

EASTERN EUROPEAN DINNER MENU #4

(Buffet or Family Style)

Appetizers

Duck Pate

served with fresh baguette

Baked Brie en Croute (Sweet or Savory)

a puff pastry wrapped wheel of brie stuffed with your choice of mango-apricot chutney and assorted dried fruit or olives, sun-dried tomatoes with rosemary or brandied mushrooms and onions

or

Open Face Baked Brie

with black truffles served with fresh fruit, fresh breads and assorted crackers

Red Caviar with Mini Blini

with sour cream and red caviar

Smoked Duck Salad

with toasted nuts, mango, bell pepper, green onion tossed in a citrus vinaigrette served on a bed of baby lettuce

Grilled Eggplant Bites with Pomegranate

topped with cilantro garlic or basil sauce

Pickle Platter

marinated mushrooms, assorted olives, sauerkraut, tomatoes & pickles

Crab Martini

crab meat, mango, avocado & scallion

Seared Tuna with Seaweed Salad

served with wasabi sauce

Whole Roasted Salmon with Lemon caper sauce (Sturgeon +\$5.00 pp)

Hot Appetizers

Julienne with Mushroom and Chicken

in a thin homemade crust

Piroski (choose 1)

cheese, cheese & spinach, beef, cabbage, mushrooms, potato

Zesty Shrimp Skewers with Cherry Tomatoes

Entrees

Chicken, Pork or Beef Kebabs

served with tomato sauce, cilantro, onion & lavash

Roasted Leg of Lamb (Rack of Lamb +\$8.00 pp)

Sides

Assorted Roasted Vegetables

Rice Pilaf with Roasted Pine Nuts

Dessert

Fresh Fruits & Berries

Raspberry Chocolate Birthday Cake

(or choice of any cake)

chocolate genoise layered with raspberry mousse

Price per person: \$90.00 + tax. Minimum 30 people.

Price per person for family style: \$100.00 + tax.

Drinks, service, tableware, and other rentals are not included.

Changes and substitutions can always be made.