

UPGRADED UKRAINIAN BANQUET

SALADS & COLD APPETIZERS

ALL SERVED WITH BREAD AND BUTTER

ASSORTED SMOKED FISH

SMOKED SALMON, BUTTER FISH & PADDLEFISH

ASSORTED MEAT

EUROPEAN COLD CUTS, VEAL ROULETTE

DUCK SALAD

DUCK BREAST WITH MANDARIN ORANGES, WALNUTS,
DRIED CRANBERRIES, & SEMI SWEET SAUCE

PRIME RIB STEAK SALAD

SLICED PRIME RIB ON BED OF MESCLUN GREENS

JAPANESE STYLE "KANI" SALAD

CRAB MEAT SALAD

VEGETABLE SALAD

SMOKED EEL & SEAWEED

IN A TERIYAKI SAUCE

GRILLED TUNA STEAK

SLICED WITH MESCLUN GREENS, & SESAME-TERIYAKI GLAZE

AVOCADO SALAD

APPLES, AVOCADO, SMOKED SALMON & RED CAVIAR

JUMBO SHRIMP COCKTAIL

WITH COCKTAIL SAUCE

CREPE ROLLS

WITH RED CAVIAR & MASCARPONE

HOT APPETIZER

YOUNG POTATOES

WITH WILD MUSHROOMS

CREPES

WITH DUCK MEAT AND MUSHROOM

JULIENNE

MAIN COURSE

CHICKEN & PORK SHASHLIK

SERVED WITH SLICED ONIONS

SEARED ATLANTIC COD & SHRIMPS

SERVED WITH RICE IN LIGHT SCAMPI SAUCE

INDIVIDUAL FILET MIGNON

SERVED WITH POTATOES & CARROTS

DESSERT

ASSORTED PASTRIES

ASSORTED FRUIT PLATTER

ASSORTED TEAS & COFFEE

BEVERAGES

CHAMPAGNE TOAST

BOTTLE OF RED & WHITE WINE

PER 8 GUESTS

BOTTLE OF VODKA

PER 8 GUESTS

SOFT BEVERAGES | UNLIMITED

SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE APPLIED TO FINAL BILL.