# STARDUST $\mathfrak{E r}$ GALA $\dot{\sin }$ JOLLY INN BANQUETS 

# Catering menu (minimum 10 people) <br> (773) 736-7606 

Package 1
\$18.99 PER PERSON + TAX
(Delivery not included)
Menu: Meat (choice of 2)
Side entree (choice of 2), Veggies (choice of 2)

PACKAGE 2
$\mathbf{\$ 2 0 . 9 9}$ PER PERSON + TAX
(Delivery not included)
Menu: Meat (choice of 3)
Side entree (choice of 3), Veggies (choice of 2)

## MENU CHOICES

## POULTRY

- Chicken Devolaille (choice of stuffing: mushroom, Cheese, ham or BRoccoli)
- Vesuvio Style Chicken (chicken parts roasted in a wine marinade with Italian spices)
- Chicken breast in Sicilian, Marsala, Teriyaki or lemon sauce
- Chicken Breast with tomatoes/mushrooms or pineapple/cheese
- Breaded Cutlet (topped with sauteed mushrooms and onions)
- Valentine Chicken (chicken medallion stuffed with mushrooms, topped WITH TOMATO AND PARMESAN)
- Chicken meatballs in dill or mushroom sauce
- Turkey Breast in sauce (extra \$3.00)
- Stuffed Chicken Rolls (chicken breast stuffed with feta cheese and SPINACH, WRAPPED IN BACON)
- Chef's special chicken (stuffed chicken breast with philadelphia cheese and SPINACH)
- Chicken Fajitas (with sauteed bell peppers and onions)
- Fried Chicken (chicken pieces in a coating)
- Baked Whole Duck (choice of stuffing: meat, fruit or Italian (meat and PASTA) (MARKED PRICE)


## PORK

- Hungarian Style Tenderloin in wine (with onions and peppers in tomato sauce)
- Baked Tenderloin (stuffed with prunes and wrapped in bacon)
- Breaded pork cutlets (topped with sauteed mushrooms and onions)
- Roasted ribs with barbecue sauce or onions
- GALA CUTLETS (bAKED PORK CUTLET TOPPED WITH SPINACH, MUSHROOMS AND cheese)
- Stuffed Pork Loin (choice of stuffing: vegetables or fruits)
- Stuffed cabbage (Polish Golabki in tomato or mushroom sauce)
- Meatballs in dill or mushroom sauce
- Roasted pork neck (topped with sauteed mushrooms and onions)
- Baked Pork tenderloin in leek sauce
- Baked Pork tenderloin in peer and mustard sauce


## BEEF

- Beef Roll Ups in Gravy (stuffed with carrots, onions, pickles and BACON)
- Polish Style Beef Goulash
- Beef Stroganoff
- Old Polish Style baked Beef (choice of: Mushroom, horseradish or PEPPER SAUCE)
- Beef Fajitas (with sauteed bell peppers and onions)
- Beef Cutlets (non-breaded cutlets baked with gravy sauce)


## FISH

- Breaded whitefish
- BAKED WHITEFISH IN DILL SAUCE OR SPINACH SAUCE OR BUTTER/LEMON SAUCE
- Baked Salomon (choice of: spinach or dill sauce) (\$3.00 extra)
- Viennese-style whitefish (stuffed with rice and vegetables in lemon SAUCE, TOPPED WITH CAPERS)


## HOT SIDE ENTREE

- Mashed potatoes with dill
- Roasted potatoes (small, red)
- Mashed Potatoes with Spinach and Garlic
- Vesuvio style white potatoes (roasted potato wedges)
- Potato Dumplings
- Silesian Dumplings
- Pierogies (meat, potato and cheese, sauerkraut and MUSHROOMS OR SWEET CHEESE)
- Pasta (penne with choice of: tomato, alfredo, pesto, Marsala or Vodka)
- Gala pasta (penne with white sauce, spinach, basil and oregano
- Seafood pasta (penne with shrimp, crab meat and MUSSELS)
- White Rice with vegetables
- Creeps (Cheese, apple, strawberry with cheese)
- Potato pancakes
- Apple Fritters


## COLD VEGGIES

- Cucumbers with Sour Cream and Dill
- Grated beets with horseradish
- Shredded Beets with Onions
- Gala's special beets (with garlic and mayonnaise)
- Sliced Beets with feta
- Coleslaw
- Red Cabbage Salad
- Cobb Salad (Romaine and iceberg lettuce, blue ChEESE, EGG, BACON, COCTAIL TOMATOES, RED ONION WITH HOUSE DRESSING)
- Sauerkraut Salad
- Carrots with Raisins and Pineapple
- Gala salad (romaine lettuce, bell pepper, tomato, onion)
- Caesar salad (romaine lettuce, parmesan, croutons)
- Greek salad (iceberg lettuce, cucumbers, bell PEPPER, TOMATOES, FETA, OLIVES)
- Spinach and fruits salad with raisins and nuts (POPPYSEED OR RASPBERRY DRESSING)


## HOT VEGGIES

- Green Beans Almandine
- Fresh Vegetable Medley, Slightly Fried
- Peas \& Carrots in creamy sauce
- Fresh Carrots with Olive Oil \& Garlic
- Sauteed Beets
- Broccoli in Garlic Butter Sauce
- Sauteed Sweet Cabbage
- Sauteed Sourkraut Cabbage


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## EXTRAS

## SALADS

Gala Salad - $\$ 6.99$ LB
Caesar Salad - \$6.99 lb
Greek Salad - $\$ 6.99$ lb
Spinach with Strawberries, raisins and nuts
(POPPYSEED OR RASBERRY DRESSING) - \$8.99 LB

## HOT VEGGIES

Green Beans Almandine - $\$ 6.99$ LB
Fresh Vegetable Medley, Slightly Fried - $\$ 6.99$ lb
PEAS \& Carrots - $\$ 6.99$ LB
Fresh Carrots with Olive Oil \& Garlic - $\$ 6.99$ lb Corn - $\$ 6.99$ LB

## COLD VEGGIES

Cucumbers with Sour Cream $f D i l l-\$ 6.99 ~ L B ~$
Red Beets with Horseradish - \$6.99 Lb Vegetable salad - \$6.99 lB
Cole Slaw - $\$ 6.99$ LB
Red Cabbage Salad - $\$ 6.99$ Lb
SAUERKRAUT SALAD - $\$ 6.99$ LB
Carrots with Raisins and Pineapple - $\$ 6.99$ LB

## HOT SIDE ENTREE

Pierogies (MIX; 12 PIECES) - $\$ 9.99$
Potato Dumplings - $\$ 6.99$ LB
Silesian Dumplings - $\$ 6.99$ LB
Potato pancakes - $\$ 1.99$ EACH
Apple fritters - $\$ 1.99$ EACH
MASHED POTATOES WITH DILL - $\$ 6.99$ LB
Potatoes with Spinach and Garlic- $\$ 6.99$ LB
Pasta (SAUCE CHoice: TOMATO, MEAT, ALFREDO, PESTO, MARSALA) - \$8.99 LB
BARLEY - $\$ 6.99$ LB
White Rice With veggies - $\$ 6.99$ LB
SAUTEED SAUERKRAUT - $\$ 6.99$ LB
RICE WITH FRUITS - $\$ 6.99$ LB
CREPES - CHEESE/APPLE/STRAWBERRY - \$2.99 EACH OR \$8.99 LB
CROQUET - MEAT OR SAUERKRAUT/MUSHROOMS - $\$ 2.99$ EACH
STUFFED CABBAGE - $\$ 2.99$ EACH
BAKED CHICKEN WINGS - \$7.99 LB
CHICKEN NUGGETS - $\$ 6.99$ LB
FRIES - $\$ 5.99$ LB
Chicken devolaille - $\$ 3.59$ EACH
CHICKEN DRUMSTICKS STAFFED WITH MUSHROOMS - $\$ 7.99$ LB
LAMB MEAT - MARKET PRICE
PORK KNUCKLE WITH ONIONS - $\$ 4.25$ EACH
Hot wings (35 PIECES) - \$29.99

## FISH

HERRINGS IN OIL - $\$ 7.99$ LB
HERRINGS IN SOUR CREAM - $\$ 7.99$ LB
BaKEd SALOMON - \$19.99 LB
Smoked Salmon - big tray $\$ 90.00$
Fried Whitefish - $\$ 8.99$ LB
Greek style fish - $\$ 12.99$ Lb
FISH IN JELLO - $\$ 12.99$ LB
MUSSELS - SMALL PLATE (25 MUSSELS) - $\$ 60.00$
MUSSELS - bIG PLATE (45 MUSSELS) - $\$ 80.00$

## COLD SIDE

CHEESE TRAY (FOR ABOUT 30 PEOPLE) - $\$ 50.00$ Cheese tray (for about 15 People) - $\$ 40.00$ FRUIT TRAY (FOR ABOUT 30 PEOPLE) - $\$ 50.00$ Fruit Tray (for about 15 people) - $\$ 40.00$ Vegetable Tray (for about 30 people) - $\$ 35.00$ Vegetable Tray (for about 15 People) - $\$ 25.00$ Tray with cake (big tray, 50 pieces) - $\$ 75.00$ TRAY WITH CAKE (SMALL, 26 PIECES) - $\$ 55.00$
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) - \$50.00
FRESH MOZZARELLA, TOMATOES, BASIL IN BALSAMIC VINEGAR (FOR ABOUT 15 PEOPLE) - $\$ 40.00$
EgGs With tartar sauce ( 25 PIECES) - $\$ 30.00$
BRUSCHETTA WITH TOMATOES (12-14 PIECES) - \$30.00
BRUSCHETTA WITH TOMATOES ( 25 PIECES) - $\$ 45.00$
Mini sandwiches small tray - ( $15-17$ PIECES) $\$ 40.00$
MINI SANDWICHES BIG TRAY - (23-25 PIECES) \$55.00
Wrap ups with salami, polish ham, Cheese, cream cheese, POLISH DILL PICKLES, RED PEPPERS, AND LETTUCE
(15-17 PIECES) - $\$ 45.00$ (23-25 PIECES) - $\$ 55.00$
TARTAR - $\$ 10.99$ LB
SANDWICH WITH SMOKED SALMON ON GARLIC BREAD (25-27 PIECES) - $\$ 70.00$

## SOUP

Minestrone - 8 OZ. - $\$ 1.99$
CHICKEN NOODLE - 8 OZ. $-\$ 1.99$
CREAM OF BROCCOLI-8 OZ. - $\$ 1.99$
CREAM OF ASPARAGUS - 8 OZ. - $\$ 1.99$
CREAM OF MUSHROOM - 8 OZ.- $\$ 1.99$
TOMATO SOUP WITH RICE OR NOODLES - 8 OZ. - \$1.99
CREAM OF GREEN PEAS - 8 OZ. - $\$ 1.99$
RED BORSCH - 8 OZ. - $\$ 1.99$
TRIPE - 8 OZ. - $\$ 3.49$

It is our store policy to cancel any catering orders 4 days prior to date, to get a credit only refund.

