

# Ukrainian Cultural Center

## Family 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 \$26.95**

**Friday – Sunday \$29.95**

**Select soup or pasta** (+ \$2.50/person for both)

### **Soup** (select one)

|                                        |                   |                            |         |            |
|----------------------------------------|-------------------|----------------------------|---------|------------|
| Tomato bisque                          | Cream of broccoli | Cream of mushroom          | Borscht | Minestrone |
| Homemade chicken with egg drop noodles |                   | Acini De Pepe chicken soup |         |            |

### **Pasta** (select one)

|                                 |                                             |               |
|---------------------------------|---------------------------------------------|---------------|
| Mostaccioli with marinara sauce | Bow tie pasta with butter & parmesan cheese | Pasta Alfredo |
|---------------------------------|---------------------------------------------|---------------|

### **Salad** (select one)

|                                  |              |
|----------------------------------|--------------|
| Garden salad with house dressing | Caesar salad |
|----------------------------------|--------------|

### **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 | Cherry pie | Chocolate cake |
| Lemon meringue pie              | 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