

GALAXY

BANQUETS

Moldavian Menu (\$160)

Cold Appetizers:

“Unagi” Salad

*Seaweed salad, avocado, cucumber, unagi eel, sesame seeds and unagi sauce
(served individually)*

Muraturi

Pickled cabbage, cherry tomatoes, fruits and pickles

Lake Superior Smoked Trout

with Red Salmon Caviar

Prestige Crepes with Red Caviar

Layers crepes with cream cheese garnished with red caviar

Roasted Vegetables & Feta Cheese Salad

Oven roasted eggplant, zucchini, bell pepper, tomatoes, red onion and feta cheese, topped with chef's special sauce

Cheese and Meat Assortment Tray

Assorted smoked meats, imported deluxe cheese served with crackers and grapes

Seafood Assortment Platter

Smoked salmon, calamari and octopus

Vinete “Limba Soacrei”

Grilled eggplant and spread with garlic cheese and rolled with tomatoes and garlic

Duck Salad with Grilled Pear

Slides of duck breast, mix spring, caramelized pears, walnuts, and chef's spices

Salata “Anastasia”

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

Hot Appetizers:

Placinte

with homemade cheese, potatoes and cabbage with onions

“Sarmale si Ardei Umpluti”

Cabbage leaves and red peppers stuffed with hand-copped beef, onions, carrots and rice served with sour cream

Mititei Moldovenesti

grilled small beef sausages

Red cabbage, carrots and sweet green peas salad

Chilean Sea Bass

Served with grilled vegetables

“Costita cu Mamaliga”

Homemade cornmeal served with pork meat and feta cheese

Stuffed Quail

“Mule” Crepes Moldovenesti

with homemade sweet cheese and raisins

Main Course:

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 or 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%