

FULL CATERING MENU

Appetizers and late night snacks

price to upgrade or add as additional item:

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
selection of Old Country Smoke House smoked meats and classic American Cold Cuts			
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
with chopped egg, diced red onion, capers, crackers			
Country Table		****	\$5
Smoke House Display with Smoked Meats, Kiszka, Paszтет, Smoked Cheese	GLUTEN FREE	****	\$5
Pulled Pork Bites	GLUTEN FREE	****	\$5
Kielbasa Skewers	GLUTEN FREE	***	\$3
Chicken Tikka Skewers	GLUTEN FREE	***	\$3
Pierogi		**	\$3
Choice of 2 of our House made stuffed dough, butter pan fried pierogi			
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
With Bacon, Kielbasa and Cheddar Cheese			
Scallops Wrapped in Bacon	GLUTEN FREE	****	\$5
Smoked Salmon Display & Cream Cheese bites		****	\$6
Chicken Tenders fried - served with Honey Mustard Sauce		*	\$2
Fried Eggplant	VEGETARIAN	***	\$3
Polish Bigos	GLUTEN FREE	*	\$2
Polish Kroketti		***	\$3
Savory crepes filled with meat or Sauerkraut & Mushrooms, breaded and fried			
Zapiekanki	VEGETARIAN	**	\$3
Toasted Baguette with fried Mushrooms and Melted Cheese			

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
all served with freshly baked bread rolls and Butter			

Entrées:

Beef

Sirloin Roast of Angus Beef Au Jus	GLUTEN FREE	**	\$8
Thin Slices of Roasted Sirloin served with Pan Juices			
Beef Wellington		****	\$13
Prime Cut of Beef in French Pastry, with Bacon, Onions and Mushrooms			
Prime Rib Roast	GLUTEN FREE	****	\$11
Whole Roast of Prime Beef with Horseradish and Garlic Crust			
Corned Beef	GLUTEN FREE	***	\$10
Slow Roasted in Beer			
Pastrami - Smoked Corned Beef	GLUTEN FREE	****	\$11

Smoked with our secret rub (contains coffee)

Smoked Prime Rib	GLUTEN FREE	****	\$11
Whole Roast of Prime Beef Smoked with our secret Rub			
Smoked Brisket	GLUTEN FREE	**	\$9
Smoked with our secret rub (contains coffee)			
Beef Stroganoff		****	\$12
Thin Strips of Prime Beef in a rich Creamy Mushroom Gravy			
Beef Bourignon	GLUTEN FREE	***	\$10
Cubes of Prime Beef Simmered in a Rich Red Wine and onion Sauce			
Stuffed Cabbage	GLUTEN FREE	**	\$7
Hamburg and Rice in Cabbage leaves, oven baked, served with Red Sauce			
Veal Marsala		****	\$12
Veal Cutlets dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms			
Lasagna (Bolognese)		**	\$7
Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Beef Ragù			



Chicken

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

Pork

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



Seafood

Scrod in Lemon Butter Sauce	GLUTEN FREE	**	\$11
Young Cod fillets, battered and fried, served with light lemon&wine sauce			
Tilapia breaded with Parmesan Cheese	GLUTEN FREE	**	\$11
Filletts of Tilapia, breaded and fried, served with light lemon&wine sauce			
Stuffed Shrimp		****	\$13
Colossal Shrimp stuffed with Crab Cake type stuffing			
Stuffed Sole		****	\$14
Filletts of Sole stuffed with Crab Cake type stuffing			
Tuna Steak	GLUTEN FREE	****	\$15
Steaks of Tuna, lemon marinated and quick grilled, with parsley			
Broiled Salmon	GLUTEN FREE	****	\$12
Salmon steaks broiled with a Mustard&Dill crust			

Vegetarian Dishes

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

Sides

Twice baked stuffed potatoes Idaho potatoes filled with cheddar, bacon and kielbasa	GLUTEN FREE ****	\$4
White potatoes, baked oven baked potatoes with our signature spices and garlic	VEG.&GLUT. FREE *	\$2
Red potatoes oven roasted with Garlic and Rosemary Oven roasted potatoes with fresh garlic and rosemary	VEG.&GLUT. FREE **	\$2
Roasted Mixed Vegetables Oven Roasted Broccoli, Carrots, Peppers, Squash with Olive Oil and Mediterranean Spices	VEG.&GLUT.FREE *	\$3
Steamed Vegetables Green beans and baby carrots quickly steamed and served with butter	VEG.&GLUT. FREE *	\$2
Rice (Plain, Spanish with Gandules or Beans, Pilaf, Risotto) Rice prepared as you like it	VEG.&GLUT. FREE *	\$2
Creamy Spinach minced cooked spinach with crème fraise	VEGETARIAN ***	\$4
Mashed Potatoes fresh mashed potatoes with plenty of butter and cream	VEG.&GLUT. FREE *	\$2
Polish Potato Dumplings Potato dough dumplings (Italian Gnocchi), in gravy	***	\$4
Summer grilled vegetables Squash, sweet corn, eggplant and peppers quickly grilled with olive oil and spices	VEG.&GLUT. FREE ***	\$5
Linguine with red sauce	VEGETARIAN *	\$2
Grilled Pineapple Cinnamon and Vodka infused Pineapple, sliced and grilled	VEGETARIAN ****	\$5

Desserts _____(SWEET BUFFET ONLY INCLUDED IN DIAMOND PACKAGES)

Chocolate fountain with strawberries, Marshmallows, Pretzels	****	\$5
Cannoli, Cheese cake, Cream Puffs, Tiramisu, Chocolate Cake, Carrot Cake, Chocolate Brownies...		

Stations

Seafood Station \$25
Fried Calamari with sweet chili sauce
Smoked Salmon display and Carving Station with Horseradish&Cream cheese sauce
Broiled Salmon
Grilled Shrimp
Grilled Tuna

BBQ Station \$21
Pineapple flame (with polish Kielbasa)
Smoked Pastrami or Brisket
BBQ Wings
BBQ Ribs
Pork Carving Station
chili, beans, corn bread

Pasta Station \$19
Linguine with Red Sauce
Farfalle in Vodka Sauce
Ziti with Alfredo Sauce

Spaghetti with Bolognese Sauce
Lasagna Carving Station

Polish Food Station \$16
Pierogi
Kielbasa
Sauerkraut
Golabki
Red Borscht
Paszteciki

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

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.



Since 1981
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