



COLD CUT PLATTER (WĘDLINY) / \$45

Assortment of Polish ham & cold cuts garnished with tomatoes & parsley

MARINATED VEGETABLES (MARYNATY) / \$20

Marinated vegetables including red peppers, pickles & olives

TOMATO CAPRESE/ \$25

Fresh tomato, mozzarella & basil platter

VEGETABLE CRUDITE (PÓLMISEK ŚWIEŻYCH WARZYW) / \$25

Fresh carrots, peppers, celery, broccoli & cauliflower with ranch dip

PARTY SKEWERS (KORECZKI) / \$45 (35 pieces)

Kielbasa, cornichon pickles, red peppers & cheese cubes on skewers

VEGETARIAN SKEWERS (KORECZKI Z MOZZARELLA) / \$50 (35 pieces)

Mozzarella, grape tomatoes & olives on skewers

SMOKED SALMON (ŁOSOŚ WĘDZONY) / \$55

Slices of smoked salmon with lemon wedges on a bed of lettuce

COLD APPETIZERS

PLATTERS SERVE
10 – 15 PEOPLE

FISH A LA GRECQUE (RYBA PO GRECKU) / \$45

Baked fish with tomato, celery & onion sauce

POLISH VEGETABLE SALAD (SAŁATKA JARZYNOWA) / \$30

Traditional salad of assorted vegetables in mayonnaise dressing

PASTA SALAD (SAŁATKA Z MAKARONEM) / \$25

Farfalle pasta with assorted mixed vegetables and tossed in light vinaigrette dressing

POTATO SALAD (SAŁATKA ZIEMNIACZANA) / \$25

SHREDDED CARROT & APPLE SALAD / \$25

(SURÓWKA Z MARCHEWKI Z JABŁKIEM)

BET SALAD (SURÓWKA Z BURAKÓW) / \$30

SHREDDED PORK MEAT IN ASPIC MOULD (GALARETA WIEPRZOWA) / \$45

CHICKEN IN ASPIC – INDIVIDUAL TIMBALES / \$45

Chicken, carrots & peas in aspic

Tymbaliki drobiowe z kurczakiem, marchewką i zielonym groszkiem

HOT ITEMS

HALF PAN: serves 10-15 PEOPLE / FULL PAN: serves 20-30 PEOPLE

RED BORSCHT SOUP (BARSZCZ CZERWONY CZYSTY) \$25 / \$40

CROQUETTES FILLED w/ MEAT (compliments Borscht) 15 pieces: \$25 / 30 pieces \$45

(PASZTECIKI Z FARSZEM MIĘSNYM-WIEPRZOWYM/ DROBIOWYM)

CREAM OF MUSHROOM SOUP (GRZYBOWA Z ŁAZANKAMI) \$30 / \$50

CLASSIC CHICKEN NOODLE SOUP (ROSÓŁ Z MAKARONEM) \$25 / \$40

HUNTER'S STEW (BIGOS) \$50 / \$90

Sauerkraut with bits of pork & kielbasa

STUFFED CABBAGE (GOŁĄBKI) 15 pieces: \$40 / 30 pieces: \$75

Stuffed cabbage with meat & rice in tomato sauce

KIELBASA w/ SAUERKRAUT (KAPUSTA ZASMAŻANA Z KIELBASA) \$40 / \$70

ROASTED KIELBASA WITH SAUTEED ONIONS \$30 / \$55

(SMAŻONA KIELBASA Z CEBULKĄ)

HUNGARIAN GOULASH (GULASZ PO WĘGIERSKU) \$50 / \$85

Pork stew with peppers & mushrooms

MEAT PIEROGI (PIEROGI MIĘSNE Z PODSMAŻONYM BOCZKIEM) \$45 / \$80

SLICED ROAST PORK TENDERLOIN w/ MUSHROOM GRAVY (SCHAB PIECZONY) \$45/\$80

ROASTED PORK SHOULDER w/ MUSHROOMS & ONIONS (KARKÓWKA) \$45/ \$80

BAKED CHICKEN WINGS IN BBQ SAUCE (PIECZONE SKRZYDEŁKA) \$45/ \$75

ROAST CHICKEN LEGS WITH HERBS & SEASONINGS \$40 / \$70

CHICKEN MARSALA (PIERŚ Z KURCZAKA W SOSIE MARSALA) \$45 / \$80

POTATO PIEROGI TOPPED WITH SAUTÉED ONIONS (PIEROGI RUSKIE) \$45 / \$80

CROQUETTES FILLED W/ SAUERKRAUT & MUSHROOMS

15 PCS: \$45 / 30 PCS: \$85 (KROKIETY Z KAPUSTĄ I GRZYBAMI)

ROASTED RED POTATOES w/ HERBS \$30 / \$50

GARLIC MASHED POTATOES (ZIEMNIANKI PURÉ Z CZOSNKIEM) \$25 / \$40

PENNE A LA VODKA \$30 / \$50

RICE PILAF (RYŻ PILAF) \$25 / \$45 Seasoned rice garnished with vegetables

BAKED FISH (RYBA SMAŻONA) \$45 / \$80 Seasonal fish topped w/ tomato-onion sauce

BAKED SALMON (PIECZONY ŁOSOŚ) \$65 Whole fillet topped w/ creamy dill sauce