

Wedding & Full Service Event Menu

Wedding planning can be stressful, especially when it comes to the food. Will there be enough? Will my guests enjoy the food? Take the worry and stress out of your wedding day by choosing Polonia Catering for all of your wedding day needs.

As a three-time winner of Best of Weddings from The Knot, a designation given to businesses based on reviews from real brides, we take pride in making your wedding day nothing short of spectacular. Backed by 50 years of experience, Polonia Catering has an outstanding reputation for flavorful food, impeccable service, an extensive menu and affordable pricing. Whether you're looking for a cocktail reception, family style, plated, action stations or a late night snack, allow us to create a personalized event for you – one that your guests will be talking about for years.

Allow us to handle all of your special event needs, including:

- <u>Buffets</u> From simple to elegant, we can create a buffet that fits your style & budget.
- <u>Cocktail Parties</u> Customized selections of hot and cold hors
 d'oeuvres can be passed butler style or stationed for your guests to
 enjoy.
- **Food Stations** Add flair to your buffet or cocktail party with a made-to-order pasta station or a chef's carving station.
- <u>Plated Dinners</u> Chicken, steak, seafood, vegetarian or combination plates served to your guests at their table.
- <u>Family Style Service</u> Guests share your selection of entrees and sides.
- Late-Night Snacks Provide guests with a small late-night meal.
- <u>Desserts</u> We can provide you with everything you need for a sweet ending to your meal, including sweet tables, custom wedding cakes, chocolate fountains and our exclusive Nitro Dessert Station – ice cream made on site using liquid nitrogen.
- **Drop-Off Catering** If you are looking for a casual party let us know and we would be happy to explain our options.
- And more the only limit is your imagination!

"Catering was a very important aspect of our wedding and my husband and I couldn't be happier with our decision to go with Polonia. They really know what they're doing here and the food was delicious! Our guests raved about the food and it was all set up with perfection."

-A Bride on The Knot

Call us at 815-464-8844 or email us at <u>sales@poloniacatering.com</u> to begin planning your event.



Deluxe Buffet Service

Our Deluxe Buffet service package includes a custom buffet menu of **two entrees, three sides and choice of bread.**

The package also includes mid-chair length white or ivory linen tablecloths for customer-supplied guest and buffet tables, as well as skirts for buffet, cake and head tables (choice of white, black, ivory or navy blue). All appropriate chafing dishes, bowls, baskets and utensils to serve buffet are included.

The deluxe buffet package includes premium disposable dinner plates, salad or dessert plates (white plate with silver trim, white square plate, black square plate, premium greenware plate), coffee mugs, linen napkins (choice of 21 colors), three-piece stainless steel silverware and a coffee station with cream and sugar.

Uniformed servers will set-up, replenish and break down the buffet. Servers will also clear away plates when guests are finished.

Maximum time is 6 hours. Overtime is \$30.00 per hour per server. Additional linen colors and styles are available for an additional charge. Skirts and linens for extra tables can be rented for an additional charge.

Prices are based on a minimum of 100 guests and do not include sales tax & 18% full service event charge.

\$22.25 per person

\$28.25 per person with china upgrade

Family Style Service

Our Family Style service package includes a menu of two entrees and three sides and choice of bread plated for guests to pass at the table.

The package also includes mid-chair length white or ivory linen tablecloths for customer-supplied guest tables, as well as skirts for cake and head tables (choice of white, black, ivory or navy blue). All appropriate serving bowls and platters, baskets and utensils to serve the meal are included.

The family style package also includes premium disposable place settings, coffee mugs, linen napkins, (choice of 21 colors), four-piece stainless steel silverware, as well as a coffee station and tap water service at the guest and head tables.

Uniformed servers and kitchen staff will serve your guests at the table and replenish the food throughout the meal. Servers will also clear away plates when guests are finished.

Maximum time is 6 hours. Overtime is \$30.00 per hour per server. Additional linen colors and styles are available for an additional charge. Skirts and linens for extra tables can be rented for an additional charge. Prices are based on a minimum of 100 guests and do not include sales tax & 18% full service event charge.

\$28.25 per person \$34.25 per person with china upgrade Add soup for an additional \$1.95 per person



Deluxe Buffet or Family Style Service

Entrees (select two)

Additional Entree + \$2.20 per person

POULTRY

BBQ Chicken	+\$0.50	Chicken Picatta	+\$0.50	Mushroom Stuffed Chicken	+\$0.75
Breaded Chicken Cutlet		Chicken Tenders with BBQ Sauce		Oven Roasted Chicken	
Cajun Chicken Breast	+\$0.50	Chicken Vesuvio with Potatoes	+\$0.75	Roasted Turkey Breast	+\$0.50
Chicken Cacciatore	+\$0.75	Coconut Chicken Breast		Sweet & Sour Chicken	+\$0.75
Chicken Florentine	+\$0.75	Fried Chicken		Teriyaki Chicken	+\$0.75
Chicken Marsala	+\$0.75	Grilled Chicken Breast		Wild Rice Stuffed Chicken	+\$0.75
Chicken Parmesan	+\$0.75	Jamaican Jerk Style Chicken		Whole Carved Turkey	+\$1.00

PORK

16 Hour Pig Roast-Style Pork Shoulder	Bratwurst	BBQ Pork Chop 6oz +\$0.60	
Baked Ham with Apricot or Pineapple Glaze	Breaded Pork Chop	BBQ Baby Back Ribs +\$3.50	
Italian Sausage with Red Sauce & Peppers	Kalua Pork	Breaded Pork Cutlet	
Grilled Pork Chop, 6oz +\$0.35	Pulled BBQ Pork	Braised Apple Pork Chops	
Polish Sausage (Fresh or Smoked) with Kraut		Roast Pork with Gravy	

BEEF & LAMB

BBQ Beef		Beef Stroganoff with Noodles	+\$2.75	Meatballs in Red	Sauce
Beef Rolls	+\$2.70	Dinner Cut Roast Beef with Gravy	+\$0.75	Sliced Roast Sirlo	oin of Beef
Braised Beef Short Ribs	+\$4.25	Sandwich Style Italian Beef with Swe	eet Peppers	Steak Diane	+\$5.50
Grilled Lamb Chops	+\$2.95	Texas-Style Sliced Beef Brisket	+\$1.75	Stuffed Cabbage	+\$0.75
Meatloaf with Gravy					

SEAFOOD

Beer Battered Cod with Tartar Sauce	+\$0.95	Grilled Grouper with Mango Salsa +\$2.25
Blackened Salmon with Cajun Cream Sauce	+\$1.75	Pan Seared Tilapia with Mango Salsa +\$0.25
Blackened Tilapia with Cajun Cream Sauce	+\$0.25	Red Snapper with Tomato Relish +\$2.25
Breaded Catfish with Tartar Sauce	+\$0.65	Salmon with Lemon Dill Sauce +\$1.75
Breaded Ocean Perch with Tartar Sauce	+\$0.65	Shrimp de Jonghe +\$2.20
Fried Shrimp with Cocktail Sauce	+\$1.75	

PASTA

Cavatelli with Vodka Sauce	Fettuccini Alfredo with Shrimp +\$1.95
Chicken Tetrazzini +\$0.75	Lasagna (Meat, Cheese or Vegetable) +\$0.25
Eggplant Parmesan	Mostaccioli with Meat Sauce or Italian Sausage Coins
Fettuccini Alfredo with Broccoli & Mushrooms	Ravioli (Meat or Cheese)
Fettuccini Alfredo with Grilled Chicken +\$0.75	Shrimp Scampi +\$2.20
Stuffed Shells	Pierogies (Potato, Potato with Cheddar Cheese, Kraut, Cabbage, Cheese,
Pasta Primavera	Kraut and Mushroom, Plum, Blueberry, Strawberry, Meat)



Deluxe Buffet or Family Style Service

Three Bean Salad

Spinach Salad with Hot Bacon Dressing +\$0.50

Sides (select three)

Additional Side Dish +\$1.00 per person

COLD SIDES

Caesar Salad +\$0.35 Hawaiian Ambrosia Salad Potato Salad Caprese Salad +\$0.50 Hearts of Palm and Artichoke Salad +\$0.50 Relish Tray

Cole Slaw Macaroni Salad

Creamy Cucumber Salad Mesculin Spring Salad +\$0.25

Creamy Kidney Bean Salad Pasta Salad Tossed Salad with Dressing Greek Salad +\$0.50 Pickled Sliced Beets Vinegar & Oil Cucumber Salad

Add Dried Cranberries & Walnuts to Salad +\$0.50

Dressings: Ranch, Italian, French, Thousand Island, Vinegar & Oil, Honey Mustard, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette

HOT SIDES

Asparagus Spears +\$0.50

Baked Beans Black Beans and Rice Baked Potato with Butter & Sour Cream +\$0.50

Buttered Egg Noodles

California Blend (Broccoli, Cauliflower, Carrots) Corn Cobbettes

Double Baked Potato +\$0.50

German Potato Salad **Glazed Sliced Sweet Potatoes**

Grilled Vegetables +\$0.75

Macaroni & Cheese Italian Zucchini Marinara

Maui Vegetable Blend Oven Roasted Potatoes Parslied Potatoes

Potato Dumplings Potato Pancakes with Applesauce +\$0.50

Potato Wedges

Sweet Potato Wedges +\$0.50

Spaetzle Sauerkraut

Sweet & Sour Red Cabbage

Blintzes (Apple, Apricot, Cheese, Raspberry) +\$0.50

Au Gratin Potatoes

Baked Mostaccioli with Marinara +\$0.25

Bread Dressing

Cabbage & Noodle Casserole

Cauliflower with Seasoned Breadcrumbs

Corn Niblets

Garlic Smashed Red Potatoes with Gravy

Glazed Baby Carrots

Green Beans (Buttered or Almondine)

+\$0.25

Mashed Potatoes with Gravy Mostaccioli with Marinara Sauce

Mushroom & Parmesan Risotto +\$0.25 Parmesan & Garlic Roasted Potatoes +\$0.25 Plantain Tostones +\$0.25 Potato Pancakes +\$0.15 Potato Pancakes with Sour Cream +\$0.50

Rice Pilaf Spanish Rice Steamed Broccoli

Bread (select one)

Rye, Dinner Rolls, Brat Buns, Burger Buns or French Bread with Butter and Country Crock



Our plated service includes mid-chair length white or ivory linen tablecloths for customer-supplied guest and buffet tables, as well as skirts for cake and head tables (choice of white, black, ivory or navy blue). All appropriate serving bowls and platters, baskets and utensils to serve the meal are included.

The standard plated service package includes premium disposable place settings, coffee mugs, linen napkins (choice of 21 colors), three-piece stainless steel silverware, as well as a coffee station and tap water service at the guest and head tables.

Uniformed servers and kitchen staff will serve your guests at the table, as well as clear away plates when guests are finished.

Maximum time is 6 hours. Overtime is \$30.00 per hour per server. Additional linen colors and styles are available for an additional charge. Skirts and linens for extra tables can be rented for an additional charge. Prices are based on a minimum of 100 guests and do not include sales tax and 18% full service event charge.

The Plated Menu Includes:

Choice of Soup or Salad
Choice of Entree
Choice of Starch
Choice of Vegetable
Dinner Rolls, Coffee Station and Tap Water Service at Guest Tables

Add \$1.00 per person for guest choice from two entree selections Add \$2.00 per person for guest choice from three entree selections

First Course

(select either soup or salad)

SOUP

Chilled Gazpacho
Cream of Broccoli
Cream of Chicken
Cream of Potato
French Onion +\$0.75
Lobster Bisque +\$2.00
Minestrone
Mushroom Barley
New England Clam Chowder
Roasted Corn Chowder
Tomato Bisque

SALAD

Caesar Salad
Caprese Salad +\$1.50
Fresh Cut Fruit Salad +\$0.75
Garden Salad
Greek Salad with Feta Cheese +\$0.50
Mesculin Spring Salad
Shrimp Cocktail +\$4.00
Spinach Salad with Hot Bacon Dressing +\$0.50



(continued)

Single Entrees

CHICKEN STANDARD V	/ ITH
C	CHINA
Chicken Marsala \$33.75 \$	39.75
Sautéed boneless chicken breast topped with mushroom and marsala wine sauce	
	39.75
Sautéed boneless chicken breast with capers, lemon and white wine sauce	
·	39.75
Boneless breast seasoned with garlic and oregano and finished with green peas in white wine sauce.	
Blackened Chicken \$33.75	39.75
Boneless breast seasoned, rubbed and seared, topped with Cajun cream sauce.	
·	39.75
Sautéed boneless chicken breast topped with a red wine sauce.	
·	39.75
Boneless breast lightly breaded with parmesan breadcrumbs and topped with Alfredo sauce.	
Chicken Parmesan \$33.75 \$	39.75
Boneless breast lightly breaded with parmesan breadcrumbs, topped with mozzarella and marinara.	
·	39.75
Chicken breast stuffed with wild rice and mozzarella cheese filling, topped with light cream sauce.	
·	39.75
Chicken breast stuffed with creamy spinach and cheese filling, topped with light cream sauce.	
·	39.75
Chicken breast stuffed with herbed cream cheese and topped with a light cream sauce.	
Chicken Cordon Bleu \$33.75	39.75
Chicken breast stuffed with ham and Swiss cheese topped with a mustard white wine sauce.	
Chicken Saltimbocca \$35.75	41.75
Boneless breast seasoned with sage and sliced prosciutto and topped with a light lemon sauce.	
Chicken Wellington \$33.75 \$	39.75
Boneless breast with classic mushroom filling in a flaky puff pastry served with a cream sauce.	
Roasted Chicken \$32.25	38.25
Half chicken seasoned and roasted to perfection.	
Roasted Turkey Breast \$32.25	38.25
Turkey breast roasted on the bone, carved and served with cranberry relish.	
Chicken Kabobs \$33.75 \$	39.75
Marinated breast strips skewered with mushrooms, cherry tomatoes, onions and bell peppers and grilled.	



(continued)

Single Entrees

BEEF, VEAL & LAMB	STANDARD	WITH CHINA
Braised Beef Short Ribs	\$40.75	\$46.75
Beef short ribs braised in red wine until tender and served with natural braising au jus. Grilled Filet Mignon	\$44.75	\$50.75
8oz beef tenderloin grilled and served with cabernet sauce.	р44.7 5	\$30.73
Medallions of Roasted Beef Tenderloin	\$44.75	\$50.75
Whole beef tenderloin seasoned and roasted to medium rare, served sliced with béarnaise sauce.	4 1 5	4000
Roasted Prime Rib of Beef	\$42.75	\$48.75
A 12oz slice of prime rib served with au jus and horseradish cream sauce.		
Sliced Roasted Sirloin of Beef	\$34.75	\$40.75
Beef sirloin marinated and roasted to medium rare, served sliced with red wine peppercorn sauce.	¢44.7F	#F0.7F
Beef Wellington	\$44.75	\$50.75
Tenderloin with classic mushroom filling in puff pastry, served with red wine peppercorn sauce. Beef Brisket	\$36.75	\$42.75
Texas-style beef brisket slow cooked, sliced and served with tangy BBQ sauce.	φ50.75	Ψ 12.73
Steak Diane	\$44.75	\$50.75
Two 4oz filet mignon medallions served with mushroom, brandy and Dijon cream sauce.		
Beef Kabobs	\$38.75	\$44.75
Marinated tenderloin skewered with mushrooms, cherry tomatoes, onions and bell peppers and grilled. Grilled Veal Chop	\$44.75	\$50.75
10oz frenched veal rib chop seasoned with rosemary and garlic, grilled and topped with balsamic	4	4000
reduction.		
Lamb Chops	\$40.75	\$46.75
Frenched rack of lamb seasoned with fresh rosemary and garlic and roasted to medium.		
Pork	STANDARD	WITH
		CHINA
Sliced Pork Loin	\$32.75	\$38.25
Roasted center cut boneless pork loins served with natural pan gravy.	40 20	455.25
Grilled Pork Chop	\$33.25	\$39.25
An 8oz pork chop seasoned with garlic and herbs, grilled and topped with rosemary cream sauce.		
Spinach Pork Loin	\$35.25	\$41.25
Pork loin stuffed with spinach and feta, seasoned with oregano, roasted and served with white wine sauce		
Roasted Pork Tenderloin	\$33.25	\$39.25
Sliced roast pork loin medallions seasoned with garlic and rosemary with apple Dijon sauce.		



(continued)

Single Entrees

SEAFOOD	STANDARD	WITH CHINA
Tilapia Pan seared tilapia filet topped with mango salsa.	\$33.25	\$39.25
Salmon Pan seared salmon filet topped with lemon dill sauce.	\$36.25	\$42.25
Blackened Salmon Filet of salmon seasoned with spice rub, pan seared and finished with Cajun cream sauce.	\$36.25	\$42.25
Salmon Wellington Salmon filets seasoned with grain mustard and herbed butter in puff pastry, served with tarragon cream.	\$38.25	\$44.25
Stuffed Sole Filet of sole stuffed with crabmeat, baked and topped with tarragon cream sauce.	\$38.25	\$44.25
Shrimp Scampi Jumbo shrimp sautéed with a garlic, lemon and white wine sauce.	\$37.25	\$43.25
Shrimp de Jonghe A Chicago classic of jumbo shrimp broiled with sherry, garlic and buttered breadcrumbs.	\$37.25	\$43.25
Shrimp Diablo Jumbo shrimp and roasted peppers in spicy tomato sauce.	\$37.25	\$43.25
VEGETARIAN	STANDARD	WITH CHINA
Pasta Primavera (Vegan) Sautéed vegetables tossed with vegetable rotini and white wine sauce.	\$32.25	\$38.25
Eggplant Parmesan Slices of eggplant in parmesan breadcrumbs, topped with mozzarella and marinara sauce.	\$32.25	\$38.25
Vegetable Lasagna Layers of noodles, fresh vegetables and a mixture of three cheeses.	\$32.25	\$38.25
Cavatelli with Vodka Sauce Dumplings made with ricotta cheese tossed in creamy red sauce.	\$32.25	\$38.25
Fettuccini with Broccoli and Mushrooms Fettuccini tossed in creamy Alfredo and sautéed mushrooms, topped with steamed broccoli.	\$32.25	\$38.25
Quinoa Stuffed Pepper (Vegan) Kale, cranberry, quinoa and couscous stuffed in a bell pepper and topped with veggie salsa.	\$32.25	\$38.25



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Dual Entrees

	STANDARD	WITH CHINA
Beef & Chicken	Starting at \$39.50	Starting at \$45.50
Choose one of our beef entrees and one of our chicken entrees to be served on the same plate.		
Beef & Seafood	Starting at \$42.50	Starting at \$48.50
Choose one of our beef entrees and one of our seafood entrees to be served on the same plate.		
Chicken & Seafood	Starting at \$36.50	Starting at \$42.50
Choose one of our chicken entrees and one of seafood entrees to be served on the same plate.		

Kid's Entrees

	STANDARD	**!!
		CHINA
Chicken Tenders with Buttered Noodles	\$17.25	\$23.50
Hot Dog with Macaroni & Cheese	\$17.25	\$23.50

Starch

Baked Potato with Butter & Sour Cream Mashed Potatoes with Gravy Garlic Smashed Red Potatoes with Gravy Baked Macaroni & Cheese Double Baked Potato Mashed Sweet Potatoes Wild Rice Pilaf Rice Pilaf Buttered Parmesan Noodles Roasted Yukon Gold Potatoes Mushroom & Parmesan Risotto

Vegetable

Fresh Green Beans (Buttered or Almondine)
Glazed Baby Carrots
Cauliflower with Seasoned Breadcrumbs
Asparagus Spears (Steamed or Grilled) +\$0.50
California Blend (Broccoli, Cauliflower & Carrots)

Steamed Broccoli
Braised Red Cabbage
Corn Niblets
Creamed Spinach +\$0.50

Grilled Vegetables (Zucchini, Yellow Squash, Portabella Mushroom, Bell Peppers & Onion) +\$1.50

Bread (select one)

Rye Bread, Dinner Rolls or French Bread with Country Crock and Butter





Recommended Serving Suggestion: Time of day, type of party and items ordered may vary the amount needed. General rule: select 3-5 pieces per person with dinner following, 5-10 pieces per person for a light appetizer reception and 10-14 pieces per person for a heavy Hors D'oeuvre Party. **The following prices do not include sales tax and 18% full service event charge.**

Cold Hors D'oeuvres

Bagel & Lox Lollipop (48 pc)	\$95.00
Beef Tenderloin with Boursin Crostini (48 pc)	\$105.00
Caprese Skewers (48 pc)	\$62.00
Crab & Avocado Canapés (48 pc)	\$95.00
Goat Cheese & Black Olive Tapenade Crostini (48 pc)	\$52.00
Grilled Chicken Salad Crostini (48 pc)	\$68.00
Marinated Antipasto Skewers (48 pc)	\$65.00
Tomato & Basil Bruschetta on Crostini (48 pc)	\$55.00
Tomato & Basil Bruschetta with Crostini (48 pc)	\$45.00
Salmon & Cucumber Canapés (48 pc)	\$95.00
Seasonal Fruit Kabobs with Fruit Dip (48 pc)	\$90.00
Seared Tuna on Wonton w/ Wasabi Cream (48 pc)	\$105.00
Thai Curry Chicken Salad on Wonton (48 pc)	\$70.00
Thai Shrimp Spring Roll (48 pc)	\$105.00

Cold Mini Sandwiches

Beef Tenderloin Sandwich with Horseradish Sauce (40 pc)	\$185.00
Chicken Breast Medallion Sandwich with Honey Mustard (24 pc)	\$45.00
Chicken Tea Sandwiches (40 pc)	\$70.00
Cocktail Sandwiches* (24 pc)	\$45.00
Croissant Sandwiches* (24 pc)	\$57.00
Cucumber Tea Sandwiches (40 pc)	\$65.00
Pinwheel Sandwiches (24 pc)	\$23.00

*Choose between Ham, Turkey or Roast Beef (+\$4 for Roast Beef) Sandwiches include mayo, mustard, lettuce, tomato

Mini Pizzas

\$41.00
\$48.00
\$48.00
\$44.00
\$70.00
\$44.00
\$48.00

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Hors D'Oeuvres

(continued)

Hot Mini Sandwiches

3" All Beef Hot Dogs (36 pc)	\$48.00	Gyros (36 pc)	\$78.00
Angus Beef Cheeseburgers (48 pc)	\$90.00	Cuban (36 pc)	\$68.00
Buffalo Chicken (48 pc)	\$90.00	Crab Cake (48 pc)	\$135.00
Italian Sausage with Sweet Peppers (48 pc)	\$78.00	Patty Melt (36 pc)	\$68.00
Meatball with Red Sauce (48 pc)	\$78.00	Pulled BBQ Pork (48 pc)	\$78.00
Gourmet Grilled Cheese (36 pc)	\$60.00	Ruebens (36 pc)	\$68.00

Hot Hors D'oeuvres

REEL		PORK	
Asian Short Rib Pot Pie (40 pc)	\$88.00	Bacon Wrapped Dates (48 pc)	\$88.00
Bacon Wrapped Sirloin & Gorgonzola (48 pc)	\$91.00	BBQ Ribs (48 pc)	\$95.00
Beef Empanada (48 pc)	\$87.00	Chorizo Empanada (48 pc)	\$88.00
Beef Fajitas (40 pc)	\$56.00	Cuban Spring Roll (48 pc)	\$68.00
Beef Wellington (48 pc)	\$106.00	Pulled BBQ Pork on Corn Fritter (48 pc)	\$95.00
Chipotle Steak Churrasco (48 pc)	\$128.00	Pork Pot Sticker with Plum Sauce (48 pc)	\$95.00
Franks in Pastry (48 pc)	\$57.00	Quiche Lorraine (40 pc)	\$61.00
Meatballs (BBQ, Swedish or Sweet-Sour) (96 pc)	\$35.00	Sausage Stuffed Mushrooms (40 pc)	\$67.00
Short Rib and Manchego Cheese Empenada (48 pc)	\$93.00	Southwest Spring Rolls (48 pc)	\$90.00
Teriyaki Beef Satay (48 pc)	\$128.00	Stuffed New Potato with Bacon (40 pc)	\$68.00

POULTRY	S EAFOOD

Boneless Chicken Wings	\$48.00		
BBQ, Buffalo, Garlic Parmesan, Sweet Chili, Teriyaki (48 pc)		Chili Lime Salmon Satay (48 pc)	\$156.00
Buffalo Chicken Spring Rolls (40 pc)	\$72.00	Crab Cakes with Remoulade Sauce (40 pc)	\$98.00
Chicken Empanada (48 pc)	\$85.00	Crab Rangoon with Plum Sauce (48 pc)	\$78.00
Chicken Pot Stickers with Plum Sauce (48 pc)	\$88.00	Crab Stuffed Mushrooms (40 pc)	\$72.00
Chicken Quesadilla with Salsa (48 pc)	\$70.00	Panang Shrimp (48 pc)	\$133.00
Chicken Wellington (48 pc)	\$95.00	Scallops Wrapped in Bacon (48 pc)	\$117.00
Chicken Wings	\$45.00	Shrimp Wrapped in Bacon (48 pc)	\$133.00
BBO Buffalo Garlic Parmesan Sweet Chili Teriyaki (48 pc)			

BBQ, Buffalo, Garlic Parmesan, Sweet Chili, Teriyaki (48 pc)

Hawaiian Chicken Satay (48 pc)

\$104.00

Rumaki (48 pc) \$78.00 Thai Peanut Chicken Satay (48 pc) \$104.00

VEGETARIAN

Artichoke & Parmesan Purse (48 pc)	\$120.00	Asparagus with Asiago in Phyllo (48 pc)	\$80.00
Brie en Croute (48 pc)	\$94.00	Brie & Raspberry in Phyllo (48 pc)	\$80.00
Cheddar Cheese Puffs (48 pc)	\$75.00	Carmel Apple & Goat Cheese Purse (48 pc)	\$118.00
Cheese Quesadilla with Salsa (48 pc)	\$60.00	Goat Cheese & Red Pepper Quiche (40 pc)	\$61.00
Kalamata & Artichoke Tarts (40 pc)	\$72.00	Spinach Stuffed Mushrooms (40 pc)	\$67.00
Mushroom Tarts (40 pc)	\$74.00	Portabella Puff (48 pc)	\$132.00
Quiche Florentine (40 pc)	\$61.00	Spanakopita (48 pc)	\$64.00
Truffled Mac & Cheese (48 pc)	\$96.00	Vegetable Egg Roll with Sweet & Sour Sauce (48 pc)	\$35.00
Vegetable Pot Sticker (48 pc)	\$88.00		

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Small serves 15-30, Medium serves 35-50, Large serves 50-75

	SMALL	MEDIUM	Large
ARTISANAL CHEESE TRAY Brie, Manchego, Chevre, Aged Gouda, Gorgonzola, Sliced Baguettes	\$70.00	\$80.00	\$98.00
DOMESTIC CHEESE TRAY Chipotle Gouda, Swiss, Muenster, Cheddar and Crackers	\$45.00	\$55.00	\$70.00
FRESH SALSA WITH TORTILLA CHIPS	\$50.00	-	\$95.00
FRUIT TRAY (SPRING - SUMMER) Watermelon, Honey Dew, Pineapple, Cantaloupe, Strawberries	\$45.00	\$55.00	\$70.00
FRUIT & CHEESE TRAY Chipotle Gouda, Swiss, Muenster, Cheddar, Grapes, Honey Dew, Cantaloupe	\$45.00	\$55.00	\$70.00
GARLIC OR ROASTED RED PEPPER HUMMUS WITH PITA CHIPS	\$50.00	-	\$95.00
GRILLED VEGETABLE TRAY Zucchini, Yellow Squash, Portabella Mushrooms, Red Onions and Bell Peppers	\$45.00	\$65.00	\$80.00
GUACAMOLE WITH TORTILLA CHIPS	\$62.00	-	\$105.00
MEAT & CHEESE TRAY Muenster, Vermont Cheddar, Salami, Pepperoni, Crackers	\$45.00	\$55.00	\$70.00
RELISH TRAY Baby Carrots, Celery, Pepperoncini, Black Olives, Gherkins	\$35.00	\$45.00	\$55.00
SEAFOOD CEVICHE WITH TORTILLA CHIPS	\$80.00	-	\$140.00
SEVEN LAYER SALAD Refried Beans, Lettuce, Salsa, Cheddar Cheese, Black Olives, Jalapenos, Sour Cream, Tortilla Chips	\$45.00	-	\$80.00
JUMBO SHRIMP TRAY SERVED WITH COCKTAIL SAUCE & LEMONS	\$65.00	\$115.00	\$170.00
VEGETABLE TRAY Baby Carrots, Broccoli & Cauliflower Florets, Celery, Cherry Tomatoes, Cucumbers, Ranch Dip	\$40.00	\$50.00	\$63.00
WARM CRAB DIP WITH TORTILLA CHIPS	\$55.00	-	\$98.00
WARM SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS	\$50.00		\$95.00
WHOLE SMOKED SALMON With Capers, Dill, Cream Cheese, Eggs, Red Onion, Cocktail Rye Bread (serves up to 100 people)	\$160.00		