



Informal events (Birthdays, Graduations, anniversaries, Jack&Jill...) BUFFET PACKAGES

Version since 07/29/22

- **Tax and Gratuity:** All prices are subject to CT meal tax and 18% ADMINISTRATIVE FEE. All our employees, including wait staff, are paid a living wage and the Administrative fee is used to cover this cost. If you find the service to be exceptional you are free to add additional tips.
- **Pricing:** All prices are listed at a Per Person rate. Our Buffet packages **INCLUDE** the room rental, set-up of the hall, cake cutting fee and full menu catering services.
- **Our prices do not include** Event Coordinator services, Alcohol, soft drinks or Bartender Services, DJ services, Cake. We work closely with a selected number of vendors and we would be happy to contact and arrange their services. We welcome BYOB service but we can also arrange an open bar or cash bar for you. If BYOB is your choice - included is the use our bar with ice, refrigeration, glassware.

Our prices start at \$26 per person for a buffet served full dinner. 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 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, 2-3 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, use of tape on painted surfacees, use of nails, and music over 75 dbL (55 outside the building) are **not permitted**. Also not permitted: glitter, glitter filled balloons, confetti..
- **Decor:** Any/All decor must be per-approved by OCB Management prior to installment.
- **Payments:** To reserve a banquet hall or catering services a non returnable security deposit of \$200.00 will be required at the time of booking.
 - For events over 60 guests An additional \$500 will be due 4 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 – 95 Guests

Grand Ballroom (upstairs):

Minimum – 100 Adult Guests

Maximum – 285 Guests

Additional items (OPTIONAL)

<u>Additional 1 Hour of Use of the banquet Hall for the Event</u>	<u>\$100</u>
<u>Added decorations with set up (chair sashes, colored linen napkins):</u>	<u>+\$1.00 each per person</u>
<u>Sweet Buffet:</u>	<u>+\$8 per person</u>
<i>Assortment of Cannoli, Cheese cake, Cream Puffs, Tiramisu, Brownies, Chocolate Cake, Chocolate fountain with strawberries, Marshmallows</i>	
<u>Use of an additional Banquet Hall for Cocktail Hour or Ceremony or rehearsal</u>	<u>\$700 (with reservation)</u>
<u>Setting of the Hall for Ceremony with chairs in the middle</u>	<u>\$1.50 per person</u>
<u>Additional meal served after Dinner (Supper), Buffet style</u>	<u>\$7.00 per person</u>
<u>Use of the Banquet Hall day prior (if available) for Rehearsal</u>	<u>\$700 for the Grand Ballroom, \$300 for Gathering Hall</u>
<u>Carving Station with Chef attended Sirloin Roast or Ham or Pork Roast</u>	<u>\$5.00 per person</u>
<u>White gloves served circulating Horse D' Oeuvres</u>	<u>\$5.00 per person</u>

I. Buffet Package ONE ******** **\$34 per person**

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

Tablecloths, Napkins and Chair Covers (WHITE)	Water & Ice served to tables
COFFEE AND TEA SERVICE STATION	8 Hour use of the banquet Hall (including set up)
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 (various colors)

APPETIZERS:

ALWAYS INCLUDED: Vegetables, Cold Cuts & Cheese Platter with Pineapple, Dips, Crackers, Fruit Platter

+ **Choose 2:**

Shrimp Cocktail,	Beef franks in Blanket	Egg Rolls
Scallops wrapped in Bacon (add \$2 pp)	Fried Mozzarella	Kielbasa
Cream Cheese&Peppers&Ham Wraps	Meatballs	BBQ Pork or Chicken Sliders
Smoked Salmon display	Country Table Display: with Smoked Meats,	Caprese Salad
Stuffed Mushrooms	Kiszka, Paszтет, Smoked Cheese	Potato pancakes
Baked Brie cheese in Puff pastry	Fried Mozzarella	Chicken Wings
Soups (add \$2 pp)	Chicken Tenders	Pierogi
Breaded Mushrooms	Prosciutto Wrapped Figs	Polish Krokety

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

Choice of 3 entrees :

Prime Rib Roast with Horseradish Crust (add \$2 pp)	Salmon (Broiled)	Mushroom stuffed pork Roll Up
Beef Wellington (add \$4 pp)	Sole in Francaise sauce	Prunes Stuffed Pork Loin
Beef Stroganoff	Grilled Jumbo Shrimp	Wild Mushroom Risotto
Beef Bourguignon	Chicken Cordon Bleu (add \$2 pp)	Lasagna (Bolognese or veggie)
New York Strip Steak (add \$2 pp)	Herb Roasted Chicken	Sweet Sausage with Peppers
Beef Roll Up (roulade) (add \$2 pp)	Chicken Breast Francaise	Ziti with Meatballs
Sirloin Roast Au Jus	Chicken Breast Marsala	Eggplant Parmigiana
Smoked Brisket	Chicken Cacciatore	Kielbasa with Kraut
Stuffed Cabbage rolls in Red Sauce	Pork loin roast (in Apples, with Wild Mushrooms or Rosemary)	From our Smoker: Ribs or Pulled Pork or Pulled Chicken
Cod in Lemon Butter Sauce	Slow Roasted BBQ Pork	Vegan Maple Quinoa with Roasted Vegetables
	Fried Pork Cutlets	

Choice of 2 Sides :

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

II. Buffet Package TWO ******* **\$31 per person**

INCLUDED: CT meal TAX and Gratuity of 18%

Tablecloths, Napkins and Chair Covers (WHITE)	Water & Ice served to tables
COFFEE AND TEA SERVICE STATION	7 Hour use of the banquet Hall (including set up)
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

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

+ **Choose 2:**

Fried Mozzarella	Egg Rolls	Pierogi
Meatballs	Kielbasa	BBQ Pork or Chicken Sliders
Soups (add \$2 pp)	Caprese Salad	Cream Cheese&Peppers&Ham
Fried Mozzarella	Country Table Display: with Smoked Meats,	WrapsChicken Wings
Chicken Tenders	with Smoked Meats, Kiszka, Paszтет, Smoked (add \$2 pp)	Breaded Mushroom
Eggplant Parmigiana		Potato Pancakes

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

Choice of 3 entrees ** or below:**

Beef Stroganoff	Chicken Breast Marsala	Lasagna (Bolognese or veggie)
Beef Bourguignon	Chicken Cacciatore	Sweet Sausage with Peppers
Sirloin Roast Au Jus	Pork loin roast (in Apples, with Wild Mushrooms or Rosemary)	Ziti with Meatballs
Smoked Brisket	Fried Pork Cutlets	Eggplant Parmigiana
Stuffed Cabbage rolls in Red Sauce	Mushroom stuffed pork Roll Up	Kielbasa with Kraut
Cod in Lemon Butter Sauce	Prunes Stuffed Pork Loin	From our Smoker: Ribs or Pulled Pork or Pulled Chicken
Herb Roasted Chicken	Wild Mushroom Risotto	Vegan Maple Quinoa with Roasted Vegetables
Chicken Breast Francaise		

Choice of 2 Sides * or below**

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

III. Buffet Package THREE ** \$28 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 (including set up)

China plates, Coffee Cups, Glass Wine Glasses,

Cutting of the Cake

ALWAYS INCLUDED: Crudites (Vegetables & Cheese Platters) with Dips & Crackers

+ Choice of 2 Additional Appetizer items

Fruit Platter	Meatballs	Kielbasa
Fried Mozzarella	Egg Rolls	Pierogi
Chicken Wings	Fried Eggplant	Fried Mozzarella
Breaded Mushroom	Potato pancakes	Chicken Tenders

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

Choice of 3 entrees:

Smoked Brisket	Chicken Breast Marsala	Ziti with Meatballs
Sirloin Roast Au Jus	Chicken Cacciatore	Eggplant Parmigiana
Stuffed Cabbage rolls in Red Sauce	Chicken Breast Alfredo	Kielbasa with Kraut
Cod in Lemon Butter Sauce	Pork loin roast (in Apples, with Wild Mushrooms or Rosemary)	From our Smoker: Ribs or Pulled Pork or Pulled Chicken
Herb Roasted Chicken	Lasagna (Bolognese or veggie)	
Chicken Breast Francaise	Sweet Sausage with Peppers	

Choice of 2 Sides:

Scalloped Potatoes	Rice (Spanish, Pilaf, Risotto or with veggies)
Roasted potatoes	Mashed Potatoes
Steamed baby carrots and green beans	Any Pasta with our signature red sauce or Alfredo
Roasted Mixed Vegetables	

IV. Buffet Package FOUR * \$26 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 (including set up)

China plates, Coffee Cups, Glass Wine Glasses,

Cutting of the Cake

ALWAYS INCLUDED: Crudites (Vegetables & Cheese Platters) with Dips & Crackers

+ Choice of 1 Additional Appetizer items :

Fruit Platter	Egg Rolls	
Fried Mozzarella	Kielbasa	
Cold Cuts Platter	Breaded Mushroom	Chicken Tenders
	Fried Mozzarella	

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

Choice of 2 entrees:

Slow Roasted BBQ Pork	or Rosemary)	Pulled Pork or Pulled Chicken
Herb Roasted Chicken	Sweet Sausage with Peppers	Stuffed Cabbage rolls in Red Sauce
BBQ Kielbasa	Ziti with Meatballs	
Pork loin roast (in Apples, with Wild Mushrooms)	Kielbasa with Kraut	

Choice of 2 Sides:

Roasted Potatoes	Rice (Spanish, Pilaf, Risotto or with veggies)
Mashed Potatoes	Mac and Cheese or Ziti with Red Sauce
Steamed baby carrots and green beans	

RENTAL PRICE : WITHOUT FOOD: \$14-\$16 per person (6 hours use including set up)

Additional charges for: linen, China, utensils, Glasse, additional hours...

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, Pasztet, 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
<i>Savory crepes filled with meat or Sauerkraut & Mushrooms, breaded and fried</i>			
Zapiekanki <i>Toasted Baguette with fried Mushrooms and Melted Cheese</i>	VEGETARIAN	**	\$3

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 <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, Onions and Mushrooms			
Prime Rib Roast <i>Whole Roast of Prime Beef with Horseradish and Garlic Crust</i>	GLUTEN FREE	****	\$11
Corned Beef <i>Slow Roasted in Beer</i>	GLUTEN FREE	***	\$10
Pastrami - Smoked Corned Beef <i>Smoked with our secret rub (contains coffee)</i>	GLUTEN FREE	****	\$11
Smoked Prime Rib	GLUTEN FREE	****	\$11



<i>Whole Roast of Prime Beef Smoked with our secret Rub</i>			
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 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>			
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
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<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	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		****	\$7
<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

