

# 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**

### **GRILLED ZUCCHINI ROLL-UPS WITH HERBS AND CHEESE**

### **PROSCIUTTO WRAPPED**

### **MOZZARELLA AND BASIL**

### **PIGS IN THE BLANKET**

### **VEGETABLE TART**

Roasted Vegetable Baked on Puff Pastry

### **SPINACH AND ARTICHOKE TART**

### **CHICKEN QUESADILLAS**

### **CLASSIC DEVILS EGGS**

### **SMALEC- POLISH LARD SPREAD**

# Soups and Salads

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## **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**

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# Pasta

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Fettucini Alfredo

Penne with Marinara Sauce

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

# Entrée

## Beef

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**BRAISED BONELESS SHORT RIBS**

**BEEF ROULADE**

Stuffed With Bacon, Onion & Pickle

**FILET MIGNON**

**ROAST BEEF**

**BEEF GOULASH**

**BEEF LASAGNA**

## Pork

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**PORK LOIN**

**PORK TENDERLOIN**

**PORK ROULADE**

Stuffed with Sautéed Mushrooms & Onion

**PORK GOULASH**

**BABY BACK RIBS**

**STUFFED CABBAGE**

**STUFFED PEPPERS**

**KIELBASA AND SAUERKRAUT**

## Chicken

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**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

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### WHOLE DUCK

### DUCK BREAST

## Fish

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### 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

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### RATATOUILLE

Zucchini, Tomatoes, Onions

### CAULIFLOWER FLORETS

Breaded & Pan Fried

### EGGPLANT PARMESAN

### EGGPLANT ROLLATINI

Stuffed with Ricotta & Mozzarella Cheese

### VEGETABLE LASAGNA

## Starch Options

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**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

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**RED BEETS**

**COLESLAW**

**CUCUMBER SALAD**

**ASPARAGUS**

**SAUTÉED MUSHROOM**

**GREEN BEANS ALMONDINE**

**CAULIFLOWER**

**CARROTS**

## Sweet Table and Fruits

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**CHOCOLATE FOUNTAIN**

**FRUIT PLATTER**

**CAKES**

**PASTRIES**

# Fees

## Dining Rooms Rental

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**DINING ROOM RENTAL IS \$400 UP TO 5H, VIP ROOM IS \$250 UP TO 5H. EACH EXTRA HOUR IS \$50**

**SERVICE CHARGE IS 20%**

**SALES TAX IS 7.35%**

**DEPOSIT IS \$350 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