

GALAXY

BANQUETS

European Menu

Banquets Menu (\$135)

Cold Appetizers:

Grilled Shrimp & Calamari Salad

Cooked shrimps and calamari, mixed greens, avocado, lemon, green onions, parsley, capers, fry anchovies and olive oil
(served individually in martini glass)

"Anastasia" Salad

Potatoes, carrots, eggs, pickled cucumber, smoked salmon and red caviar with a mayonnaise base

Royal "Raznosol"

pickled cabbage, cherry tomatoes and pickles

Prestige Crepes with Red Caviar

Layers crepes with cream cheese garnished with red caviar

Village Meat Board

Assorted smoked meats, mustard & olives

Fish Assortment Platter

Smoked salmon, sea bass, and captain served with capers

Garden Salad

Tomatoes, cucumber, black olives, pepper, dill, white onion, olive oil and apple vinegar

"Du Boeuf" Salad

Grilled beef tenderloin, grilled vegetables, spring mix greens, cherry tomatoes, parmesan, topped with chef's special sauce

Lake Superior Smoked Trout

with Red Salmon Caviar

Roasted Red Beets Salad

*Served with arugula, avocado, goat cheese, prunes and toasted walnuts
Chef's sauce*

“Holodets”

Slowly cooked chicken and beef tongue by the chef's recipe

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions

Mushroom “Julienne”

Served individually

Puff Pastry Pirozhki

filled with mushroom

Galaxy Liver Cake

Personal portion of liver, eggs, filler and greenery

Grilled Lamb Chops

*marinated in chef's special spices,
served with roasted veggies and caramelized onions*

Maple Glazed Salmon

With Rice

Main Course:

(Served individually)

Galaxy Signature Short Rib Steak

With garlic mashed potatoes

Dessert:

Fresh Fruits Platter

Homemade Napoleon

Drinks of your choice:

Compot, Pelegrino, Coke, Sprite, Coffee and Tea

*Final guest count must be provided to Galaxy Banquet
no later than 5 days prior to event and may not be decreased.*

Item and prices are subject to change without notice.

10%Tax and 20% gratuity will be added.