



## **WEDDING PACKAGES AND FORMAL EVENTS**

Version since 00/09/21

- **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 prices start at \$41.50 (Platinum) per person for a buffet served dinner. The top priced package (All Inclusive Diamond, \$96) includes plated, white gloves table served menu, open bar and event coordinator. 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. If you exceed this time we will charge an extra fee.
- **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 non returnable 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 bar services and Event Coordinator.

- An additional \$1,000.00 will be due 6 months prior to your event
- Balances must be paid in full 2 weeks prior to your event.

### **Gathering Hall (downstairs)**

Minimum – 35 Adult Guests

Maximum – 85 Guests

### **Grand Ballroom (upstairs):**

Minimum – 100 Adult Guests

Maximum – 260 Guests

### **Additional items (OPTIONAL)**

Additional 1 Hour of Use of the banquet Hall for the Event	\$150	(all inclusive \$300)
Added decorations with set up (chair sashes, colored linen napkins):	+ \$1.00 each per person	
Sweet Buffet:	+ \$7 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 \$28-\$35 per person 5 hours

# All inclusive Diamond Wedding Package

**\$94 per person for buffet \$102 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:**

**Wedding coordinator services**

**Top Shelf Open Bar Services for 5 hours**

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

### Full Menu Service:

**ALWAYS INCLUDED:** All fresh Crudites (Vegetables, Fruit, Cheese, Cold Cuts) with Dips & Crackers

White Gloves Butler Style 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 horse d oeuvres: 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: Zapiékanki
---	--	--

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 160 guests**

**10% off Sunday Weddings 5% Army discount (discounts can not be combined)**

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

\$300

# All inclusive Platinum Wedding Package

**\$59.50 per person for buffet \$69 per person for table served dinner**

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

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

## **Includes:**

**Wedding coordinator services**

**Cash bar**

### Full Menu Service:

**ALWAYS INCLUDED:** All fresh 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  
linen tablecloths and chair covers  
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*

**\$150**

**10% off Sunday Weddings 5% Army discount (discounts can not be combined)**

# **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.***

**\$55.50 per person for buffet    \$65.50 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)**

*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*

*Beeffranks 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 Stroganoff  
Beef Bourguignon  
New York Strip Steak  
Beef Roll Up (roulade)  
Sirloin Roast Au Jus  
Smoked Brisket  
Stuffed Cabbage rolls in Red Sauce*

*Chicken Cordon Bleu  
Herb Roasted Chicken  
Chicken Breast Francaise  
Chicken Breast Marsala  
Chicken Cacciatore  
Chicken Parmigiana  
Chicken Breast Alfredo*

*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*

*Scrod in Lemon Butter Sauce  
Salmon (Broiled)  
Sole in Francaise sauce  
Stuffed Jumbo Shrimp*

*Pork loin roast (in Apples, with Wild Mushrooms  
or Rosemary)  
Slow Roasted BBQ Pork  
Fried Pork Cutlets*

*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)  
Coordinator Services on the day of the event + rehearsal & 1 meeting 2 weeks prior.*

*10% off on weddings over 180 guests*

***10% off Sunday Weddings    5% Army discount (discounts can not be combined)***

# 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.**

**\$41.50 per person for buffet \$47.50 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.



## 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
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 <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
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 <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

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

## Chicken

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

## Pork

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



## Seafood

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

## Vegetarian Dishes

<b>Wild Mushroom Risotto</b>	VEG.&GLUT. FRE	**	\$4
<i>Creamy Risotto with mix of wild and cremini mushrooms</i>			

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

### Sides

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

### Desserts (SWEET BUFFET ONLY INCLUDED IN DIAMOND PACKAGES)

<b>Chocolate fountain with strawberries, Marshmallows, Pretzels</b>		****	\$7
<i>Cannoli, Cheese cake, Cream Puffs, Tiramisu, Chocolate Cake, Carrot Cake, Chocolate Brownies...</i>			

### Stations

<b>Seafood Station \$20</b>	<b>BBQ Station \$16</b>	<b>Polish Food Station \$9</b>
<i>Fried Calamari with sweet chili sauce</i>	<i>Pineapple flame (with polish Kielbasa)</i>	<i>Pierogi</i>
<i>Smoked Salmon display and Carving Station with Horseradish&amp;Cream cheese sauce</i>	<i>Smoked Pastrami or Brisket</i>	<i>Kielbasa</i>
<i>Broiled Salmon</i>	<i>BBQ Wings</i>	<i>Sauerkraut</i>
<i>Grilled Shrimp</i>	<i>BBQ Ribs</i>	<i>Golabki</i>
<i>Grilled Tuna</i>	<i>Pork Carving Station</i>	<i>Red Borscht</i>
	<i>chili, beans, corn bread</i>	<i>Paszteciki</i>
	<b>Pasta Station \$14</b>	
	<i>Linguine with Red Sauce</i>	
	<i>Farfalle in Vodka Sauce</i>	
	<i>Ziti with Alfredo Sauce</i>	

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