLUTEN FREE	*	\$7
Pork Loin Roast with fresh Rosemary Slow roasted Lean Pork Loin Slices	GLUTEN FREE	*	\$7
Fried Pork Cutlets Thin Pork Cutlets, marinated, breaded and fried		***	\$10
Stuffed Rolled Pork Pork Loin flattened, stuffed with Mushroom duxelles, rolled and roasted		****	\$11
Pork Stuffed with Prunes Slow roasted Lean Pork stuffed with Prunes and sliced	GLUTEN FREE	**	\$9
Apple Pork Loin Roast Slow roasted Lean Pork Loin Slices, baked with Apples, in a sweet apple flavored gravy	GLUTEN FREE	*	\$9
Sweet Sausage with Peppers & Onions Sweet Italian Sausage roasted with peppers and onions, sliced	GLUTEN FREE	*	\$9
Slow Roasted Pork Shoulder Marinated Pork 8 hours roasted and smoked with our secret rub, sliced	GLUTEN FREE	*	\$9
BBQ Baby Back Ribs Slow roasted and lightly smoked with our secret rub	GLUTEN FREE	*	\$10
Pulled Pork Pork Shoulder slow roasted and lightly smoked, pulled	GLUTEN FREE	*	\$9
Kielbasa with Kraut Our Smoked Kielbasa, served with baked Sauerkraut	GLUTEN FREE	*	\$8



Seafood

Scrod in Lemon Butter Sauce Young Cod fillets, battered and fried, served with light lemon&wine sauce	GLUTEN FREE	**	\$11
Tilapia breaded with Parmesan Cheese	GLUTEN FREE	**	\$11

Fillet of Tilapia, breaded and fried, served with light lemon&wine sauce			
Stuffed Shrimp		****	\$13
Colossal Shrimp stuffed with Crab Cake type stuffing			
Stuffed Sole		****	\$14
Fillet of Sole stuffed with Crab Cake type stuffing			
Tuna Steak	GLUTEN FREE	****	\$15
Steaks of Tuna, lemon marinated and quick grilled, with parsley			
Broiled Salmon	GLUTEN FREE	****	\$12
Salmon steaks broiled with a Mustard&Dill crust			

Vegetarian Dishes

Wild Mushroom Risotto	VEG.&GLUT. FRE	**	\$4
Creamy Risotto with mix of wild and cremini mushrooms			
Lasagna (vegetable or Bolognese)	VEGETARIAN	***	\$5
Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Ragu or grilled summer vegetables for vegetarian			
Pierogi	VEGETARIAN	*	\$2
Choice of 2 of our House made stuffed dough, butter pan fried pierogi(Cheese&Potato, Cabbage,)			
Pasta (Vodka Sauce, Primavera, Alfredo, Pesto...)	VEG.&GLUT. FREE	*	\$3
Linguine or Ziti Pasta fresh prepared with plenty of Sauce of your choice			
Creamy Polenta or Wild Rice or Quinoa	VEG.&GLUT. FREE	***	\$5
served with Stewed Eggplant or Ratatouille or Mediterranean Grilled Vegetables			
Eggplant Parmigiana	VEG.&GLUT. FREE	**	\$3
Battered and fried Eggplants with Thick Basil Tomato Sauce and Parmigiana cheese crust			
Vegetarian Stuffed Cabbage (with Mushrooms and Rice)	VEG.&GLUT. FREE	***	\$5

Sides

Twice baked stuffed potatoes	GLUTEN FREE	****	\$4
Idaho potatoes filled with cheddar, bacon and kielbasa			
White potatoes, baked	VEG.&GLUT. FREE	*	\$2
oven baked potatoes with our signature spices and garlic			
Red potatoes oven roasted with Garlic and Rosemary	VEG.&GLUT. FREE	**	\$2
Oven roasted potatoes with fresh garlic and rosemary			
Steamed Vegetables	VEG.&GLUT. FREE	*	\$2
Green beans and baby carrots quickly steamed and served with butter			
Rice (Plain, Spanish with Gandules or Beans, Pilaf, Risotto)	VEG.&GLUT. FREE	*	\$2
Rice prepared as you like it			
Creamy Spinach	VEGETARIAN	***	\$4
minced cooked spinach with crème fraise			
Mashed Potatoes	VEG.&GLUT. FREE	*	\$2
fresh mashed potatoes with plenty of butter and cream			
Polish Potato Dumplings		***	\$4
Potato dough dumplings (Italian Gnocchi)			
Summer grilled vegetables	VEG.&GLUT. FREE	****	\$5
Squash, sweet corn, eggplant and peppers quickly grilled with olive oil and spices			
Linguine with red sauce	VEGETARIAN	*	\$2

Desserts _____ (SWEET BUFFET ONLY INCLUDED IN PLATINUM WEDDING MENU)

Chocolate fountain with strawberries, Marshmallows, Pretzels, Graham Crackers...		****	\$5
Cannoli, Cheese cake, Cream Puffs, Tiramisu, Chocolate Cake or Chocolate Brownies			
Coffee and Tea served on table		****	\$5
Soda Station			\$3.50
Lemonade &Ice Tea Station			\$3.50

Stations

Chef Attended

Seafood Station			\$25
Fried Calamari			
Smoked Salmon display and Carving Station with Horseradish&Cream cheese sauce			
Broiled Salmon			

Grilled Shrimp
Grilled Tuna

BBQ Station

\$19

Pinneapple flame (with polish Kielbasa)
Smoked Pastrami
BBQ Wings
BBQ Ribs
Pulled Pork Carving Station

Pasta Station

\$15

Linguine with Red Sauce
Farfalle in Vodka Sauce
Ziti with Alfredo Sauce
Spaghetti with Bolognese Sauce
Lasagna Carving Station

Polish Food Station

\$9

Pierogi
Kielbasa
Sauerkraut
Golabki
Red Borscht
Paszteciki

Wedding Brunch Station

\$19

French toast with cinnamon sugar
Pancakes
European Crepes with sweet cheese filling
Our Honey Baked Ham
Eggs
Bacon
Kielbasa
Home made fries

FOR WEDDINGS

**** ONLY INCLUDED IN THE **PLATINUM** WEDDING PACKAGE (THIS AND ANYTHING BELOW: *, ** and ***)

*** INCLUDED IN THE **GOLD** WEDDING PACKAGE (THIS AND ANYTHING BELOW: * and **)

** INCLUDED IN THE **SILVER** WEDDING PACKAGE (THIS AND ANYTHING BELOW: *)

* INCLUDED IN THE **BRONZE** WEDDING PACKAGE

FOR BUFFET PACKAGES (NON WEDDING TYPE EVENTS)

**** ONLY INCLUDED IN THE BUFFET PACKAGE **I** (THIS AND ANYTHING BELOW: *, ** and ***)

*** INCLUDED IN THE BUFFET PACKAGE **II** (THIS AND ANYTHING BELOW: * and **)

** INCLUDED IN THE BUFFET PACKAGE **III** (THIS AND ANYTHING BELOW: *)

* INCLUDED IN THE BUFFET PACKAGE **I V**

The Price for every item is the cost of adding this item to an existing PACKAGE.

All our cooked items may contain allergens, including Seafood, Soy, Mushrooms, Meat, Dairy, Eggs. Please ask servers. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.