

# Stardust Banquets & Gala Banquets

CATERING MENU (minimum 10 people)

Please call

(773) 775-7020

## Package 1

- \$16.00 - per person (extra cost for delivery)
- 2 Meats or fish
- 2 Side entrées
- 2 Veggies

## Package 2

- \$18.00 - per person (extra cost for delivery)
- 3 Meats or fish
- 3 Side entrées
- 2 Veggies

## Hot Side Entrée

- Pierogies - different kinds available
- Potato Dumplings
- Silesian Dumplings
- Crepes (choose between cheese, apple or strawberry)
- Mashed potatoes/with dill
- Potatoes with Spinach and Garlic
- Vesuvio Style Potatoes
- Pasta (sauce choice: tomato, alfredo, pesto, Marsala, meat sauce)
- Barley
- White Rice with veggies/mushrooms - \$2.99
- Sautéed sauerkraut

## Cold Veggies

- Cucumbers with Sour Cream & Dill
- Red Beets with Horseradish
- Vegetable salad
- Potato salad
- Cole Slaw
- Red Cabbage
- Sauerkraut
- Carrots with Raisins and Pineapple

## Hot Veggies

- Green Beans Almandine
- Fresh Vegetable Medley, Slightly Fried
- Peas & Carrots
- Fresh Carrots with Olive Oil & Garlic

## Chicken/Turkey

- Chicken DeVolaile (mushrooms, cheese, ham)
- Chicken baked in pieces or Chicken Vesuvio Style
- Chicken Breast in teriyaki sauce
- Chicken breast in Sicilian or Marsala sauce
- Chicken Breast in tomatoes and mushrooms or pineapple with baked cheese
- Breaded Chicken Breast (mushrooms, onion)
- Chicken meatballs in dill or mushroom sauce
- Turkey Breast in Sauce

## Pork

- Pork Loin Hungarian Style in wine
- Pork Loin wrapped in bacon with prunes
- Pork Cutlets with mushrooms
- Baked ribs
- Gala cutlets baked with cheese
- Pork Loin Stuffed with Vegetables, Prunes or Apricots
- Stuffed cabbage (tomato or mushroom sauce)
- Meatballs in dill or mushroom sauce

## Beef

- Beef Roll Ups in Gravy
- Old Polish Style Beef Goulash
- Stroganow
- Old Polish Style Beef in Mushroom or horseradish or peper sauce.

## Fish

- Breaded Tilapia
- Tilapia in dill sauce with lemon
- Salomon in spinach or dill sauce (\$3.00 extra)

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**menu**

## Extras:

### Salads

- Gala Salad - \$4.99 lb
- Caesar Salad - \$4.99 lb
- Greek Salad - \$4.99 lb
- Spinach with Strawberries (raisins, nuts, poppyseed dressing or raspberry dressing) - \$6.99 lb

### Hot Veggies

- Green Beans Almandine - \$5.99 lb
- Fresh Vegetable Medley, Slightly Fried - \$5.99 lb
- Peas & Carrots - \$3.99 lb
- Fresh Carrots with Olive Oil & Garlic - \$3.99 lb
- Corn - \$3.99 lb

### Cold Veggies

- Cucumbers with Sour Cream & Dill - \$3.00 lb
- Red Beets with Horseradish - \$3.99 lb
- Vegetable salad - \$3.99 lb
- Cole Slaw - \$3.99 lb
- Red Cabbage - \$3.99 lb
- Sauerkraut - \$3.99 lb
- Carrots with Raisins and Pineapple - \$3.99 lb

### Hot Side Entrée

- Pierogies (mix; 12 pieces) - \$5.99
- Potato Dumplings - \$4.99 lb
- Silesian Dumplings - \$4.99 lb
- Mashed potatoes/with dill - \$2.99 lb
- Potatoes with Spinach and Garlic - \$2.99 lb
- Pasta (sauce choice: tomato, alfredo, pesto, Marsala) - \$4.99 lb
- Barley - \$3.99 lb
- White Rice with veggies/mushrooms - \$3.99 lb
- Sautéed sauerkraut - \$3.99 lb
- Rice with fruits - \$3.99 lb
- Crepes - cheese, apple sauce or strawberries - \$1.50 each
- Croquet - meat or sauerkraut and mushrooms - \$1.50 each
- Stuffed cabbage - \$5.99 lb
- Baked Chicken wings - \$4.99 lb
- Stuffed mushrooms - \$1.50 each
- Chicken nuggets - \$4.99 lb
- Cheese pizza (individual) - \$9.99
- Fries - \$2.99 lb
- DeVolaille - \$1.50 each
- Chicken drumsticks stuffed with mushrooms - \$4.99 lb
- Lamb meat - market price
- Red Borsch - 16 oz. (1-2 people) - \$1.50
- Red Borsch - 1 gallon (16-18 people) - \$15.00

## Fish

- Herrings in oil - \$5.99 lb
- Herrings in sour cream - \$5.99 lb
- Orange Roughly breaded fried or baked - \$14.99 lb
- Baked Salomon - \$14.99 lb
- Smoked Salmon - market price
- White fish fried - \$4.99 lb
- Greek style fish - \$5.99 lb
- Fish in jello - \$5.99 lb
- Mussels - small plate (20 mussels) - \$35.00
- Mussels - big plate (40 mussels) - \$45.00

## Cold Side

- Cheese tray (for about 25-30 people) - \$45.00
- Cheese tray (for about 15-18 people) - \$35.00
- Fruit Tray (for about 30 people) - \$45.00
- Fruit Tray (for about 15 people) - \$35.00
- Vegetable Tray (for about 30 people) - \$35.00
- Vegetable Tray (for about 15 people) - \$25.00
- Tray with cake (big tray) - \$60.00
- Tray with cake (small) - \$50.00
- Cold cuts and cheese tray (for about 30 people) - \$45.00
- Cold cuts and cheese tray (for about 15 people) - \$35.00
- Fresh mozzarella, tomatoes, basil, balsamic vinegar (for about 30 people) - \$45.00
- Fresh mozzarella, tomatoes, basil, balsamic vinegar (for about 15 people) - \$35.00
- Eggs with caviar (25 pieces) - \$22.00
- Eggs with tartar sauce (25 pieces) - \$20.00
- Bruschetta with tomatoes (15 pieces) - \$18.00
- Bruschetta with tomatoes (25 pieces) - \$30.00
- Mini sandwiches (25 pieces) - \$30.00 + \$1.25 for each additional mini sandwich
- Mini sandwiches (15 pieces) - \$18.00
- Wrap ups with salami, polish ham, cheese, cream cheese, polish dill pickles, red peppers, and lettuce (15 pieces) - \$20.00 (30 pieces) - \$40.00 (50 pieces) - \$65.00

