



# BUFFET STYLE CARRY OUT PACKAGE

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

## CHOOSE YOUR PACKAGE

**TWO MEATS,  
2 HOT SIDES,  
2 COLD SIDES**

**\$25.99 PER PERSON**

**THREE MEATS,  
3 HOT SIDES,  
2 COLD SIDES**

**\$29.99 PER PERSON**

MINIMUM ORDER 10 PEOPLE · ORDERS MUST BE PLACED AT LEAST 48 HOURS IN ADVANCE

### 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

### 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)

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

### 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

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|---|---|
| <h4>Hot</h4> <ul style="list-style-type: none"> <li><input type="checkbox"/> Carrots with Green Peas</li> <li><input type="checkbox"/> Green Bean Almondine</li> <li><input type="checkbox"/> Hot Red Beets</li> <li><input type="checkbox"/> Homemade Sauerkraut</li> <li><input type="checkbox"/> Steamed Broccoli &amp; Cauliflower Florets</li> <li><input type="checkbox"/> Baby Carrots in Butter Sauce</li> <li><input type="checkbox"/> Corn in Garlic Butter Sauce</li> <li><input type="checkbox"/> Sautéed Vegetables with Butter and Seasoning</li> </ul> | <h4>Cold</h4> <ul style="list-style-type: none"> <li><input type="checkbox"/> Red Beet Salad</li> <li><input type="checkbox"/> Creamy Cucumber salad</li> <li><input type="checkbox"/> Fresh Cabbage Salad</li> <li><input type="checkbox"/> Creamy Carrot Garlic Salad</li> <li><input type="checkbox"/> Creamy Cole Slaw</li> <li><input type="checkbox"/> Broccoli Salad with Raisins and Sunflower Seeds (Add \$1)</li> </ul> |
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### CHILDRENS MENU

- Chicken Tenders with French Fries
- Cheese Blintzes
- BBQ chicken wings with French Fries
- Grilled Cheese with French Fries and Applesauce
- Grilled Chicken Breast with French Fries
- Cheeseburger with French Fries

## SILVER BAR PACKAGE

### House Liquor:

Vodka, Gin, Rum, Spiced 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 Grigio, Sauvignon Blanc, Moscato and White Zinfandel

### Beer (bottles):

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

### Sodas, Juices and Mixes

## GOLD BAR PACKAGE (Add \$5 p.p.)

### All liquors, beers, and wines listed above

In addition:

#### Vodka:

Kettle One, Grey Goose, Hangar 1

#### 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 50 servings \$75

Mimosa, Red or White Sangria 50 servings \$75

Red or White Wine 50 servings \$75

Pina Colada or Margarita (Mango, Strawberry or Original) 50 servings \$95

Mimosa Gold Fountain with Champagne Flutes 50-75 servings \$225

Bottle of Wine (Ask for current selection & pricing)

Carafe of Juice (Orange, Apple, Cranberry or Pineapple) \$10

### UPON REQUEST WE ALSO PROVIDE:

**SWEET TABLE** \$12.00 per person.

(assorted miniature pastries and fresh fruits  
on a beautifully skirted table decorated with flowers)

If you choose to have your own cake or sweet table please bring plates,  
napkins, silverware & proof of licensed bakery must be provided.

### HORS D'OEUVRES, APPETIZERS AND LATE NIGHT HOT BUFFET

**Cold plate** (\$35.00 per table)

**Red borscht with meat meatballs** (\$5.00 per person)

**Hunter stew or Lamb Stew** (\$35.00 per table)

**Chicken Stroganoff or Hungarian Goulash** (\$6.00 per person)

**Breaded Mushrooms, Miniature Meat Balls, Mini Pizza, Bruschetta,  
Mozzarella Sticks, Chicken Fingers** (\$6.00 per person choice of three)

**Ceburekai or Kibinai** - pork, beef, chicken or lamb (\$5.00 per person)