

STARTER SALADS	Per Person	Per Family Serves 10–12
<i>House Salad</i> Romaine lettuce, tomato, cucumbers, onions, and house vinaigrette	\$2.50	\$25.00
<i>Caesar Salad</i> Romaine tossed in Caesar dressing topped with Roma tomatoes, black olives, red onions and Parmesan *Add Chicken Strips for extra charge (\$2.00)	\$2.50	\$25.00
<i>Chef's Salad</i> Mix of field greens, cucumbers, marinated onions, dark grapes, pears, croutons, and sliced almonds tossed with raspberry vinaigrette or blue cheese house dressing	\$3.50	\$35.00
<i>Spinach Salad</i> Fresh spinach, gorgonzola cheese, roasted walnuts, sliced strawberries, and cranberries tossed with raspberry vinaigrette	\$3.50	\$35.00
<i>Greek Salad</i> Kalamata olives, tomatoes, cucumbers, capers and Feta cheese with a herb vinaigrette	\$3.50	\$35.00
<i>Tomato Mozzarella Salad</i> Roma tomatoes and Mozzarella with basil pesto	\$3.50	\$35.00
<i>Tomato Goat Cheese Salad</i> Romaine lettuce, sun dried tomatoes, goat cheese, and ripe olive	\$3.50	\$35.00
<i>Olivier Salad (potato salad)</i> A classic European potato salad	\$4.00	\$40.00
<i>Vinaigrette Salad</i> Potatoes, carrots, dill pickles, and beats mixed in a light olive oil dressing	\$3.00	\$35.00
<i>Korean Carrot Salad</i> Shredded carrots in spiced Asian sauce	\$2.50	\$25.00
<i>Herring under the Blanket</i> With potatoes, beets, and onions covered in homemade mayonnaise	\$4.00	\$35.00
<i>Uzbekistan Salad</i> Beef strips mixed with dykon and shredded carrots	\$4.00	\$40.00
<i>Fiesta Salad</i> Dark red beans, red bell peppers, spicy peppers, oranges, cilantro, onions, and lime juice	\$3.50	\$35.00

	Per Person	Per Family Serves 10–12
<i>Lobio</i> Dark red beans, caramelized onions, walnuts, and herbs	\$3.00	\$30.00
<i>Tabouli</i> Cracked wheat parsley, tomatoes, scallions, fresh herbs, lime juice, herbs and	\$2.50	\$25.00
<i>Couscous Salad</i> Couscous, pine nuts, bell pepper, cilantro, onion, feta, lime juice, herbs and	\$3.50	\$35.00
<i>Pasta Salad</i> Bowtie pasta, cherry tomatoes, grilled bell pepper, mushrooms, basil, and	\$4.00	\$40.00
<i>Tuna Salad</i> White chunk tuna, eggs, celery, and pickles tossed in creamy dressing	\$4.50	\$40.00
<i>Demers Seafood Salad</i> Asian inspired seafood mix	\$4.50	\$45.00

SPREADS, DIPS & PÂTÉ

Per Person Per Family
Serves 10–12

Hummus

Garbanzo beans, garlic, sesame butter, olive oil, spices and lemon juice served with pita bread

\$1.50

\$12.00

Babaganoush

Roasted eggplant, sun dried tomatoes, garlic, lime juice, mint, and aromatic sunflower oil

\$2.50

\$20.00

Taramasalada

Pink caviar with creamy dressing

\$2.50

\$20.00

Liver Pâté

Served with French baguette

\$3.00

\$25.00

Mushroom Pâté

Served with French baguette

\$2.75

\$23.00

Grandma's Herring Pâté

Served with rye bread

\$2.50

\$20.00

Chili con Queso

Served with tortilla chips

\$1.75

\$15.00

Tomato Salsa

Served with tortilla chips

\$1.50

\$12.00

SIDES

Per Person

<i>Herbed Roasted Potatoes</i>	\$2.00
<i>Garlic Mashed Potatoes</i>	\$2.00
<i>Potato Salad</i>	\$2.00
<i>Sweet Potato Wedges</i>	\$2.00
<i>White, Yellow, Spanish or Dill Rice</i>	\$2.00
<i>Couscous</i>	\$2.00
<i>Macaroni and Cheese</i>	\$2.00
<i>Grilled Seasonal Vegetables</i>	\$2.00
<i>Sautéed Vegetables</i>	\$2.00
<i>Glazed Carrots</i>	\$2.00
<i>Herbed Corn</i>	\$2.00
<i>Charro or Refried Beans</i>	\$2.00
<i>Chips and Salsa</i>	\$2.00
<i>Cole Slaw</i>	\$2.00
<i>Green Beans</i>	\$2.00

APPETIZERS AND HORS D'OEUVRES	Per Person	Per Family Serves 10–12
<i>Fresh Vegetables</i> Assortment of vegetables	\$2.50	\$20.00
<i>Assortment of Pickled Vegetables</i> Customized variety available upon request for additional charge	\$2.50	\$20.00
<i>Antipasto</i> Roasted bell peppers, eggplants, zucchini, squash, and onions *Add \$1.00 for baby mozzarella	\$3.00	\$25.00
<i>Marinated Mushrooms</i> Wild mushrooms marinated in light marinade with a hint of garlic	\$2.00	\$18.00
<i>Yellow Pattisoss</i> With tabouli and pine nuts	\$3.00	\$30.00
<i>Babaganoush Boats</i> Eggplant pate with herbs	\$4.00	\$35.00
<i>Tomato Skewers</i> Cherry tomatoes, Fresco cheese, basil, and black olives	\$2.75	\$25.00
<i>Bocconcini Tomato Skewers</i> With Kalamata olives and basil	\$3.00	\$28.00
<i>Cherry Tomato</i> Stuffed with Boursin cheese and thyme	\$3.00	\$28.00
<i>Stuffed Mushrooms</i> Spinach, feta and Boursin cheese, onion, and crumbs stuffing	\$3.00	\$28.00
<i>Chefs Texas Size Cheese Medallion</i> Cream cheese, spices, marinated sun dried tomatoes, and scallions	\$3.00	\$28.00
<i>Brie</i> Wheel of brie topped with raspberry-chipotle sauce	\$3.25	\$27.00
<i>Cheese Lollipops</i> Hazelnut crusted goat cheese	\$3.00	\$25.00
<i>Baby Mozzarella Basket</i> Baby Mozzarella and sweet hot pepper sauce and micro greens	\$3.75	\$32.00

APPETIZERS AND HORS D'ŒUVRES, CONT'D	Per Person	Per Family Serves 10–12
<i>Gougers</i> With Bosh pears and Gruyere cheese	\$3.00	\$35.00
<i>Mini-Baked Apple</i> With imported cheese and hazelnut	\$4.00	\$40.00
<i>Assortment of Meat Cold Cuts</i> Customized variety available upon request with additional charge	\$4.00	\$35.00
<i>Roast Beef Open-faced Sandwich</i> With horseradish mayonnaise and micro greens	\$3.50	\$30.00
<i>Swedish Meatballs</i> Ground beef served in a tangy bourbon sauce	\$3.50	\$30.00
<i>Miniature Chicken Tenders</i> Lightly breaded chicken strips	\$3.50	\$30.00
<i>Chicken Satay</i> Served with Thai dipping sauce	\$3.50	\$30.00
<i>Assortment of Dumplings</i> Filled with potatoes, cheese, or meat	\$3.50	\$32.00
<i>Chicken Roll</i> Grilled chicken breast, walnuts, feta cheese, and spinach rolled in phyllo	\$4.00	\$35.00
<i>Crêpes</i> Rolled with Farmer cheese	\$4.00	\$35.00
<i>Crêpes</i> Severed with choice of sour cream, hazelnut spread, or a variety of jams	\$4.00	\$35.00
<i>Pirogi</i> Homemade dough filled with choice of potatoes, mushrooms, beef and onions, Farmer cheese, or cherries	\$4.00	\$35.00
<i>Khachapuri</i> Puff pastry with cheese blend and herbs	\$4.00	\$35.00

APPETIZERS AND HORS D'OEUVRES, CONT'D	Per Person	Per Family Serves 10–12
<i>Spanakopitas</i> Greek style feta cheese and spinach wrapped in puff pastry	\$4.00	\$35.00
<i>Chebureki</i> European style Meat Calzone	\$3.50	\$35.00
<i>Money Bags</i> Crêpes filled with chicken liver pate	\$4.00	\$35.00
<i>Double Baked Finger Potato</i> Served with wild mushrooms	\$4.00	\$40.00
<i>Mini Quiche Assortment</i> Variety of onions, spinach, asparagus, or mushrooms	\$2.50	\$20.00
<i>Assortment of Smoked Fish</i> Customized variety available upon request with additional charge	\$5.00	\$50.00
<i>Salmon Gravlax</i> Salmon, cream cheese, Boursin cheese, and fresh dill served on a cracker	\$4.00	\$35.00
<i>Shrimp</i> Made to order	\$5.00	\$50.00
<i>Avocado Sea Food Boat</i> Shrimps and crab meat in Japanese style dressing	\$5.00	\$50.00
<i>Blini with Red Caviar</i> Served with sour cream	Market Price	
<i>Red or Black Caviar</i> Served with French baguette or crepes	Market Price	
<i>Quail Eggs</i> With sturgeon black caviar	\$8.00	\$80.00

APPETIZERS AND HORS D'ŒUVRES

Per Person

Fresh Vegetables

Assortment of vegetables

\$2.50

Assortment of Pickled Vegetables

Customized variety available upon request for additional charge

\$2.50

Antipasto

Roasted bell peppers, eggplants, zucchini, squash, and onions

*Add \$1.00 for baby mozzarella

\$3.00

Marinated Mushrooms

Wild mushrooms marinated in light marinade with a hint of garlic

\$2.00

Yellow Pattisoss

With tabouli and pine nuts

\$3.00

Babaganoush Boats

Eggplant pate with herbs

\$4.00

Tomato Skewers

Cherry tomatoes, Fresco cheese, basil, and black olives

\$2.75

Bocconcini Tomato Skewers

With Kalamata olives and basil

\$3.00

Cherry Tomato

Stuffed with Boursin cheese and thyme

\$3.00

Stuffed Mushrooms

Spinach, feta and Boursin cheese, onion, and crumbs stuffing

\$3.00

Chefs Texas Size Cheese Medallion

Cream cheese, spices, marinated sun dried tomatoes, and scallions

\$3.00

Brie

Wheel of brie topped with raspberry-chipotle sauce

\$3.25

Cheese Lollipops

Hazelnut crusted goat cheese

\$3.00

Baby Mozzarella Basket

Baby Mozzarella and sweet hot pepper sauce and micro greens

\$3.75

ENTRÉES

Per Person

DEMERS Chicken

Chicken breast tenderloins with mushroom cream sauce \$8.00

Chicken Marsala

Grilled chicken breast cooked with Marsala wine sauce and mushrooms \$9.00

Chicken 'Kiev'

Chicken breast stuffed with herbed butter \$9.00

Chicken Parmesan

Paillards of chicken breast seasoned with herbs and bread crumbs and topped with provolone and marinara \$9.00

BBQ Chicken

Baked chicken glazed with home made BBQ sauce \$8.00

Chicken Fettuccine Alfredo

Fettuccine pasta with chicken strips in a pesto cream sauce \$8.50

Chicken and Beef Shish Kebab

Seasoned with herbs \$8.50

Lamb Shish Kebab

Seasoned with herbs \$10.00

Beef Stroganoff

Strips of beef sirloin cooked with mushroom cream sauce \$8.00

Beef Stew

In a caramelized onions sauce \$8.00

Flat Iron Steak

Grilled steak dusted with herb blend \$12.00

Knife and Fork BBQ Pork Ribs

Ribs glazed with home-style BBQ sauce and baked to perfection \$9.00

Pork Medallions

Served with a mushroom sauce \$8.50

ENTRÉES, CONT'D

Per Person

Roasted Cornish Game Hen

Seasoned with herbs

\$11.00

Roasted Duck with Baked Apples

Seasoned with herbs

\$12.00

Lamb Chops

Grilled lamb chops with rosemary and cipollini onions

\$4.00

Double Baked Finger Potato

Served with wild mushrooms

\$15.00

Shrimp Scampi

Shrimp sautéed in garlic butter sauce served over angel hair pasta and fresh basil

\$9.00

Seafood Alfredo

Fettuccine in an herbal cream sauce tossed with shrimp

\$12.00

Seafood Alfredo

Fettuccine in an herbal cream sauce tossed with shrimp

\$12.00

Fillet of Salmon

Topped with artichoke Boursin or raspberry-chipotle sauce

\$12.00

Baked Tilapia

Tilapia fillets lightly baked and topped with herbed sauce

\$9.00

DESSERTS	Per Person	Per Family Serves 10–12
<i>Éclairs</i> Filled with pastry cream	\$2.50	
<i>Napoleon Pastry</i> Layered puff pastry filled with sweet cream	\$2.50	
<i>Baklava</i> Delicate phyllo pastry filled with chopped nuts and drizzled with honey syrup	\$2.50	
<i>Beze</i> Fluffy Merengue Cookies	\$3.00	
<i>Tiramisu</i> Lady fingers dipped in espresso liqueur, sweetened mascarpone, and covered with chocolate shavings	\$3.00	
<i>Tres Leches Cake</i> Butter cake flavored with vanilla	\$3.00	
<i>Cheese Cake</i> Served with strawberry compote	\$3.00	
<i>White Cake</i> Sponge cake soaked in liquor and layered with lemon butter cream	\$3.00	
<i>“Praga” Cake</i> Decadent chocolate cake layered with Ganache	\$3.00	
<i>“Olga” Cake</i> Hazelnut Merengue with light chocolate mouse, and dried chopped apricots soaked in Limoncello	\$3.00	
<i>“Smetanik” Cake</i> Thin flaky dough layered with tangy sweet cream and glazed with chocolate	\$3.00	
<i>Sponge Cake with Lemon Curd</i> With a zesty kick	\$3.00	
<i>Pineapple Boats Centerpiece</i> Filled with a variety of fruits	\$8.50	\$35.00

DESSERTS, CONT'D

Per Person

Per Family
Serves 10–12

Renaissance Style Fruit Centerpiece

Filled with a variety of fruits

\$40.00

Wedding Cake or Groom's Cake

Cake Flavors: Vanilla, Chocolate, Poppy Seed, Lemon, Strawberry

\$3.00

Cake Fillings: Raspberry, Strawberry, Lemon, Cherry, Apricot, Apple, Orange, Mocha, Chocolate, Vanilla

Icing: Butter Cream and Vanilla Whipped

Additional Items and Upgrades: Cake Toppers, Fresh Flowers for Cake, Chocolate Covered Strawberries