

Ukrainian Cultural Center

Buffet Style Dinner

50 guest minimum---5 hours of hall time

Includes: White table linens with option to select colored napkins

Coffee, tea, soft drinks, rolls & butter

Monday – Thursday \$24.95

Friday – Sunday \$27.95

Salads

Garden salad with house dressing

Relish tray

Assorted cold salads

Pasta (select one)

Mostaccioli with marinara sauce

Bowtie pasta with butter & parmesan cheese

Pasta Alfredo

Entrée (select two; additional entree \$3/person)

Stuffed cabbage rolls in tomato sauce

Ukrainian style pork chops with applesauce

Fresh kielbasa with sauerkraut

Ukrainian style meatballs in mushroom gravy

Smoked kielbasa with sauerkraut

Smothered style pork chops with mushrooms & onions

Beef sirloin tips in a mushroom wine sauce

Pork tenderloin wrapped in bacon (+ \$2.50)

Roast baron of beef au jus

Beef Wellington (+ \$4)

Cracker crusted white fish

Broiled cod with corn relish

Grilled salmon with citrus butter (+ \$2)

Chicken Kiev (+ \$2.50)

City chicken (+ \$2.50)

Salmon stuffed with crabmeat (+ \$2.50)

Boursin cheese stuffed chicken wrapped in prosciutto (+ \$2.50)

Roasted chicken with choice of sauce

Boneless chicken breast: grilled, breaded or sauteed, served with choice of sauce

Vegetable (select one; additional vegetable \$1.50/person)

Green beans with almonds

Ukrainian style green beans with buttered breadcrumbs

Buttered corn

Peas & carrots

Baby Belgian carrots

Seasonal roasted vegetables (+ \$1.50)

California blend (broccoli, cauliflower & carrots)

Roasted asparagus with parmesan cheese (+ \$1.50)

Prince Edward blend (whole yellow & green beans with baby carrots)

Normandy blend (broccoli, cauliflower, carrots, yellow squash & zucchini)

Potato (select one; additional potato \$2/person)

Rosemary roasted potatoes

Buttered parsley potatoes

Baked au gratin

Potato Anna (+ \$2)

Buttermilk mashed red skins

Seasoned whipped with gravy

Potato & cheese pierogies (+ \$1)

Rice pilaf

Dessert (select one; additional dessert \$3/person)

Chocolate or strawberry sundaes

Spumoni

Raspberry sherbet

Apple pie

Lemon meringue pie

Cherry pie

Chocolate cake

Bananas Foster (+ \$1)

Cheesecake with strawberry topping (+ \$1.75)

Note: \$35 fee to cut, plate and serve your cake

Please inquire about accommodating guests with special dietary needs

18% venue fee and 6% sales tax will be added to the total bill

Effective July 1, 2026