

GALAXY

BANQUETS

European Menu

Banquets Menu (\$98)

Cold Appetizers:

“Olivie” Salad

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

Galaxy Signature Salad

Grilled chicken breast, greenery, walnuts, cherry tomatoes, garlic and chef's special sauce

Royal “Raznosol”

pickled cabbage, cherry tomatoes and pickles

Prestige Crepes with Red Caviar

Layers crepes with cream cheese garnished with red caviar

Country Assorted Salo Board

Slices of traditional and smoked Salo on brown bread, garlic and green onions

Royal Smoked Salmon Platter

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

Mediterranean Quail Eggs Salad

Lettuce romaine, tomatoes cherry, quail eggs, cucumbers, red onions, croutons, Caesar dressing

Caprese Salad

Tomatoes, mozzarella and fresh basil

Shrimp and Avocado Salad

Grilled baby shrimps, spring mix, avocado, bacon, corn, onions and chef's sauce.

Steak and Grilled Veggies mini tartines

Roasted vegetables with feta cheese and sliced filet mignon with horseradish sauce and micro greens on Ciabatta toast

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions

Puff Pastry Pirozhki

filled with mashed potatoes, mushroom and onions

Grilled homemade sausages

Served with red cabbage, carrots and sweet green peas salad

Grilled "Tilapia" fish

Wrapped with bacon and served with rice

Main Course:

(Family Style)

***Pork and Chicken shish kabob combo served with
garlic mashed potatoes and marinated onions***

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 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%