

Party Menu

Appetizer

POTATO PANCAKES

Served with Fraiche & Smoked Salmon or Plain with Sour Cream

PIEROGIES

Meat, Cabbage & Mushrooms, Potato & Cheese, Potato & Bacon, Strawberries, Raspberries, Blueberries, Sweet Cheese

WALDORF CHICKEN SALAD

CHICKEN AND APRICOT SALAD

COCONUT CRUSTED CHICKEN TENDERS

CLASSIC BRUSCHETTA

VARIETY OF SMALL SANDWICHES

BEEF CARPACCIO

with Arugula, Shaved Cheese & Sea Salt

BEEF TARTARE

TUNA TARTARE

served with avocado & tomatoes

SEARED AHI TUNA

SHRIMP COCKTAIL

COCONUT CRUSTED SHRIMP

with orange hot & sweet sauce

MINI CRAB CAKES

with Remoulade

MUSHROOMS STUFFED WITH MEAT, CRABMEAT OR RICOTTA & SPINACH

FRESH CRUDITÉS

Assorted Fresh Vegetables with Ranch Dressing

CHARCUTERIE OF IMPORTED AND LOCAL CHEESES

Lavish Display of cheese with Fresh Fruit, Berries, Chutney, assorted crackers and Crostinis

ANTIPASTO

Prosciutto, Hard Salami, Fresh Mozzarella, Assorted Olives, Roasted Red Pepper

COLD CUTS PLATTER

Ham, Turkey, Kabanosy, Patte

RIPE TOMATO AND FRESH

BURRATA

with Fresh Basil

BAKED BRIE IN FRENCH PASTRY

PROSCIUTTO WRAPPED

MOZZARELLA AND BASIL

PIGS IN THE BLANKET

VEGETABLE TART

Roasted Vegetable Baked on Puff Pastry

SPINACH AND ARTICHOKE TART

CLASSIC DEVILS EGGS

SMALEC- POLISH LARD SPREAD

Soups and Salads

CHICKEN SOUP

WHITE BORSHT WITH EGG AND KIELBASA

RED BORSHT

with Croquet or Mushroom Dumplings

BEEF TRIPE SOUP

MUSHROOM SOUP

TOMATO BISQUE

With Fresh Herbs & Croutons or Rice

BUTTERNUT SQUASH

GARDEN SALAD

Mixed Greens, Tomatoes, Red Onion, Cucumbers, Red Pepper & House Italian Dressing

GREEK SALAD

Romaine Lettuce, Tomatoes, cucumbers, Red Onion, Olives, Feta Cheese & Greek Dressing

CAPRESE SALAD

Tomato, Fresh Mozzarella, Basil

CLASSIC CAESAR

Romain Hearts, Parmesan Cheese, Croutons & Caesar Dressing

MIXED BERRY

Baby Spinach or Arugula with Fresh Berries, Crumbled Goat Cheese & Raspberry Dressing

COBB SALAD

Romain Lettuce, Hardboiled Eggs, Tomato, Red Onion, Avocado, Bacon, Blue Cheese & Ranch Dressing

SALSA AND FRESH GUACAMOLE

Pasta

Fettucini Alfredo

Penne with Marinara Sauce

Linguini with Fresh Tomato, Basil, Parmesan Cheese and Olive Oil

Entrée

Beef

BRAISED BONELESS SHORT RIBS

BEEF ROULADE

Stuffed With Bacon, Onion & Pickle

FILET MIGNON

ROAST BEEF

BEEF GOULASH

BEEF LASAGNA

Pork

PORK LOIN

PORK TENDERLOIN

PORK ROULADE

Stuffed with Sautéed Mushrooms & Onion

PORK GOULASH

BABY BACK RIBS

STUFFED CABBAGE

STUFFED PEPPERS

KIELBASA AND SAUERKRAUT

Chicken

CHICKEN PARMESAN

With Mozzarella & Marinara Sauce

CHICKEN FRAÎÇAISE

With Lemon-Butter & White Wine Sauce

CHICKEN MARSALA

With Mushroom Marsala Sauce

CHICKEN FLORENTINE

With Spinach & Mushroom White Sauce

CHICKEN PICCATA

Lemon Sauce & Capers

CHICKEN BREAST

Classic breaded & Pan Fried

CHICKEN CORDON BLEU

Stuffed with Ham & Cheese

CHICKEN DE VOLAILLE

With Butter, Garlic & Herbs

CHICKEN MEATBALLS

Stuffed with Herbs Butter & Cheese

CHICKEN DRUMSTICK AND THIGHS

CHICKEN GOULASH

Entrée

Poultry

WHOLE DUCK

DUCK BREAST

Fish

PAN SEARED SALMON

With Mango Glazed

SHRIMP SCAMPI

Shrimp Sautéed in Lemon, White Wine, Garlic & Herbs served over Angel Hair

BAKED COD

With Lemon Thyme Sauce

PAN SEARED HALIBUT

SOLE

SCALLOPS

Vegetarian

RATATOUILLE

Zucchini, Tomatoes, Onions

CAULIFLOWER FLORETS

Breaded & Pan Fried

EGGPLANT PARMESAN

EGGPLANT ROLLATINI

Stuffed with Ricotta & Mozzarella Cheese

VEGETABLE LASAGNA

Starch Options

**HERB ROASTED RED BLISS
POTATOES**

MASHED POTATOES

BAKED GARLIC POTATO WEDGES

**WHITE POTATOES WITH BUTTER
AND DILL**

POTATO DUMPLINGS

POLISH GNOCCHI

PYZY WITH MEAT

RISOTTO

RICE AND VEGGIE

Vegetables and Sides

RED BEETS

COLESLAW

CUCUMBER SALAD

ASPARAGUS

SAUTÉED MUSHROOM

GREEN BEANS ALMONDINE

CAULIFLOWER

CARROTS

Sweet Table and Fruits

CHOCOLATE FOUNTAIN

FRUIT PLATTER

CAKES

PASTRIES

Fees

Dining Rooms Rental

DINING ROOM RENTAL IS \$450 UP TO 5H, VIP ROOM IS \$250 UP TO 5H. EACH EXTRA HOUR IS \$100

SERVICE CHARGE IS 20%

SALES TAX IS 7.35%

DEPOSIT IS \$500 WITH RESERVATION

50% OF THE BILL TO BE PAID 2 WEEKS PRIOR THE EVENT. THE REST THE DAY PRIOR EVENT.

FOR HOSTING PRIVATE PARTIES WE ARE ACCEPTING CASH OR PERSONAL CHECKS ONLY

Belvedere Cafe & Restaurant

Welcome to Belvedere Restaurant

We are understanding that planning of any party is exciting but can be a bit overwhelming at times. With this in mind, we have created an offer that includes all things you need. We are offering two rooms at our place and three in Falcon Banquet Hall and Event Center

Our full service catering offering includes:

A five hour event

A gourmet food menu

Professional Staff

All tableware including table linens and napkins

A full premium bar (additional fee)

Fresh flowers (additional fee)

Decoration (additional fee)

We are hosting all kind of events:

Birthday Parties

Bridal Showers

Rehearsal Dinners

Weddings

Baby Shower

Christenings

First Communion

Private or Corporate events

Charity Events

Funeral Receptions

We also are offering catering to go.

Call us at Ela 860 573 4647 for more information

Cake Menu

PANI WALEWSKA

TORT PAWLOWA

PLESNIAK

SZARLOTKA

SERNIK

SERNIK Z BRZOSKWINIA

SERNIK KRAKOWSKI

KOSTKA ALPEJSKA

MICHALEK

MAKOWIEC

3 BIT

KREMOWKI

**BISZKOPT Z OWOCAMI I
GALARETKA**

**ROLADA BISZKOPTOWA Z SERKIEM
MASKARPONE I OWOCAMI**

**ROLADA BISZKOPTOWA Z MASA
ORZECHOWA**

ROLADA BEZOWA Z OWOCAMI

BABKA CYTRYNOWA

BABKA MARMURKOWA

FAWORKI

JAGODZIANKI

ROGALE Z BIALYM MAKIEM