

MEMORIAL MENU

\$13.00 Per Person + *tax (100+ people) \$14.00 Per Person + *tax (25- 99 people) Additional \$2.00 per person for Dinner (4:00-7:00)

All food is served in aluminum foil trays. Chafing dishes, serving bowls & serving utensils are available upon request for additional 15% fee and \$100 refundable deposit upon return. Delivery fee varies by distance

& oil dressing)

vinaigrette)

peppers & carrots)

peppers, carrots & oil dressing)

6. □ Marinated cabbage salad (cabbage, onions, red bell

7. □ Mixed cabbage salad (green and red cabbage, red bell

(cucumber, tomatoes, red onion, basil & parsley with balsamic

8. □ Rustic Italian cucumber & tomato salad

2 on very new variety and variety				
STARCH (Choose two)				
 □ Mashed potatoes with mushroom gravy □ Yellow potatoes topped with cheese & green onion □ German style roast potatoes (drizzled w/garlic oil) □ Vegetable chow mein □ Chicken & mushroom creamy penne pasta □ Creamy cheese tortellini 	 7. □ Chicken fettuccine alfredo 8. □ Braised cabbage with chicken meatballs 9. □ Braised cabbage with pork 10. □ Basmati rice with veggies 11. □ Baked mushroom rice 12. □ Plov (rice with beef) 			
ENTREE (Choose one) Additional entrée \$2.00 per person	or price shown next to entrée choice			
 □ Ground Chicken kabob topped with marinated onion (Chicken Lulya-Kebab made with minced meat) □ Chicken kabob topped with marinated onion □ Chicken Cutlets □ Oven Baked Orange Chicken (bone in, skin on) □ Teriyaki chicken sprinkled with sesame seeds □ BBQ chicken in BBQ sauce □ Vegan Chicken Parmesan □ Pork kabob topped with marinated onion □ Oven Roasted Pork Loin 	 10. □ Stuffed fish with creamy sauce (stuffed with imitation crab, carrots & cheese) 11. □ Fried fish fillets with chefs red fish sauce 12. □ Fried fish fillets drizzled with Spicy Ketchup (with sauteed onions & bell peppers) 13. □ Vegan Eggplant Parmesan 14. □ Buckwheat Patties (vegan option available) 15. □ Garlic shrimp scampi – tail on (\$3.50 per person) 16. □ Butter Garlic Baked Salmon (\$3.50 per person) 17. □ Tri Tip with baby carrots (\$4.00 per person) 			
SALADS (Choose two)				
 □ Marinated mushrooms □ Marinated tomatoes □ Korean carrot salad □ Signature broccoli salad (sweetened dry cranberries, sunflower seeds, red onion with creamy dressing) □ Fresh cabbage salad (cabbage, red bell peppers, carrots 	 9. □ Fresh cucumbers & cherry tomatoes (oil & vinegar) 10.□ Cucumbers with dill (oil & vinegar) 11.□ Strawberry almond spinach salad (poppy seed dressing 12.□ Balsamic Soy Garlic Roasted Mushrooms & Green Beans 13.□ Vinaigrette (diced cooked potatoes, carrots, beets & onion) 			

mixed with sauerkraut, red kidney beans & pickles)

olives, red onions, feta cheese & Greek dressing)

parmesan cheese, croutons, & Italian Dressing)

croutons with Caesar dressing)

14. □ Caesar Salad (Romaine lettuce, parmesan cheese &

tomatoes, cucumbers, green olives, red onion, pepperoncini,

15.□ Greek Salad (Romaine lettuce, cherry tomatoes, cucumbers,

16. □ Olive Garden Style Salad (Iceberg & romaine lettuce,

MEAT SALADS (Choose one)					
 □ Olivie (Potatoes, eggs, carrots, green peas, onions, bologna, pickles & mayo) Chicken Potato Salad (Potatoes, eggs, carrots, green peas, onions, chicken, pickles & mayo) □ Crab Salad (imitation crab flakes, corn & green onion mixed with mayonnaise) 		 4. □ Chicken Pasta Salad (penne pasta, chicken, bell peppers, red onions, tomatoes & pesto sauce) 5. □ Funchoza (Rice noodles, chicken, onions, bell peppers & carrots with Asian dressing. Sprinkled with sesame seeds) 6. □ Asian Style Chicken Salad (Chicken, Napa cabbage, edamame, carrots, green onion, cilantro & almonds with Asian sesame dressing) 			
<u>AI</u>	DITION	NAL DESSERTS			
Cho	oose 3 for	r \$3.00 per person			
1. □ Bulochki with sweet cheese		5. □ Kartoshka (Brownie Bites)			
			□ Cream puffs		
3. □ Biscuit rolls with apricot jam	1	7. □ Waff			
4. □ Mini cheese cakes		8. 🗆 Mini	blueberry scones		
Cakes			<u>C</u> :	akes	
Half Sheet \$110.00			Half Sheet \$130.00		
Quarter Sheet \$75.00			Quarter S	heet \$90.00	
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i. I fromey came	6. □ Tiramisu 7. □ Karpati		11. □ Kiev Cal	ке te Hazelnut Cake	
<i>3</i>	8. □ Curly Boy		13. □ Markiza		
	9. □ Choo	colate Cake		ke (Damskiy Kapriz)	
5. □ Strawberry White Chocolate Cake	10. □ Bla	ck Forest Cake	15. □ Golden l	Key Cake	
	\$2.00 Choose 3	RUITS Per Person from this menu ble catering tray with	ı lid		
1. □ Strawberries		4. □ Cantaloup	e/honeydew Melon		
2. □ Pineapples		5. □ Mandarins			
3. □ Grapes		6. □ Watermelon <i>seasonal</i>			
	ADD	ITIONAL			
* *	sodas (2	Punch & Citrus Mint Lt) & water - \$3.50 j y, napkins & cups - \$	per person	0 per person	
☐ Serving dishes/equipm☐ Delivery: Deliver to					
CLIENT INFORMATION:					
First & Last Name:		Pho	ne Number:		
Date of Event:			□ Pick up	□ Delivery	
Guest Count:		Time	o:		
*All orders are subject tax sales tax.	Sales tax	is determined by the	e county of event for	deliveries.	