



WEDDING PACKAGES AND FORMAL EVENTS

Version since 07/21/2019

- **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, ceremony charge, cake cutting fee and full menu catering services. Our 8 different prices start at \$34.50 per person for a buffet served dinner, up to \$96 per person for all inclusive table served package that includes open bar, event coordinator and DJ services. 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 2 hours for setup and 1 hour for take down.
- **Menu:** All Packages include your choice of Appetizers, 3 main Course dishes and 2 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:** To reserve a banquet hall or catering services a security deposit of \$600.00 will be required at the time of booking.
 - All inclusive Packages require a \$800.00 at the time of booking. This deposit includes deposit for DJ, bar services and Event Coordinator.
 - An additional \$1,000.00 will be due 9 months prior to your event and an estimated 30% due 3 months prior to your event.
 - Balances must be paid in full 2 weeks prior to your event.
- **Preferred Vendors:**
 - * PartyTyme Productions (disc jockey & MC services)
 - * Criscitelli Creations (coordinator services)
 - * Two Pour Guys (bartender services)

Gathering Hall (downstairs)

Minimum – 35 Adult Guests

Maximum – 100 Guests

Grand Ballroom (upstairs):

Minimum – 100 Adult Guests

Maximum – 299 Guests

Additional items (OPTIONAL)

Additional 1 Hour of Use of the banquet Hall for the Event	\$100
Added decorations with set up (chair sashes, colored linen napkins):	+\$1.00 each per person
Sweet Buffet:	+\$5 per person INCLUDED in DIAMOND
Assortment of Cannoli, Cheese cake, Cream Puffs, Tiramisu, Brownies, Chocolate Cake, Chocolate fountain with strawberries, Marshmallows	
Use of an additional Banquet Hall for Cocktail Hour or Ceremony or rehearsal \$700 (with reservation)	
Setting of the Hall for Ceremony with chairs in the middle	\$1.50 per person
Additional meal served after Dinner (Supper), Buffet style	\$7.00 per person
Use of the Banquet Hall day prior (if available) for Rehearsal	\$700 for the Grand Ballroom, \$300 for Gathering Hall
Carving Station with Chef attended Sirloin Roast or Ham or Pork Roast	\$5.00 per person
White gloves served circulating Horse D' Oeuvres	\$5.00 per person
Cash Bar	\$600 Open bar \$25-\$30 per person 5 hours

All inclusive Diamond Wedding Package

\$89 per person for buffet \$96 per person for table served dinner
 (18% gratuity and CT meal tax will be added to the final invoice)
FOR THE GRAND BALLROOM WEDDINGS ONLY (100 minimum)

Includes:

DJ Services 7 hours by PartyTyme Productions
 Wedding coordinator services by Criscitelli Creations
 Top Shelf Open Bar Services for 5 hours by "Two Pour Guys"
 10 Hour Use of the Hall (includes 2 hours set up and 1 hour break down)

Full Menu Service:

Crudites (Vegetables, Fruit, Cheese, Cold Cuts) with Dips&Crackers

*White Gloves Butler Style Circulating horse d oeuvres : **Choose 2***

<i>Shrimp Cocktail, Scallops wrapped in Bacon Salmon & Cream Cheese Bites</i>	<i>Beef franks in Blanket Fried Mozzarella Meatballs</i>	<i>Egg Rolls, Kielbasa Skewers Sliders</i>
---	--	--

Diamond Package exclusive horse d oeuvres: **Choose 1**

<i>Carving Station Chef attended - Roast Beef, Pork or Ham Smoked Salmon display</i>	<i>Craft Pickle Bar Stuffed Mushrooms Baked Brie cheese in Puff pastry</i>	<i>Soups or Bigos (Polish Sauerkraut Stew) Country Table Display: with Smoked Meats, Kiszka, Pasztet, Smoked Cheese</i>
--	--	---

Choice of 2 Additional Appetizer items **Choose 2**

<i>Pulled Pork Bites Chicken Wings Caprese Salad Breaded Mushroom</i>	<i>Fried Mozzarella Chicken Tenders Eggplant Parmigiana Cream Cheese&Peppers&Ham Wraps</i>	<i>Potato pancakes Pierogi Polish Krokoti Polish Pizza bites: Zapiekaniki</i>
---	--	---

Salad Buffet, Herbs and Garlic infused Butter with fresh baked Rolls served to table

Choice of 3 entrees **** or below:

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

Choice of 2-3 Sides **** or below

<i>White potatoes, baked Red potatoes oven roasted Twice Baked Stuffed Potatoes Steamed baby carrots and green beans Summer Grilled Vegetables</i>	<i>Roasted Mixed Vegetables Rice (Spanish, Pilaf, Risotto or with veggies) Mashed Potatoes Polish Potato Dumplings Any Pasta with our signature red sauce or Alfredo</i>
--	--

Venetian Sweet Buffet Table with Chocolate Fountain

Also Included:

Cutting & Serving of your cake
 Ice & Water served to tables
 Coffee/Tea Station or Coffee/Tea to table serving cart
 Use of available Vases & Mirrors
 Uplighting
 Setting of Head/Sweetheart table
 White or cream (ivory) linen tablecloths and chair covers
 White or cream (ivory) linen napkins
 Use of the Banquet Hall for Ceremony
 Use of Bridal Suite for Grand Ballroom Weddings
 Use of Arch, runner, &/or outside Garden Pergola
 China, Glasses, Champagne glasses, Wine Glasses, Silverware
 Use of Gathering Hall for Cocktail (if more than 160 Guests)
 Use of the hall the day before (if available) for rehearsal
 Coordinator Services on the day of the event + rehearsal & 1 meeting 2 weeks prior.

10% off on weddings over 160 guests

15% off Sunday Weddings

Additional 1 Hour of Use of the banquet Hall for the Event

\$300

All inclusive Platinum Wedding Package

\$57 per person for buffet \$64 per person for table served dinner

18% gratuity and CT meal Tax will be added to the final invoice

FOR THE GRAND BALLROOM WEDDINGS ONLY (100 minimum)

8 hour use of hall (includes 2 hours set up and 1 hour break down)

Includes:

DJ Services 5 hours by PartyTyme Productions

Wedding coordinator services 5 hours by Criscitelli Creations

Cash bar by "Two Pour Guys"

Full Menu Service:

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

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

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

Salad of your Choice, Butter with fresh baked Rolls

Choice of 3 entrees * or below:**

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

Choice of 2-3 Sides * or below**

<i>White potatoes, baked</i>	<i>Rice (Spanish, Pilaf, Risotto or with veggies)</i>
<i>Red potatoes oven roasted</i>	<i>Mashed Potatoes</i>
<i>Steamed baby carrots and green beans</i>	<i>Polish Potato Dumplings</i>
<i>Roasted Mixed Vegetables</i>	<i>Any Pasta with our signature red sauce or Alfredo</i>

Also Included:

Cutting & Serving of your cake

Ice & Water served to tables

Coffee/Tea Station

Use of available Vases & Mirrors

Uplighting

Setting of Head/Sweetheart table

White or cream (ivory) linen tablecloths and chair covers

White or cream (ivory) linen napkins

Use of the Banquet Hall for Ceremony

Use of Bridal Suite for Grand Ballroom Weddings

Use of Arch, runner, &/or outside Garden Pergola

China, Glasses, Champagne glasses, Wine Glasses, Silverware

Coordinator Services on the day of the event up to and including introductions & 1 meeting 2 weeks prior.

10% off on weddings over 160 guests

Additional 1 Hour of Use of the banquet Hall for the Event

\$200

Diamond Wedding Package

GATHERING HALL (35 ADULTS MIN) AND GRAND BALLROOM WEDDINGS (299 MAX)

(Includes 10 Hours of Coordinating Services (Sat/Sun)

Does not include Bar Services and DJ Services.

*BYOB allowed or Cash Bar option with an outside catering company. If BYOB is your choice - included is the use our bar with ice, refrigeration, glassware. **The banquet hall does NOT provide a bartender, soft drinks, alcohol, lemons, limes, etc.***

\$49.50 per person for buffet \$59.50 per person for table served dinner

(18% gratuity and CT meal tax will be added to the final invoice)

10 Hour Use of Hall (includes 2 hours set up and 1 hour break down)

Wedding coordinator services by Criscitelli Creations

Use of the bar facilities (BYOB)

Full Menu Service:

Crudites (vegetables, fruit, Cheese, Cold Cuts) with Dips&Crackers

*White Gloves Circulating horse d oeuvres : **Choose 2***

*Shrimp Cocktail,
Scallops wrapped in Bacon
Salmon& Cream Cheese Bites*

*Beef franks in Blanket
Fried Mozzarella
Meatballs*

*Egg Rolls,
Kielbasa Skewers
Sliders*

Diamond Package exclusive : Choose 1

*Carving Station
Chef attended - Roast Beef, Pork or Ham
Smoked Salmon display*

*Craft Pickle Bar
Stuffed Mushrooms
Baked Brie cheese in Puff pastry*

*Soups or Bigos (Polish Sauerkraut Stew)
Country Table Display: with Smoked Meats,
Kiszka, Pasztet, Smoked Cheese*

*Choice of 2 Additional Appetizer items **Choose 2***

*Pulled Pork Bites
Chicken Wings
Caprese Salad
Breaded Mushroom*

*Fried Mozzarella
Chicken Tenders
Eggplant Parmigiana
Cream Cheese&Peppers&Ham Wraps*

*Potato pancakes
Pierogi
Polish Krokети
Polish Pizza bites: Zapiekanki*

Salad Buffet, Herbs and Garlic infused Butter with fresh baked Rolls served to table

Choice of 3 entrees * or below:***

*Prime Rib Roast with Horseradish Crust
Beef Wellington
Beef Stroganoff
Beef Bourguignon
New York Strip Steak
Beef Roll Up (roulade)
Sirloin Roast Au Jus
Smoked Brisket
Stuffed Cabbage rolls in Red Sauce
Scrod in Lemon Butter Sauce
Salmon (Broiled)
Sole in Francaise sauce*

*Stuffed Jumbo Shrimp
Chicken Cordon Bleu
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
Fried Pork Cutlets*

*Mushroom stuffed pork Roll Up
Prunes Stuffed Pork Loin
Veal Marsala
Wild Mushroom Risotto
Lasagna (Bolognese or veggie)
Sweet Sausage with Peppers
Ziti with Meatballs
Eggplant Parmigiana
Kielbasa with Kraut
From our Smoker: Ribs or Prime Rib or
Pulled Pork or Pulled Chicken
Vegetarian Stuffed Cabbage*

Choice of 2-3 Sides * or below***

*White potatoes, baked
Red potatoes oven roasted
Twice Baked Stuffed Potatoes
Steamed baby carrots and green beans
Summer Grilled Vegetables*

*Roasted Mixed Vegetables
Rice (Spanish, Pilaf, Risotto or with veggies)
Mashed Potatoes
Polish Potato Dumplings
Any Pasta with our signature red sauce or Alfredo*

Venetian Sweet Buffet Table with Chocolate Fountain

Also Included:

*Cutting & Serving of your cake
Ice & Water served to tables
Coffee/Tea Station or Coffee/Tea to table serving cart
Use of available Vases & Mirrors
Uplighting
Setting of Head/Sweetheart table
White or cream (ivory) linen tablecloths and chair covers
White or cream (ivory) linen napkins
Use of the Banquet Hall for Ceremony
Use of Bridal Suite for Grand Ballroom Weddings
Use of Arch, runner, &/or outside Garden Pergola
China, Glasses, Champagne glasses, Wine Glasses, Silverware
Use of Gathering Hall for Cocktail (if more than 160 Guests)
Use of the hall the day before (if available) for rehearsal
Coordinator Services on the day of the event + rehearsal & 1 meeting 2 weeks prior.*

10% off on weddings over 180 guests

15% off Sunday Weddings

Platinum Wedding Package

GATHERING HALL (35 ADULTS MIN) AND GRAND BALLROOM WEDDINGS (299 MAX)

Does not include Bar Services, DJ and Wedding Coordinator Services
 BYOB allowed or Cash Bar option with an outside liquor catering company. If BYOB is your choice - included is the use our bar with ice, refrigeration, glasses. **The banquet hall does NOT provide a bartender, soft drinks, alcohol, lemons, limes, olives, etc.**

\$34.50 per person for buffet \$39.50 per person for table served dinner
 (18% gratuity and CT meal tax will be added to the final invoice)

7 hour use of hall (includes 2 hour set up and 1 hour break down)

Full Menu Service:

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

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

Beef franks in Blanket	Meatballs	Kielbasa Skewers
Fried Mozzarella	Egg Rolls,	Sliders
Pulled Pork Bites	Fried Mozzarella	Potato pancakes
Chicken Wings	Chicken Tenders	Pierogi
Caprese Salad	Eggplant Parmigiana	Polish Krokoti
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 Pulled Chicken
Herb Roasted Chicken	Prunes Stuffed Pork Loin	
Chicken Breast Francaise		

Choice of 2-3 Sides * or below**

White potatoes, baked	Rice (Spanish, Pilaf, Risotto or with veggies)
Red potatoes oven roasted	Mashed Potatoes
Steamed baby carrots and green beans	Polish Potato Dumplings
Roasted Mixed Vegetables	Any Pasta with our signature red sauce or Alfredo

Also Included:

Cutting & Serving of your cake
 Ice & Water served to tables
 Coffee/Tea Station
 Use of available Vases & Mirrors
 Uplighting
 Setting of Head/Sweetheart table
 White or cream (ivory) linen tablecloths and chair covers
 White or cream (ivory) linen napkins
 Use of the Banquet Hall for Ceremony
 Use of Bridal Suite for Grand Ballroom Weddings
 Use of Arch, runner, &/or outside Garden Pergola
 China, Glasses, Champagne glasses, Wine Glasses, Silverware
 Banquet Hall Manager Services on the day of the event & 1 meeting 2 weeks prior.



Since 1981

Oldcountrybanquets.com 860 745 5390



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 <i>selection of Old Country Smoke House smoked meats and classic American Cold Cuts</i>	GLUTEN FREE	*	\$3
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 <i>with chopped egg, diced red onion, capers, crackers</i>	GLUTEN FREE	****	\$5
Country Table		****	\$5
<i>Smoke House Display with Smoked Meats, Kiszka, Pasztet, Smoked Cheese</i>	GLUTEN FREE	****	\$5
Pulled Pork Bites	GLUTEN FREE	****	\$5
Kielbasa Skewers	GLUTEN FREE	***	\$3
Chicken Tikka Skewers	GLUTEN FREE	***	\$3
Pierogi <i>Choice of 2 of our House made stuffed dough, butter pan fried pierogi</i>		**	\$3
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 <i>With Bacon, Kielbasa and Cheddar Cheese</i>		****	\$5
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
<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

all served with freshly baked bread rolls and Butter

Entrées:

Beef

Sirloin Roast of Angus Beef Au Jus <i>Thin Slices of Roasted Sirloin served with Pan Juices</i>	GLUTEN FREE	**	\$8
Beef Wellington		****	\$13
Prime Cut of Beef in French Pastry, with Bacon, Or			
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 <i>Smoked with our secret rub (contains coffee)</i>	GLUTEN FREE	****	\$11
Smoked Prime Rib	GLUTEN FREE	****	\$11
Whole Roast of Prime Beef Smoked with our secret Rub			



oms

Smoked Brisket	GLUTEN FREE	**	\$9
<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 Bourignon	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 Ragu</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>			
Tuna Steak	GLUTEN FREE	****	\$15
<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. FRE	**	\$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 Steamed Eggplant or Ratatouille or Mediterranean Grilled Vegetables</i>			
Eggplant Parmigiana	VEGETARIAN	**	\$3
<i>Battered and fried Eggplants with Thick Basil Tomato Sauce and Parmigiana cheese crust</i>			
Vegetarian Stuffed Cabbage (with Mushrooms and Rice) GOLABKI	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>			
Roasted Mixed Vegetables	VEG.&GLUT.FREE	*	\$3
<i>Oven Roasted Broccoli, Carrots, Peppers, Squash with Olive Oil and Mediterranean Spices</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)	VEG.&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), in gravy</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
Grilled Pineapple	VEGETARIAN	****	\$5
<i>Cinnamon and Vodka infused Pineapple, sliced and grilled</i>			

Desserts (SWEET BUFFET ONLY INCLUDED IN DIAMOND PACKAGES)

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

Stations

Seafood Station \$20
 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 \$16
 Pineapple flame (with polish Kielbasa)
 Smoked Pastrami or Brisket
 BBQ Wings
 BBQ Ribs
 Pork Carving Station
 chili, beans, corn bread

Pasta Station \$14
 Linguine with Red Sauce
 Farfalle in Vodka Sauce
 Ziti with Alfredo Sauce

Spaghetti with Bolognese Sauce
 Lasagna Carving Station

Polish Food Station \$9
 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.



Oldcountrybanquets.com 860 745 5390

