

COMMUNION PACKAGE

◇◇ COCKTAIL HOUR (3) ◇◇

- Meatballs
- Mexican club finger sandwiches
- Cheese sticks
- Petite sirloins in gravy
- Breaded mushroom
- Peppers stuffed with different kinds of cheese
- Breaded shrimps
- Bruschetta
- Zucchini

◇◇ SOUPS (1) ◇◇

- Minestrone
- Chicken noodle
- Cream of broccoli
- Cream of asparagus
- Cream of mushroom
- Tomato soup with rice or noodles
- Cream of carrot
- Cream of green peas

◇◇ SALADS (1) ◇◇

- Garden fresh salad (dressing: choice of 2)
- Greek salad
- Italian salad
- Caesar salad
- Stardust salad
- Spinach & strawberry salad with nuts, raisins, and poppy seed dressing or raspberry dressing

◇◇ SIDE DISH (1) ◇◇

- Variety of pierogies
- Potato finger dumplings
- Silesian dumplings
- Fettuccini alfredo
- Mostaciolli (red sauce or meat sauce)
- Pasta with pesto sauce
- Pasta with marsala sauce
- Pasta Stardust
- Pasta with seafood

◇◇ POTATOES AND ACCOMPANIMENTS (1) ◇◇

- Mashed red potatoes skin-on with garlic and spinach
- Roasted potatoes - red
- Vesuvio style potatoes - white
- Mashed potatoes
- Red potatoes with butter and dill
- Buckwheat groats

◇◇ HOT VEGETABLES (1) ◇◇

- Green beans almandine
- Peas & carrots
- Fresh carrots with olive oil & garlic
- Fresh vegetable medley, mixed
- Sautéed sweet cabbage
- Corn
- Sautéed beets
- Broccoli in garlic butter sauce

◇◇ COLD VEGETABLES (1) ◇◇

- Cucumbers with sour cream & dill
- Red beets with horseradish or with onion
- Coleslaw
- Sauerkraut
- Red cabbage
- Carrots with raisins and pineapple
- Stardust special beets
- Beets with feta cheese greek style

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◇◇ MAIN ENTRÉE (3) ◇◇

Chicken

- Sweet & sour chicken with pineapple
- Normandy style apple chicken with bacon & cream sauce
- Chicken with tomatoes and mushrooms or with pineapple with melted cheese
- Chicken malibu with ham, swiss cheese, honey & mustard
- Chicken de volaille
- Chicken marsala
- Chicken breast in Sicilian, marsala, teriyaki or Vegetable sauce (with lemon juice)
- Boneless skinless chicken breast with pecan or with mushrooms and onions
- Valentine chicken
- Fajitas with chicken
- French-style chicken
- Fried chicken
- Stuffed chicken rolls

Beef

- Beef old Polish-style with wild mushroom cream Saucee
- Roast beef top sirloin
- Boiled beef in horseradish gravy
- Old Polish-style beef goulash with mushrooms
- Beef cutlets in mushroom gravy
- Beef roll-ups with gravy
- Beef in pepper gravy
- Fajitas with beef

Pork

- Roast pork with pears
- Pork loin stuffed with vegetables, prunes or apricots
- Pork tenderloin in mushroom gravy
- Pork chops in almonds
- Pork tenderloin in onion gravy
- Pork wrapped in bacon with plums
- Hungarian-style pork
- Roasted ribs with barbecue sauce or stewed
- Stardust cutlets baked with cheese
- Roasted pork neck with onions and mushroom
- Pork tenderloin in leek sauce
- Pork tenderloin in pear and mustard sauce

Fish

- Breaded whitefish
- Whitefish in dill sauce with lemon
- Salmon in spinach or dill sauce
- Viennese-style white fish
- Whitefish in lemon gravy or with spinach and nuts

Other

- Meatballs in mushroom gravy or in dill sauce
- Polish sausage with sauerkraut
- Stuffed cabbage in tomato or mushroom sauce

◇◇ DESSERT ◇◇

- Ice cream sundae with chocolate syrup

◇◇ SWEET TABLE ◇◇

- Pastries
- Fruit tray
- Coffee, tea

◇◇ SWEDISH TABLE (7) ◇◇

- Meat plate
- Cheese plate
- Tartar
- Eggs stuffed with tartar sauce
- Eggs stuffed with caviar
- Smoked salmon plate
- Herring in oil or sour cream
- Seafood salad
- Mussels broiled in chilly sauce
- Shrimp cocktail
- Vegetable salad
- Leek salad
- Fresh mozzarella with tomatoes & basil
- Ham in jelly with asparagus
- Turkey in jelly with asparagus
- Salmon tatar

◇◇ HOT COURSE (1) ◇◇

- Red borsch with croquet
- Hunter's stew
- Polish sausage with sauteed cabbage
- Other possibilities from the main meat menu