

# UKRAINIAN PACKAGE

**\$120**  
person

Price: 120 per person plus 21% service charge and 9.5% tax

## COLD APPETIZERS

- **Meat Board "Babucia"**  
Thinly sliced beef tongue, pork roulade, chicken roulade with fruits, peas with horseradish sauce
- **Del Mar Salad**  
Grilled octopus, shrimp, calamari, spinach, cucumbers, red onions, cherry tomatoes, red peppers, sesame seeds, spicy pepper rouille & lavash
- **Royal Salmon & Trout Platter**  
Fresh Lake Superior trout & smoked salmon garnished with sliced lemons, red onions, cucumbers, cherry tomatoes, feta cheese
- **Eggplant Rolls "Odesski"**  
Grilled to a crisp eggplant, fresh tomatoes, fried onions, garlic and sunflower seed oil
- **Pechincovy Tort**  
Liver cake made with chicken liver, carrots, onions and garlic stuffing. Garnished with mayonnaise and greens
- **Crepes with Red Caviar**  
Butter crepes served with premium Red salmon caviar and cream cheese
- **"Olivie" Salad**  
European style potato salad made with diced boiled potatoes, eggs, carrots, Bologna sausage, pickles and peas, tossed in mayonnaise
- **Pickled Vegetable Platter**  
Pickled cabbage, sauerkraut, marinated mushrooms, cherry tomatoes, gherkins
- **Seledka Pod Shuboi**  
Finely chopped herring, eggs, beets, carrots, potatoes and apples with a mayonnaise base
- **Charcuterie Board with Terrine De Foie De Volaille**  
Chicken liver pate, assortment of cured meats, two different kind of salo, salami, Imported cheeses, grapes, strawberry marmalade, crackers
- **Zalvnoy Tazyk (Holodets)**  
Slowly cooked beef tongue, chilled in its own broth
- **Asian Chicken Salad**  
Mixed greens, Bourbon & sesame glazed chicken breast, edamame, roasted peanuts, red bell peppers, watermelon radish, cherry tomatoes, cucumbers, wontons, sesame ginger dressing

## HOT APPETIZERS

- **Village Style Potatoes**  
Homestyle fried potatoes with sauteed onions, mushrooms, bacon & garlic
- **Golubtsi**  
Cabbage stuffed with pork, beef, rice, onions and carrots. Topped with sweet and creamy tomato sauce
- **Borshch z Pirozhkami**  
Traditional Ukrainian beet soup with potato stuffed pastry
- **Meat Crepes**  
Homemade stuffed crepes with cooked meat and sautéed onions. Topped with a creamy mushroom sauce
- **Chebureki** with garlic sauce
- **Bacon Wrapped Pork Loin**  
Stuffed with apricots and plums. Topped with homemade Lingonberry sauce
- **Seafood Extravaganza Platter**  
Tortilla shell filled with pan seared octopus, jumbo shrimp, calamari, olives, cherry tomatoes in provencale sauce. Served over bed of rice

## MAIN COURSE

(PICK 2 – SERVED FAMILY STYLE)

- **Roasted Duck**  
Wine marinated roasted duck, marinated in brandy & orange juice, topped with lingonberry glaze. Served with roasted potatoes & homemade sauerkraut
- **Chicken ala Kiev**  
Pounded chicken breast wrapped around butter with herbs and topped with wild mushroom sauce. Served with mashed potatoes or French fries.
- **Pork or Chicken Shish Kabobs**  
Marinated pork and chicken kabobs served over rice, with marinated onions, cucumber & tomato salad, special homemade garlic sauce
- **Gift of the Ocean**  
White fish stuffed with salmon & vegetables, topped with creamy dill sauce. Served with rice
- **Bourbon Glazed Salmon**  
Atlantic salmon with Bourbon glaze, sesame seeds. Served with grilled vegetables and rice
- **Grilled Meat Platter** (considered as 2 main entrees + \$15p.p.)  
Grilled lamb chops, chicken & pork kebobs, BBQ ribs and grilled Mititei beef and pork sausages. Served with grilled vegetables, marinated onions, special sauce and Truffle Parmesan French Fries
- **New Zealand Rack of Lamb** (+ \$15 p.p.)  
Grilled lamb chops marinated in chef's special spices, topped with homemade gravy. Served over mashed potatoes & fresh rosemary (Party Sparklers)

## DESSERT

- Assortment of traditional Napoleon, Medovik and Griliaz cake
- Refreshing platter of seasonal fruits & berries

## SOFT DRINKS

Kompot, Coke, Sprite, Coffee and Tea



Accepted forms of final payment: **Cash, Credit Cards.**  
CREDIT CARD PAYMENTS WILL HAVE ADDITIONAL FEE.

**Deposit needed to book a party** (cash, credit/debit credit, Zelle).  
All deposits are non-refundable.  
**FINAL GUEST COUNT MUST BE PROVIDED TO GRAND DUKES  
NO LATER THAN 72 HOURS PRIOR TO THE EVENT AND MAY  
NOT BE DECREASED AFTER**

**7 HOUR EVENT.** Every additional hour - \$400/hour.

All modifications to packages have to be made seven (7) days prior to the event. Grand Dukes reserves the right to final space configuration, table layout, and placement. Children should be attended by adults at all times. At no time are guests allowed in the kitchen area or on the stage. All private party reservations are subject to pay half of total bill if party is cancelled 72 hours before reservation date.