

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