



DINE - IN

FAMILY STYLE PACKAGES

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

LUNCHEON

Party must end by 5:00 PM

DINNER

3 HR EVENT	\$31.99 per adult \$16.99 per child Plus 9.5 % Tax & 21% Gratuity \$39.99 p.p. with 2 hour Standard Open Bar	Includes: Bread & Butter Soup or Tossed Salad w/ 2 dressings Two Entrees, One Potato, Two Vegetables
	4 HR EVENT \$46.99 p.p. with 3 hour Standard Open Bar	Coffee & Choice of One Dessert Unlimited Soft Drinks

3 HR EVENT	\$38.99 per adult \$16.99 per child Plus 9.5% Tax & 21% Gratuity \$49.99 p.p. with 2 hour Standard Open Bar	Includes: Bread & Butter Choice of Soup, Tossed Salad w/ 2 dressings Two Entrees, One Potato, Three Vegetables
	4 HR EVENT \$59.99 p.p. with 3 hour Standard Open Bar	Coffee & Choice of One Dessert Unlimited Soft Drinks
5 HR EVENT	\$69.99 p.p. with 4 hour Standard Open Bar	Coffee & Choice of One Dessert Unlimited Soft Drinks

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

HOME-MADE SOUPS

- Red Beet Soup (Borsch)
- Sauerkraut with Pork
- Vegetable
- Chicken Noodle
- Cream of Chicken
- Beef Barley
- Cream of Broccoli
- Cream of Potato
- Cold beet (Add \$1)

SALAD

- Chef's Garden Salad
- Caesar Salad (Add \$2)
- Spring Salad Mix (Add \$3)
- Spinach Salad (Add \$3)

PORK

- Breaded Pork Tenderloin with Mushroom Sauce
- Pork Cutlets Stuffed with Eggs and Parsley (Zrazai)
- Pork Cutlets Stuffed with Mushrooms
- Pork dish "Duke" Tomatoes, Leeks, Bell Peppers & Cheese
- Fresh Lithuanian Sausage
- Fresh Polish Sausage
- Italian Sausage with peppers
- Stuffed Cabbage
- Pork Kebob with grilled vegetables (Add \$2)
- BBQ Baby Back Ribs (Add \$4)
- Roasted Whole Pig (Add \$7.99 lb.)
- Roast Pork
- Swedish Meatballs with gravy

POULTRY

- Chicken Schnitzel with Mushroom Sauce
- Chicken Kiev (Add \$2)
- Roasted Duck with Apples (Add \$4)
- Oven Roasted Chicken
- Chicken Kebab with grilled vegetables (Add \$2)
- Chicken "Vilnius" - Spinach, Tomatoes, Mushrooms in white sauce
- Chicken "Prague" - ground chicken, apples, raisins, apricots & cheese
- Chicken "Mediterranean" - sun dried tomatoes, roasted red peppers & spinach in creamy sauce (Add \$2)
- Chicken Parmesan - red sauce, parmesan cheese
- Chicken Marsala - Marsala wine, wild mushrooms
- Chicken Piccata - with lemon, garlic & capers butter sauce
- Chicken Alfredo pasta

SEAFOOD

- Beer Battered Cod
- White Fish Fillet with Creamy Vegetable Sauce
- Pike with grilled vegetables & creamy Sauce (Add \$7)
- Salmon with fresh herbs, Creamy Dill Sauce (Add \$5)
- Salmon Bourbon Glazed with Sesame Seeds (Add \$5)
- Parmesan Crusted Tilapia

TRADITIONAL POTATO DISHES AND DUMPLINGS

- Potato Pancakes
- Potato Sausage
- Dumplings with Pork
- Kugelis
- Dumplings with Mushrooms
- Dumplings w/ Beef
- Zepelins with Meat
- Dumplings w/ Chicken

BEEF & LAMB

- Homemade Meatloaf
- Hungarian Goulash
- Beef Stroganoff
- Meatballs Wrapped with Bacon & wild mushroom sauce
- Veal Schnitzel with Gravy (Add \$3)
- Stuffed Peppers
- Roast Sirloin of Beef (Add \$5)
- Filet Mignon - classic cut of tenderloin with Au Jus (Add \$14)
- Prime Rib of Beef - served with Au Jus & horseradish sauce (Add \$10)
- Lamb Stew "Chanakhi" (Add \$4)
- Lamb Kebob with grilled vegetables (Add \$6)
- Rack of Lamb (Add \$14)

POTATO & RICE

- Mashed Potatoes
- Garlic Mashed Potatoes
- Seasoned Roasted Potatoes
- Seasoned French Fries
- Potato Pancakes with Sour Cream (Add \$1.5)
- Kugelis Sour Cream (Add \$2)
- Wild Rice Pilaf
- Baked Potato & Sour Cream
- Twice Baked Potato & Sour Cream (Add \$2)

VEGETABLES

- Hot**
- Carrots with Green Peas
- Green Bean Almondine
- Hot Red Beets
- Homemade Sauerkraut
- Steamed Broccoli & Cauliflower Florets
- Baby Carrots in Butter Sauce
- Corn in Garlic Butter Sauce
- Sautéed Vegetables with Butter and Seasoning
- Cold**
- Red Beet Salad
- Creamy Cucumber salad
- Fresh Cabbage Salad
- Creamy Carrot Garlic Salad
- Creamy Cole Slaw
- Broccoli Salad with Raisins and Sunflower Seeds (Add \$1)

DESSERT

- Napoleon
- Honey Cake
- Assorted Pastries
- Ice Cream
- Tiramisu Add \$2
- Assorted Blintzes
- Baumkuchen (Tree Cake) (Add \$2)

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

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 Saronno

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