



POLISH PACKAGE

Price: \$110 per person + tax + 21% gratuity

\$110
person

GOLD APPETIZERS

- **Salmon Platter**
Thinly sliced Alaskan salmon, capers, onions
- **Chicken Salad "KraKow"**
Grilled chicken, broccoli, champignons, cherry tomatoes, cucumbers, eggs, mayonnaise
- **Royal Smoked Trout**
Fresh Brook trout smoked and garnished with Red Salmon Caviar
- **Wedliny**
Assortment of premium cured meats, słonina, kabanos sausage, peasant kielbasa, smoked ribs and smoked chicken
- **Saladka "Jarzynowa"**
Creamy and delicious Polish vegetable salad with diced boiled potatoes, eggs, celery, carrots, pickles, apples and peas tossed in mayonnaise
- **Chicken Liver Pate**
Chicken liver topped with fig marmalade, pistachios and mustard seeds
- **Mizeria**
Traditional Polish salad with diced cucumbers, tossed in sour cream, garnished with fresh dill
- **Sledz Pod Perzynka**
Finely chopped herring, potatoes, carrots, eggs and mayonnaise
- **Shrimp BLT Salad**
Pan seared shrimps and bacon bits, micro greens, cherry tomatoes, cucumbers, Brussel sprouts and tortilla strips tossed in homemade apple vinaigrette dressing
- **"Galaretką"**
Slowly cooked chicken in its own broth

HOT APPETIZERS

- **Ziemniaki Smazone z Grzybami**
Homestyle pan fried potatoes with mushrooms, garlic and bacon
- **Nalesniki**
Homemade crepes with meat, topped with creamy mushroom sauce.
- **Golabki**
Traditional Polish dish. Cabbage stuffed with pork, beef, rice, onions and carrots. Topped with sweet and creamy tomato sauce
- **Bigos**
Polish hunter stew with cabbage and sauerkraut, cooked with homemade smoked kielbasa, prunes and mushrooms
- **Rosol z Kury & Pirozhki**
Traditional Polish chicken broth soup & buns with sauerkraut

MAIN COURSE

(PICK 2 – SERVED FAMILY STYLE)

- **Grilled meat, fish and Vegetable Platter**
Assorted delicious grilled salmon kebob, chicken kebob, pork kebob, BBQ pork ribs, mushrooms, asparagus wrapped in bacon, sauerkraut and roasted potatoes
- **Roasted Duck**
Wine marinated roasted duck, glazed with orange juice and topped with lingonberry sauce
- **Chicken ala Kiev**
Pounded chicken breast wrapped around butter with herb and topped with wild mushroom mix. Served with mashed potatoes or French fries
- **Pork or Chicken Shish Kabobs**
Marinated pork or chicken served on skewers with grilled vegetables. Served family style with mashed potatoes or rice, marinated onions and special garlic sauce
- **Dutch Oven Crab Stuffed Cod**
Pomodoro Red Sauce, Olives, Capers, Aromatics & Herbs
- **Bourbon Glazed Salmon**
Salmon fillet marinated in Bourbon Glaze. Served over corn & cherry tomato relish & mashed potatoes
- **New Zealand Rack of Lamb (+ \$10 p.p.)**
Grilled lamb chops marinated in chef's special spices, served with garlic mashed potatoes

DESSERT

- **Napoleon and Smetannik**
- **Refreshing platter of seasonal fruits**

SOFT DRINKS

**Coke, Diet Coke, Sprite,
Ginger Ale, Coffee, Tea**

ALCOHOL (per 10 quests)

**Complimentary bottle of
"Hangar 1" Vodka
Our choice of Champagne,
Red or White Wine**



Accepted forms of final payment: **Cash, Credit Cards.**
CREDIT CARD PAYMENTS WILL HAVE ADDITIONAL FEE.

Deposit needed to book a party (cash, credit/debit credit).
All deposits are non-refundable.

**FINAL GUEST COUNT MUST BE PROVIDED TO GRAND DUKES
NO LATER THAN 72 HOURS PRIOR TO THE EVENT AND MAY
NOT BE DECREASED THE DAY OF THE EVENT**

7 HOUR EVENT. Every additional hour - \$400/hour.

All modifications to packages have to be made seven (7) days prior to the event. Grand Dukes reserves the right to final space configuration, table layout, and placement. Children should be attended by adults at all times. At no time are guests allowed in the kitchen area or on the stage. All private party reservations are subject to pay half of total bill if party is cancelled 72 hours before reservation date.