



BANQUET BUFFET PACKAGES

FOR BANQUETS, CORPORATE, BIRTHDAY PARTIES, INFORMAL EVENTS

Version since 07/21/19

- **Tax and Gratuity:** All prices are subject to CT meal tax and **18% GRATUITY.**
- **Pricing:** All prices are listed at a Per Person rate. Our Wedding packages include the room rental, cake cutting fee and full menu catering services. Our 6 different prices start at \$14.90 per person for Appetizers only party, up to \$26.50 per person for the top package. Children from 3 to 9 years pay ½ price. Vendors pay ½.
- **Time Cap:** All events must end no later than 12:00AM (midnight). All packages include 1 hour for setup and 1 hour for take down (Included in the total time the room is to be used: 7 hours total for package ONE, 6h for packages TWO and THREE, etc.
- **Menu:** All Packages include your choice of Appetizers, main Course dishes and sides. All food is prepared from scratch in our kitchen by the executive chef Sasha Skerla and his experienced crew. The description of each food item is in the full catering menu on the end of this price list. If you would like to add an **additional** Appetizer, Entree or Side - prices are also listed on the Menu Page. Please note that all our banquet food is prepared fresh – it is never frozen or microwaved. For this reason we can only prepare menu items for the whole party (35 orders minimum) and we can not accept individual menu requests. We can provide (up to 5) individual meals (vegan, allergy...) of our choice.
- **Restrictions:** Use of live fire (candles), fog machines, tape and music over 75 db (55 outside the building) are **not permitted.**
- **Décor:** Any/All décor must be pre-approved by OCB Management prior to installment.
- **Payments:** **Payments:** To reserve a banquet hall or catering services a security deposit of \$400.00 will be required at the time of booking. A 10% down payment is required for all bookings 8 months prior to the event. Final payment is due 7 days before your function. Balances must be paid in full 1 week prior to your event. Security deposit is not returnable if the event is cancelled. A final head count is due 14 days prior to your function.
- Please note that for every event booked with us you will have with us a person responsible for all communication and arrangements prior to the event – and also a Maître D' – person in charge of the event service and all staff. Balance must be paid in full 2 weeks prior to your event.

Gathering Hall (downstairs)

Minimum – 35 Adult Guests

Maximum – 100 Guests

Grand Ballroom (upstairs):

Minimum – 100 Adult Guests

Maximum – 299 Guests

- If this menu is used for an event that requires an elaborate ceremony and set up time, we suggest to use one of our Wedding Packages. If not, additional charges will be applied as listed:

Additional items charge (OPTIONAL)

	<u>Buffet menu</u>	<u>Wedding menus</u>
<u>Additional 1 Hour of Use of the banquet Hall for the Event</u>	\$100	INCLUDED 6h
<u>1 china plate, 1 glass, 3 utensils with set up</u>	\$2.00 per person	INCLUDED
<u>Additional glass on table (wine, champagne)</u>	\$.50 per glass	INCLUDED
<u>Use of the Hall prior of the event for decorating IF AVAILABLE</u>	\$45 per hour	INCLUDED
<u>Use of the Garden Set up for ceremony (sits up to 40)</u>	\$150	INCLUDED
<u>Set up of additional chairs for potential guests (if guests arrive full price)</u>	\$9 per chair if guests do not arrive	up to 8 INC.
<u>Use of the Bridal Suite</u>	\$150	INCLUDED
<u>Cutting of the Cake</u>	\$1.50 per person	INCLUDED
<u>Setting of the Head table</u>	\$150 Sweetheart table +\$10 for each additional person	INCLUDED
<u>Optional decorations with set up (chair sashes, chargers, colored linen napkins):</u>	+\$1.00 each per person	+\$1.00 each per person
<u>Sweet Buffet:</u>	+\$5 per person	+\$5 per person
<u>Assortment of Cannoli, Cheese cake, Cream Puffs, Tiramisu, Brownies, Chocolate Cake, etc.</u>	... +\$2 per person	INCLUDED in Sweet Buffet
<u>Chocolate fountain with strawberries, Marshmallows, Pretzels.</u>	... +\$2 per person	INCLUDED in Sweet Buffet
<u>Use of an additional Banquet Hall for Cocktail Hour or Ceremony or rehearsal</u>	\$700 (with reservation)	
<u>Setting of the Hall for Ceremony with chairs in the middle</u>	\$1.50 per person	
<u>Additional meal served after Dinner (Supper), Buffet style</u>	\$7 - \$9.00 per person for Polish Station Menu	
<u>Use of the Banquet Hall day prior (if available) for Rehearsal</u>	\$700 for Wawel Hall, \$300 for Gathering Hall	
<u>Carving Station with Chef attended Sirloin Roast or Ham or Pork Roast</u>	\$5.00 per person	
<u>White gloves served circulating Horse D' Oeuvres</u>	\$5.00 per person	
<u>Additional cleaning for extreme soiling (carpet cleaning, tape removal, fluids)</u>	\$200 downstairs hall \$400 upstairs hall	
<u>Removal of unopened drinks from the bar area after the event</u>	\$100 downstairs hall \$200 upstairs hall	

I. Buffet Package ONE *** \$26.50 per person

INCLUDED: CT meal TAX and Gratuity of 18% will be added to your final price

Tablecloths and Chair Covers (WHITE OR CREAM)	Water & Ice served to tables
COFFEE AND TEA SERVICE STATION	7 Hour use of the banquet Hall
BYOB FUNCTIONS – use of the bar: Use of the existing bar equipment and ice machine	China plates, Coffee Cups, Glass Wine Glasses, Champagne Glasses, Cutting of the Cake
Use of available vases and mirrors	Cloth Napkins, Sashes on Chairs

APPETIZERS:

ALWAYS INCLUDED: Vegetables, Cold Cuts & Cheese Platter with Pineapple Flame, Dips and Crackers, Fruit Platter
+ **Choose 2**

Shrimp Cocktail,	Beef franks in Blanket	Egg Rolls,
Scallops wrapped in Bacon	Fried Mozzarella	Kielbasa Skewers
Potato pancakes	Meatballs	Sliders
Smoked Salmon display	Soups or Bigos (Polish Sauerkraut Stew)	Chicken Tenders
Craft Pickle Bar	Country Table Display: with Smoked Meats,	Eggplant Parmigiana
Stuffed Mushrooms	Kiszka, Paszтет, Smoked Cheese	Caprese Salad
Baked Brie cheese in Puff pastry	Fried Mozzarella	Polish Pizza bites: Zapiekanki
Pulled Pork Bites	Breaded Mushroom	Polish Krokети
Chicken Wings	Cream Cheese&Peppers&Ham Wraps	Pierogi

Salad of your choice, Butter with fresh baked Rolls served to table

Choice of 3 entrees **** or below:

Prime Rib Roast with Horseradish Crust	Stuffed Jumbo Shrimp	Mushroom stuffed pork Roll Up
Beef Wellington	Chicken Cordon Bleu	Prunes Stuffed Pork Loin
Beef Stroganoff	Herb Roasted Chicken	Veal Marsala
Beef Bourguignon	Chicken Breast Francaise	Wild Mushroom Risotto
New York Strip Steak	Chicken Breast Marsala	Lasagna (Bolognese or veggie)
Beef Roll Up (roulade)	Chicken Cacciatore	Sweet Sausage with Peppers
Sirloin Roast Au Jus	Chicken Parmigiana	Ziti with Meatballs
Smoked Brisket	Chicken Breast Alfredo	Eggplant Parmigiana
Stuffed Cabbage rolls in Red Sauce	Pork loin roast (in Apples, with Wild Mushrooms or Rosemary)	Kielbasa with Kraut
Scrod in Lemon Butter Sauce	Slow Roasted BBQ Pork	From our Smoker: Ribs or Prime Rib or
Salmon (Broiled)	Fried Pork Cutlets	Pulled Pork or Pulled Chicken
Sole in Francaise sauce		Vegetarian Stuffed Cabbage

Choice of 2 Sides *** or below

White potatoes, baked	Summer Grilled Vegetables	Polish Potato Dumplings (Gnocchi)
Red potatoes oven roasted	Roasted Mixed Vegetables	Any Pasta dish
Sauerkraut	Rice (Spanish, Pilaf, Risotto or with veggies)	Pierogi
Steamed baby carrots and green beans	Mashed Potatoes	

II. Buffet Package TWO *** \$24.50 per person

INCLUDED: CT meal TAX and Gratuity of 18% will be added to your final price

Tablecloths and Chair Covers (WHITE OR CREAM)	Water & Ice served to tables
COFFEE AND TEA SERVICE STATION	6 Hour use of the banquet Hall
BYOB FUNCTIONS – use of the bar: Use of the existing bar equipment and ice machine	China plates, Coffee Cups, Glass Wine Glasses, Champagne Glasses, Cutting of the Cake
Use of available vases and mirrors	Cloth Napkins

Crudites (Vegetables, Fruit, Cheese Platters) with Dips & Crackers

+ Choice of 3 Additional Appetizer items *** or below

Beef franks in Blanket	Meatballs	Kielbasa
Fried Mozzarella	Egg Rolls,	Sauerkraut
Pulled Pork Bites	Fried Mozzarella	Potato pancakes
Chicken Wings	Chicken Tenders	Pierogi
Caprese Salad	Eggplant Parmigiana	Polish Krokети
Breaded Mushroom	Cream Cheese&Peppers&Ham Wraps	Polish Pizza bites: Zapiekanki

Salad of your Choice, Butter with fresh baked Rolls

Choice of 3 entrees *** or below:

Beef Bourguignon	Chicken Breast Marsala	Wild Mushroom Risotto
Sirloin Roast Au Jus	Chicken Cacciatore	Lasagna (Bolognese or veggie)
Smoked Brisket	Chicken Parmigiana	Sweet Sausage with Peppers
Stuffed Cabbage rolls in Red Sauce	Chicken Breast Alfredo	Ziti with Meatballs
Scrod in Lemon Butter Sauce	Pork loin roast (in Apples, with Wild Mushrooms or Rosemary)	Eggplant Parmigiana
Sole in Francaise sauce	Slow Roasted BBQ Pork	Kielbasa with Kraut
Chicken Cordon Bleu	Fried Pork Cutlets	From our Smoker: Ribs or Pulled Pork or
Herb Roasted Chicken	Prunes Stuffed Pork Loin	Pulled Chicken
Chicken Breast Francaise		

Choice of 2 Sides * or below**

White potatoes, baked
Red potatoes oven roasted
Steamed baby carrots and green beans
Roasted Mixed Vegetables

Rice (Spanish, Pilaf, Risotto or with veggies)
Mashed Potatoes
Polish Potato Dumplings
Any Pasta dish

III. Buffet Package THREE ** \$21.50 per person

INCLUDED: CT meal TAX and Gratuity of 18% will be added to your final price

Tablecloths and Chair Covers (WHITE OR CREAM)

COFFEE AND TEA SERVICE STATION

BYOB FUNCTIONS – use of the bar: Use of the existing bar equipment and ice machine

Use of available vases and mirrors

Water & Ice served to tables

6 Hour use of the banquet Hall

China plates, Coffee Cups, Glass Wine Glasses,

Cutting of the Cake

Crudites (Vegetables & Cheese Platters) with Dips & Crackers

+ Choice of 2 Additional Appetizer items ** or below

Fruit Platter
Fried Mozzarella
Chicken Wings
Breaded Mushroom

Meatballs
Egg Rolls
Fried Eggplant
Potato pancakes

Kielbasa
Pierogi
Fried Mozzarella
Chicken Tenders

Tossed Garden Salad or Caesar Salad, Butter with fresh baked Rolls

Choice of 3 entrees ** or below:

Beef Bourguignon
Sirloin Roast Au Jus
Stuffed Cabbage rolls in Red Sauce
Scrod in Lemon Butter Sauce
Herb Roasted Chicken
Chicken Breast Francaise
Chicken Breast Marsala

Chicken Cacciatore
Chicken Parmigiana
Chicken Breast Alfredo
Pork loin roast (in Apples, with Wild Mushrooms or Rosemary)
Slow Roasted BBQ Pork
Lasagna (Bolognese or veggie)

Sweet Sausage with Peppers
Ziti with Meatballs
Eggplant Parmigiana
Kielbasa with Kraut
From our Smoker: Ribs or Pulled Pork or Pulled Chicken

Choice of 2 Sides ** or below

White potatoes, baked
Red potatoes oven roasted
Steamed baby carrots and green beans
Roasted Mixed Vegetables

Rice (Spanish, Pilaf, Risotto or with veggies)
Mashed Potatoes
Any Pasta with our signature red sauce or Alfredo

IV. Buffet Package FOUR * \$18.90 per person

INCLUDED: CT meal TAX and Gratuity of 18% will be added to your final price

Tablecloths and Chair Covers (WHITE OR CREAM)

COFFEE AND TEA SERVICE STATION

BYOB FUNCTIONS – use of the bar: Use of the existing bar equipment and ice machine

Use of available vases and mirrors

Water & Ice served to tables

5 Hour use of the banquet Hall

China plates, Coffee Cups, Glass Wine Glasses,

Cutting of the Cake

Crudites (Vegetables & Cheese Platters) with Dips & Crackers

+ Choice of 1 Additional Appetizer items *

Fruit Platter
Fried Mozzarella
Chicken Wings
Cold Cuts Platter

Meatballs
Egg Rolls
Breaded Mushroom

Kielbasa
Potato pancakes
Fried Mozzarella
Chicken Tenders

Tossed Garden Salad or Caesar Salad, Butter with fresh baked Rolls

Choice of 2 entrees *

Slow Roasted BBQ Pork
Herb Roasted Chicken
Chicken Breast Francaise
Chicken Breast Marsala

Chicken Breast Alfredo
Pork loin roast (in Apples, with Wild Mushrooms or Rosemary)
Sweet Sausage with Peppers

Ziti with Meatballs
Kielbasa with Kraut
Pulled Pork or Pulled Chicken
Stuffed Cabbage rolls in Red Sauce

Choice of 2 Sides *

White potatoes, baked
Mashed Potatoes
Steamed baby carrots and green beans

Rice (Spanish, Pilaf, Risotto or with veggies)
Any Pasta with our signature red sauce or Alfredo

V. Buffet Package FIVE * \$16.90 per person

CT meal TAX and Gratuity of 18% will be added to your final price

IDENTICAL TO PACKAGE FOUR ONLY WITH: Plastic plates, utensils, cups and paper napkins

VI. Buffet Package SIX Appetizers only \$14.90 per person

CT meal TAX and Gratuity of 18% will be added to your final price

Tablecloths and Chair Covers (WHITE OR CREAM), COFFEE AND TEA, 4 Hour use of the banquet Hall, Plastic plates, utensils,

Choice of 5 Appetizer Items from our Catering Menu marked *

Fruit Platter	Chicken Wings	Potato pancakes
Fried Mozzarella	Breaded Mushroom	Cheese Platter with Crackers
Meatballs	Any Pasta with our signature red sauce or	Fried Mozzarella
Egg Rolls	Alfredo	Chicken Tenders
Kielbasa	Vegetable Platter	

FULL CATERING MENU

Appetizers and late night snacks

This price to upgrade or add as additional item only:

Our Signature Display of Vegetables with Dip	GLUTEN FREE	*	\$2
Cheese platter arrangements	GLUTEN FREE	*	\$2
Cold Cuts platter with Pineapple Flame, Dips and Crackers	GLUTEN FREE	*	\$3
<i>selection of Old Country Smoke House smoked meats and classic American Cold Cuts</i>			
Fruit Platter	GLUTEN FREE	*	\$2
Shrimp Cocktail	GLUTEN FREE	****	\$4
Baked Brie cheese in puff pastry		****	\$3
Carving station		****	\$5
Chef attended - Roast Beef, Pork or Ham	GLUTEN FREE		
Smoked Salmon display	GLUTEN FREE	****	\$5
<i>with chopped egg, diced red onion, capers, crackers</i>			
Country Table		****	\$5
<i>Smoke House Display with Smoked Meats, Kiszka, Pasztet, Smoked Cheese</i>			
Pulled Pork Bites	GLUTEN FREE	****	\$5
Kielbasa Skewers	GLUTEN FREE	***	\$3
Chicken Tikka Skewers	GLUTEN FREE	***	\$3
Pierogi		**	\$3
<i>Choice of 2 of our House made stuffed dough, butter pan fried pierogi</i>			
Beef franks in Blanket		***	\$3
Fried Mozzarella	VEGETARIAN	*	\$2
Wings - Our House made Sweet and Spicy BBQ Sauce served separately	GLUTEN FREE	*	\$3
Meat Balls - Made in House with Marinara sauce served separately		*	\$2
Egg Rolls	VEGETARIAN,	***	\$3
Breaded Mushroom - served with Ricotta garlic Sauce	VEGETARIAN	*	\$2
Stuffed Mushrooms		****	\$5
<i>With Bacon, Kielbasa and Cheddar Cheese</i>			
Scallops Wrapped in Bacon	GLUTEN FREE	****	\$5
Salmon&Cream Cheese bites		****	\$5
Chicken Tenders fried - served with Honey Mustard Sauce		*	\$2
Fried Eggplant	VEGETARIAN	***	\$3
Polish Bigos	GLUTEN FREE	*	\$2
Polish Kroketti		***	\$3
<i>Savory crepes filled with meat or Sauerkraut&Mushrooms, breaded and fried</i>			
Zapiekanki	VEGETARIAN	**	\$3
<i>Toasted Baguette with fried Mushrooms and Melted Cheese</i>			

Soups

Chicken Noodle Soup			\$5
Borscht (Beet Soup)	GLUTEN FREE		\$5
Vegetable Soup	VEG.&GLUT. FREE		\$5
Cabbage Soup	GLUTEN FREE		\$6
Onion Soup			\$6

Salads

Salad Buffet	VEGETARIAN	****	\$5
Classic Caesar Salad	VEGETARIAN	*	\$2
Garden Salad	VEG.&GLUT. FREE	*	\$2
Cucumber Salad	VEG.&GLUT. FREE	*	\$4
Cabbage Salad (Coleslaw)	VEG.&GLUT. FREE	**	\$5
Beet Salad	VEG.&GLUT. FREE	*	\$2
<i>all served with freshly baked bread rolls and Butter</i>			

Entrées:

Beef

Sirloin Roast of Angus Beef Au Jus	GLUTEN FREE	**	\$8
<i>Thin Slices of Roasted Sirloin served with Pan Juices</i>			
Beef Wellington		****	\$13
<i>Prime Cut of Beef in French Pastry, with Bacon, Onions and Mushrooms</i>			
Prime Rib Roast	GLUTEN FREE	****	\$11

<i>Whole Roast of Prime Beef with Horseradish and Garlic Crust</i>	GLUTEN FREE	***	\$10
Corned Beef			
<i>Slow Roasted in Beer</i>			
Pastrami – Smoked Corned Beef	GLUTEN FREE	****	\$11
<i>Smoked with our secret rub (contains coffee)</i>			
Smoked Prime Rib	GLUTEN FREE	****	\$11
<i>Whole Roast of Prime Beef Smoked with our secret Rub</i>			
Smoked Brisket	GLUTEN FREE	**	\$10
<i>Smoked with our secret rub (contains coffee)</i>			
Beef Stroganoff		****	\$12
<i>Thin Strips of Prime Beef in a rich Creamy Mushroom Gravy</i>			
Beef Bourignion	GLUTEN FREE	***	\$10
<i>Cubes of Prime Beef Simmered in a Rich Red Wine and onion Sauce</i>			
Stuffed Cabbage	GLUTEN FREE	**	\$7
<i>Hamburg and Rice in Cabbage leaves, oven baked, served with Red Sauce</i>			
Veal Marsala		****	\$12
<i>Veal Cutlets dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms</i>			
Lasagna (Bolognese)		**	\$7
<i>Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Beef Ragù</i>			

Chicken

Chicken Marsala		*	\$6
<i>Chicken breast dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms</i>			
Chicken Francoise		*	\$7
<i>Chicken Breast battered and fried, served with a creamy white wine and lemon sauce</i>			
Herb Roasted Chicken	GLUTEN FREE	*	\$6
<i>Whole chicken roasted in fresh rosemary, Oregano, Basil and Sage, portioned</i>			
Jerk Chicken	GLUTEN FREE	**	\$6
<i>Chicken roasted in spicy Jerk Seasoning</i>			
Cordon Bleu		***	\$8
<i>Chicken breast stuffed with ham and cheddar, breaded and fried</i>			
Chicken Cacciatore	GLUTEN FREE	**	\$7
<i>Chicken breast slowly simmered in Red Sauce with Bacon & Mushrooms</i>			
Chicken Parmigiana	GLUTEN FREE	**	\$7
<i>Chicken breast breaded and baked with a thick red sauce and parmigiana cheese</i>			

Pork

Pork loin roast with wild Mushrooms Sauce	GLUTEN FREE	*	\$7
<i>Slow roasted Lean Pork Loin Slices</i>			
Pork Loin Roast with fresh Rosemary	GLUTEN FREE	*	\$7
<i>Slow roasted Lean Pork Loin Slices</i>			
Fried Pork Cutlets		***	\$10
<i>Thin Pork Cutlets, marinated, breaded and fried</i>			
Stuffed Rolled Pork		****	\$11
<i>Pork Loin flattened, stuffed with Mushroom duxelles, rolled and roasted</i>			
Pork Stuffed with Prunes	GLUTEN FREE	**	\$9
<i>Slow roasted Lean Pork stuffed with Prunes and sliced</i>			
Apple Pork Loin Roast	GLUTEN FREE	*	\$9
<i>Slow roasted Lean Pork Loin Slices, baked with Apples, in a sweet apple flavored gravy</i>			
Sweet Sausage with Peppers & Onions	GLUTEN FREE	*	\$9
<i>Sweet Italian Sausage roasted with peppers and onions, sliced</i>			
Slow Roasted Pork Shoulder	GLUTEN FREE	*	\$9
<i>Marinated Pork 8 hours roasted and smoked with our secret rub, sliced</i>			
BBQ Baby Back Ribs	GLUTEN FREE	*	\$10
<i>Slow roasted and lightly smoked with our secret rub</i>			
Pulled Pork	GLUTEN FREE	*	\$9
<i>Pork Shoulder slow roasted and lightly smoked, pulled</i>			
Kielbasa with Kraut	GLUTEN FREE	*	\$8
<i>Our Smoked Kielbasa, served with baked Sauerkraut</i>			

Seafood

Scrod in Lemon Butter Sauce	GLUTEN FREE	**	\$11
<i>Young Cod fillets, battered and fried, served with light lemon&wine sauce</i>			
Tilapia breaded with Parmesan Cheese	GLUTEN FREE	**	\$11
<i>Filletts of Tilapia, breaded and fried, served with light lemon&wine sauce</i>			
Stuffed Shrimp		****	\$13
<i>Colossal Shrimp stuffed with Crab Cake type stuffing</i>			
Stuffed Sole		****	\$14

<i>Filletts of Sole stuffed with Crab Cake type stuffing</i>	GLUTEN FREE	****	\$15
Tuna Steak			
<i>Steaks of Tuna, lemon marinated and quick grilled, with parsley</i>			
Broiled Salmon	GLUTEN FREE	****	\$12
<i>Salmon steaks broiled with a Mustard&Dill crust</i>			

Vegetarian Dishes

Wild Mushroom Risotto	VEG.&GLUT. FREE	**	\$4
<i>Creamy Risotto with mix of wild and cremini mushrooms</i>			
Lasagna (vegetable or Bolognese)	VEGETARIAN	***	\$5
<i>Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Ragu or grilled summer vegetables for vegetarian</i>			
Pierogi	VEGETARIAN	*	\$2
<i>Choice of 2 of our House made stuffed dough, butter pan fried pierogi(Cheese&Potato, Cabbage,)</i>			
Pasta (Vodka Sauce, Primavera, Alfredo, Pesto...)	VEGETARIAN	*	\$3
<i>Linguine or Ziti Pasta fresh prepared with plenty of Sauce of your choice</i>			
Creamy Polenta or Wild Rice or Quinoa	VEG.&GLUT. FREE	***	\$5
<i>served with Stewed Eggplant or Ratatouille or Mediterranean Grilled Vegetables</i>			
Eggplant Parmigiana	VEG.&GLUT. FREE	**	\$3
<i>Battered and fried Eggplants with Thick Basil Tomato Sauce and Parmigiana cheese crust</i>			
Vegetarian Stuffed Cabbage (with Mushrooms and Rice)	VEG.&GLUT. FREE	***	\$5

Sides

Twice baked stuffed potatoes	GLUTEN FREE	****	\$4
<i>Idaho potatoes filled with cheddar, bacon and kielbasa</i>			
White potatoes, baked	VEG.&GLUT. FREE	*	\$2
<i>oven baked potatoes with our signature spices and garlic</i>			
Red potatoes oven roasted with Garlic and Rosemary	VEG.&GLUT. FREE	**	\$2
<i>Oven roasted potatoes with fresh garlic and rosemary</i>			
Steamed Vegetables	VEG.&GLUT. FREE	*	\$2
<i>Green beans and baby carrots quickly steamed and served with butter</i>			
Rice (Plain, Spanish with Gandules or Beans, Pilaf, Risotto)	GLUT. FREE	*	\$2
<i>Rice prepared as you like it</i>			
Creamy Spinach	VEGETARIAN	***	\$4
<i>minced cooked spinach with crème fraise</i>			
Mashed Potatoes	VEG.&GLUT. FREE	*	\$2
<i>fresh mashed potatoes with plenty of butter and cream</i>			
Polish Potato Dumplings		***	\$4
<i>Potato dough dumplings (Italian Gnocchi)</i>			
Summer grilled vegetables	VEG.&GLUT. FREE	****	\$5
<i>Squash, sweet corn, eggplant and peppers quickly grilled with olive oil and spices</i>			
Linguine with red sauce	VEGETARIAN	*	\$2

Desserts (SWEET BUFFET ONLY INCLUDED IN PLATINUM WEDDING MENU)

Chocolate fountain with strawberries, Marshmallows, Pretzels, Graham Crackers...			\$5
Cannoli, Cheese cake, Cream Puffs, Tiramisu, Chocolate Cake or Chocolate Brownies			

Stations

Seafood Station	\$20	BBQ Station \$16	Polish Food Station \$9
<i>Fried Calamari</i>		<i>Pinneapple flame (with polish Kielbasa)</i>	<i>Pierogi</i>
<i>Smoked Salmon display and Carving Station with Horseradish&Cream cheese sauce</i>		<i>Smoked Pastrami</i>	<i>Kielbasa</i>
<i>Broiled Salmon</i>		<i>BBQ Wings</i>	<i>Sauerkraut or Bigos</i>
<i>Grilled Shrimp</i>		<i>BBQ Ribs</i>	<i>Golabki</i>
<i>Grilled Tuna</i>		<i>Pulled Pork Carving Station</i>	<i>Red Borscht</i>
		Pasta Station \$14	<i>Paszteciki or Krokety</i>
		<i>Linguine with Red Sauce</i>	
		<i>Farfalle in Vodka Sauce</i>	
		<i>Ziti with Alfredo Sauce</i>	
		<i>Spaghetti with Bolognese Sauce</i>	
		<i>Lasagna Carving Station</i>	

FOR BUFFET PACKAGES (NON WEDDING TYPE EVENTS)

**** ONLY INCLUDED IN THE BUFFET PACKAGE ONE (THIS AND ANYTHING BELOW: *, ** and ***)

*** INCLUDED IN THE BUFFET PACKAGE TWO (THIS AND ANYTHING BELOW: * and **)

** INCLUDED IN THE BUFFET PACKAGE THREE (THIS AND ANYTHING BELOW: *)

* INCLUDED IN THE BUFFET PACKAGE FOUR , FIVE

The Price for every item is the cost of adding this item to an existing PACKAGE.

www.oldcountrybanquets.com

860 745 5390

All our cooked items may contain allergens, including Seafood, Soy, Mushrooms, Meat, Dairy, Eggs. Please ask servers. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.