



PICK UP PARTY TRAYS

Food for pick up in aluminum trays (Hot) or on aluminum platters (cold) for pick up at the Smoke BBQ cafe and deli on 4 Alden Ave Enfield during working hours. Listed Prices are per tray . Minimum of 5 days prior order required at 860 745 5390 extension for SmokeHouse and Deli. (Some food items may be available for same day/next day pick up.) 7.35% CT tax not included. Prices include food and tray only. Delivery available for additional cost of \$3 PER PERSON for orders over \$200 (Outside Enfield area additional delivery charge may apply). The price does not include serving (please check our off premise catering menu). This price list can not be used for events at the Old Country Banquet Hall.

Popular choices:

(SEE FULL CATERING MENU FOR MORE CHOICES)

Small tray 10-20 guests

APPROX 5LB

Full tray 21-35

APPROX 8LB

XL for 36 – 50

APPROX 11LB

Polish Specialties

| | | | |
|---|-----------------|-----------------|-----------------|
| Pierogi with Cheese and potato, Cabbage, Sauerkraut, Cheddar | \$50 for 60 pcs | \$70 for 90 pcs | \$90 for 120pcs |
| Our Famous House made Pierogi Queen stuffed dough, butter pan fried pierogi | | | |
| Pierogi with Meat, Fruits, Special orders | \$55 for 60 pcs | \$75 for 90pcs | \$100 for 120 |
| Pierogi per order, pan fried or boiled, served with butter, Sour Cream or powder sugar... | | | |
| Stuffed Cabbage | \$60 for 25 pcs | \$75 for 35 pcs | \$120 for 50pcs |
| Hamburg and Rice in Cabbage leaves, oven baked, served with Red Sauce | | | |
| Kielbasa with Kraut | \$80 | \$95 | \$140 |
| Our Smoked Kielbasa, served <u>with</u> baked Sauerkraut | | | |
| Kielbasa | \$90 | \$110 | \$160 |
| Our Smoked Kielbasa, boiled and sliced | | | |
| Sauerkraut | \$65 | \$85 | \$120 |
| Our Sauerkraut, baked and spiced (contains in traces bacon, kielbasa, onion...) | | | |

From Our Smoker

APPROX 5LB

APPROX 8LB

APPROX 11LB

| | | | |
|---|-------|-------|-------|
| Smoked Prime Rib | \$120 | \$180 | \$240 |
| Whole Roast of Prime Beef Smoked with our secret Rub | | | |
| Smoked Brisket | \$95 | \$145 | \$210 |
| Smoked with our secret rub (contains coffee) | | | |
| Pastrami – Smoked Corned Beef | \$100 | \$155 | \$220 |
| Smoked with our secret rub | | | |
| BBQ Baby Back Ribs | \$85 | \$130 | \$190 |
| Slow roasted and lightly smoked with our secret rub | | | |
| Pulled Pork | \$75 | \$115 | \$170 |
| Pork Shoulder slow roasted and lightly smoked, pulled | | | |
| Pulled Chicken | \$65 | \$100 | \$155 |
| Whole Chicken, deboned, slowly smoked, pulled | | | |

Appetizers

APPROX 3LB

APPROX 5LB

APPROX 7LB

| | | | |
|--|------|-------|-------|
| Smoked Salmon Display & Cream Cheese bites | \$80 | \$130 | \$180 |
| Our In House Smoked Salmon with cream cheese/horseradish Sauce, capers, diced eggs... | | | |
| Our Signature Display of Vegetables with Dip | \$45 | \$60 | \$90 |
| Cheese platter arrangements with Crackers | \$50 | \$70 | \$95 |
| Cold Cuts platter with Pineapple Flame | \$60 | \$90 | \$110 |
| selection of Old Country Smoke House smoked meats, Kielbasa and classic American Cold Cuts | | | |
| Fruit Platter | \$50 | \$65 | \$95 |
| Shrimp Cocktail | \$60 | \$85 | \$110 |
| Fried Mozzarella | \$45 | \$60 | \$90 |
| Wings - Our House made Sweet and Spicy BBQ Sauce served separately | \$60 | \$85 | \$110 |
| Meat Balls | \$50 | \$70 | \$95 |
| Stuffed Mushrooms With Bacon, Kielbasa and Cheddar Cheese | \$70 | \$95 | \$120 |
| Scallops Wrapped in Bacon | \$85 | \$110 | \$135 |
| Chicken Tenders fried – served with Honey Mustard Sauce | \$60 | \$85 | \$110 |
| Polish Bigos | \$60 | \$85 | \$110 |
| Polish Krokoti-Savory crepes filled with meat or Sauerkraut&Mushrooms, breaded and fried | \$80 | \$105 | \$130 |
| Zapiekanki -Toasted Baguette with fried Mushrooms and Melted Cheese | \$55 | \$75 | \$95 |

Chicken Dishes

APPROX 5LB

APPROX 8LB

APPROX 11LB

| | | | |
|--|------|-------|-------|
| Chicken Marsala | \$70 | \$110 | \$145 |
| Chicken breast dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms | | | |
| Chicken Francoise | \$80 | \$120 | \$160 |
| Chicken Breast battered and fried, served with a creamy white wine and lemon sauce | | | |
| Herb Roasted Chicken | \$65 | \$95 | \$135 |
| Whole chicken roasted in fresh rosemary, Oregano, Basil and Sage, portioned | | | |
| Cordon Bleu | \$90 | \$125 | \$170 |
| Chicken breast stuffed with ham and cheddar, breaded and fried | | | |

Pork Dishes

| | | | |
|---|------|-------|-------|
| Pork loin roast with wild Mushrooms Sauce – or with Apples – or plain | \$80 | \$120 | \$160 |
| Slow roasted Lean Pork Loin Slices with choice of gravy | | | |
| Sweet Sausage with Peppers & Onions | \$80 | \$110 | \$145 |
| Sweet Italian Sausage roasted with peppers and onions, sliced | | | |
| Slow Roasted Pork Shoulder | \$85 | \$110 | \$145 |
| Marinated Pork 8 hours roasted in spices, sliced | | | |

Beef Dishes

| | | | |
|--|-------|-------|-------|
| Sirloin Roast of Angus Beef Au Jus | \$90 | \$125 | \$160 |
| Thin Slices of Roasted Sirloin served with Pan Juices | | | |
| Ziti with Meat Balls | \$70 | \$95 | \$125 |
| Ziti pasta or pene with our House made all beef meat balls and Red marinara sauce | | | |
| Prime Rib Roast | \$120 | \$180 | \$240 |
| Whole Roast of Prime Beef with Horseradish and Garlic Crust | | | |
| Beef Stroganoff | \$120 | \$170 | \$210 |
| Thin Strips of Prime Beef in a rich Creamy Mushroom Gravy | | | |
| Beef Bourignion | \$95 | \$135 | \$170 |
| Cubes of Prime Beef Simmered in a Rich Red Wine and onion Sauce | | | |
| Lasagna or Linguine pasta Bolognese | \$90 | \$125 | \$170 |
| Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Beef Ragù | | | |

Seafood Dishes

| | | | |
|---|-------|-------|-------|
| Scrod in Lemon Butter Sauce | \$90 | \$125 | \$155 |
| Young Cod fillets, battered and fried, served with light lemon&wine sauce | | | |
| Broiled Salmon | \$120 | \$180 | \$220 |
| Salmon steaks broiled with a Mustard&Dill crust | | | |

Vegetarian Dishes

| | | | |
|--|------|-------|-------|
| Wild Mushroom Risotto | \$65 | \$95 | \$125 |
| Creamy Risotto with mix of wild and cremini mushrooms | | | |
| Lasagna | \$90 | \$120 | \$150 |
| Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and grilled summer vegetables | | | |
| Pasta (Marinara Red Sauce, Vodka Sauce, Primavera, Alfredo, Pesto...) | \$55 | \$90 | \$120 |
| Linguine or Ziti Pasta fresh prepared with plenty of Sauce of your choice | | | |
| Eggplant Parmigiana | \$70 | \$90 | \$110 |
| Battered and fried Eggplants with Thick Basil Tomato Sauce and Parmigiana cheese crust | | | |

Sides

| | | | |
|---|------|------|-------|
| White potatoes, baked | \$35 | \$50 | \$70 |
| oven baked potatoes with our signature spices and garlic | | | |
| Red potatoes oven roasted with Garlic and Rosemary | \$40 | \$55 | \$75 |
| Oven roasted potatoes with fresh garlic and rosemary | | | |
| Roasted Mixed Vegetables | \$45 | \$55 | \$75 |
| Oven Roasted Broccoli, Carrots, Peppers, Squash with Olive Oil and Mediterranean Spices | | | |
| Steamed Vegetables | \$35 | \$50 | \$70 |
| Green beans and baby carrots quickly steamed and served with butter | | | |
| Rice (Plain, Spanish with Gandules or Beans, Pilaf, Risotto) | \$45 | \$60 | \$75 |
| Rice prepared as you like it | | | |
| Mashed Potatoes | \$45 | \$60 | \$75 |
| fresh mashed potatoes with plenty of butter and cream | | | |
| Polish Potato Dumplings | \$70 | \$95 | \$110 |
| Potato dough dumplings (Italian Gnocchi), in gravy | | | |
| Summer grilled vegetables | \$55 | \$75 | \$95 |
| Squash, sweet corn, eggplant and peppers quickly grilled with olive oil and spices | | | |

Salads

| | | | |
|--|------|------|------|
| Classic Caesar Salad OR Garden Salad | \$30 | \$50 | \$70 |
| Cucumber Salad , Coleslaw, Beet Salad | \$40 | \$60 | \$80 |
| all served with freshly baked bread rolls and Butter | | | |

Desserts

| | | | |
|---|-------|-------|-------|
| Venetian Table dessert buffet with Carrot Cake, Cheese Cake, Cannoli, Chocolate cake, Cream Puffs, Tiramisu | \$180 | \$240 | \$280 |
|---|-------|-------|-------|

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



Since 1981

Oldcountrybanquets.com 860 745 5390