

GALAXY

BANQUETS

European Menu

Banquets Menu (\$125)

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)

"Coloroso" Salad

Grilled chicken breast, broccoli, cherry tomatoes, wild mushrooms

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

Royal Smoked Salmon Platter

Served on French bread baguette, cream cheese, fresh dill and capers

Eggplant Rolls

Grilled eggplant spread with cream cheese, mayo, garlic and cherry tomatoes

Corbeau salad

grilled beef tenderloin, fresh cucumber, onion, red peppers and chef's special sauce

Lake Superior Smoked Trout

with Red Salmon Caviar

Crab Salad

Traditional Country Style Salad with diced potatoes, eggs, carrots, Crab meat, pickles & peas with mayo

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions

Puff Pastry Pirozhki

filled with mashed potatoes, mushroom and onions

Sautéed Foie Gras

Personal portion of goose liver presented on a Pâte à Choux French dough

Grilled Lamb Chops

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

Maple Glazed Salmon

With Rice

Main Course:

(Family Style)

Steak with mushroom sauce & chicken Florentine

Served with garlic mashed potatoes and grilled vegetables

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 Banquets
no later than 3 days prior to event and may not be decreased.**

10% Tax and 22% service charge will be added

Credit Cards processing fees 3.5%