



POLISH MENU

CIRCULATION OF HORS D'OEUVRES & NON-ALCOHOLIC PUNCH

(SELECTION OF FIVE – 4 PIECES/PERSON)

SHRIMP COCKTAIL ON ENDIVE SALAD, CALAMARI DUSTED IN CORN FLOUR SERVED WITH SWEET CHILI SAUCE, CROSTINI BRUSCHETTA, BARBEQUE MEATBALLS, CRISPY MUSHROOM TORTELLINI SERVED WITH SMOKY TOMATO BISQUE, VEGETABLE SPRING ROLLS SERVED WITH PLUM SAUCE, SAMOSAS SERVED WITH TAMARIND SAUCE, RISOTTO BALLS SERVED WITH HOUSE TOMATO SAUCE, BRIE ON CROSTINI TOPPED WITH CRANBERRY & MAPLE SYRUP

SOUP

(CHOICE OF ONE)

POTATO & LEEK, CREAM OF CARROT & COCONUT, CREAM OF MUSHROOM, CHICKEN NOODLE SOUP, GOULASH SOUP

MAIN ENTRÉE

(CHOICE OF TWO)

CHICKEN FLORENTINE, CORDON BLEU, CHICKEN BREAST STUFFED WITH ARTICHOKE, SPINACH & CREAM CHEESE, BACON-WRAPPED FILET MIGNON*, SLOW-ROASTED BEEF SERVED WITH RICH RED WINE SAUCE, BRAISED BEEF SHORT RIB, PORK SCHNITZEL TOPPED WITH SAUTÉED VEGETABLES & CHEESE, PORK TENDERLOIN IN MUSHROOM SAUCE

**AVAILABLE FOR AN EXTRA FEE; MARKET PRICE WILL APPLY*

&

PEROGIES **OR** CABBAGE ROLLS

PAIRED WITH

CHOICE OF POTATOES

&

CHOICE OF TWO SIDES

PEAS & CARROTS, BEANS & CARROTS, SEASONAL HOT VEGETABLES**, COLESLAW, CUCUMBER SALAD, SHREDDED BEET SALAD, SHREDDED CARROT SALAD, MIXED GREEN SALAD

***HOT SEASONAL VEGETABLES ACCOUNT FOR TWO SIDES*

DESSERT

SERVED WITH COFFEE, TEA & ESPRESSO

(CHOICE OF ONE)

VANILLA ICE CREAM SERVED IN WAFFLE TOPPED WITH ADVOCAAT, ICE CREAM CREPE DRIZZLED IN BERRY COULIS, APPLE BLOSSOM TOPPED WITH HOT BRANDY SAUCE

LATE-NIGHT BUFFET

(CHOICE OF EIGHT)

BREADED CHICKEN SKEWERS, BACON-WRAPPED CHICKEN BITES, CHICKEN DRUMSTICKS, CHICKEN WINGS, BONE-IN-HAM, PIEROGI, BORSCHT, CROQUETTES, BIGOS, CABBAGE ROLLS, ROASTED SAUSAGE SERVED WITH SAUTÉED ONIONS & PEPPERS, STUFFED PEPPERS, RIBS IN BBQ SAUCE, SHISH KABOBS, BEEF GOULASH, POLISH GNOCCHI, CHARCUTERIE BOARD, CHEESE TRAY, MAC'N'CHEESE, SMOKED SALMON, CRAB SALAD, SHRIMP SERVED IN HOT GARLIC SAUCE, SHRIMP COCKTAIL, DEVILED EGGS, POLISH VEGETABLE SALAD, GREEN SALAD, BROCCOLI SALAD, BOCCONCINI & TOMATOES, FOUR-BEAN SALAD

SWEET TABLE

SERVED WITH COFFEE, TEA & ESPRESSO

ASSORTED POLISH CAKES, EUROPEAN PASTRIES & CLIENT'S WEDDING CAKE

PACKAGE INCLUSIONS

EIGHT HOURS OF SERVICE, SEVEN HOURS OF STANDARD OPEN BAR SERVICE, EXPERIENCED WAITSTAFF & BARTENDER(S), ON-SITE MANAGER, IN-HOUSE CATERED MENU, RED & WHITE WINE PER TABLE, SPARKLING WINE TOAST WITH DINNER, HORS D'OEUVRES PASSED BUTLER-STYLE, COMPLIMENTARY CAKE CUTTING WITH LATE-NIGHT STATION, SILVER CHIAVARI CHAIRS, CHOICE OF COLOURED NAPKINS & COLOURED TABLE LINENS, SILVERWARE, GLASSWARE & CHINAWARE