

## *Appetizers*

*All of the appetizers are homemade from scratch and most can be ordered as a combination.*

Bruschetta al Pomodoro

Portabella Bruschetta

Cherry Tomato with Creamy Chicken Salad

Cherry Tomato with Tuna Salad

Cherry Tomato with Goat Cheese and Basil

Mini Crab Cake

Breaded Mushrooms

Poached Salmon

Tortilla Roll-Ups

Canapé Platter

Bite-Size Club Sandwiches

Petite Beef Puff Pastry

Petite Spinich Pie

Deviled Eggs

Vegetable Platter

International Cheese Platter

Cold-Cut Platter

Fish Platter

Kabanosy & Pickle Bites

Cheese & Olives Bites

Petite Mushroom Eggroll

Petite Beef Eggroll

Mini Hot Dogs in a Blanket

Pigs in a Blanket

Herring in Sour Cream

Herring in Vinegar & Oil

## *Pierogi*

***Voted Chicago's Best** and enjoyed by President Clinton, Governor Edgar, Senator Simon and for your enjoyment as well. Choose from a large variety of fillings. They come with your choice of chopped finely fried bacon or onion, sour cream, homemade brown gravy and marinated tomato sauce. To satisfy your sweet tooth we suggest sweet pierogis such as blueberry, strawberry, plum and sweet cheese, served with sweet sour cream.*

Potato & Cheese

Potato & Onion

Potato & Bacon

Potato

Sweet Cheese

Chadder Cheese

Sauerkraut

Kraut and Mushroom

Cabbage

Mushroom

Beef

Chicken

Spinach

Blueberry

Strawberry

Plum



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# Entrees

*Our entrees are made with simple ingredients, the choicest cuts of meat, freshest fish and vegetables. Our secret is using the best ingredients possible, it's that simple.*

## **Veal Roulade**

Choice veal stuffed with seasoned ground veal, oven roasted, sliced, and served in a creamy and tangy horseradish sauce.

## **Veal Meatballs a la Polonaise**

Veal meatballs seasoned and served in a special dill sauce.

## **Veal Meatballs in Tomato Sauce**

Veal meatballs seasoned and served in a homemade tomato sauce.

## **Roast Beef**

Beef seasoned with spices and fresh pepper, oven roasted, sliced and served with old-fashioned brown gravy or mushroom sauce.

## **Beef Stew**

Marinated lean cubes of tender beef simmered in a rich sauce with vegetables.

## **Beef Tenderloin**

Seasoned tenderloin oven roasted, sliced, and served with mushroom sauce.

## **Beef Roll**

Tender slice of beef stuffed with seasoned ground veal, celery, carrots and fresh mushroom oven roasted and served in a creamy mushroom sauce.

## **Hungarian Stew**

Marinated cubes of pork with peppers, in a tangy brown sauce.

## **Poached Chicken Breast**

Breast of chicken poached and served in creamy lemon sauce

## **Kasia's Chicken Roulade**

Whole boneless chicken stuffed with seasoned ground veal, oven roasted and served in a creamy white sauce.

## **Chicken Kiev**

Breaded chicken breast stuffed with ham, cheese, and mushrooms.

## **Oven Roasted Chicken**

Seasoned pieces of chicken, roasted to perfection.

## **Meatloaf**

Seasoned ground pork oven roasted and served in a brown gravy.

## **Hunter's Stew**

Kraut blended with ham, sausage, mushrooms, & spices, cooked in tomato sauce.

## **Lima Bean Stew**

Lima beans, ham, & spices blended in a special tomato sauce.

## **Stuffed Green Pepper**

Green pepper stuffed with meat, rice, & mushrooms in tomato sauce.

## **Stuffed Cabbage**

A blend of rice & meat, or seasoned grated potatoes corralled on cabbage leaf.



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**Pork Roast**

Tender slices of seasoned pork, served in a brown gravy or mushroom.

**Plum Roast**

Sauce seasoned pork tenderloin, stuffed with plums, roasted & served in prune sauce.

**Pork Tenderloin**

Slice of lean pork, egg battered, pan fried with sauteed mushrooms on top.

**Stuffed Pork Tenderloin**

Slice of lean pork tenderloin stuffed with mozzarella cheese and mushrooms, egg battered and pan fried in vegetable oil.

**Veal Stew a la Kasia**

Lean cubes of marinated veal with vegetables in a light brown gravy.

**Baby Back Ribs**

Seasoned slab of ribs slowly broiled in a sweet baby ray's BBQ sauce.

**BBQ Mushroom Chicken**

Chicken drum sticks oven roasted in BBQ sauce with mushrooms.

**Spinach Chicken**

Breast of chicken stuffed with spinach & mushrooms in creamy white sauce.

**Mushroom Chicken**

Boneless breast for chicken stuffed with mushrooms and seasonings, oven roasted and served in a creamy mushroom sauce.

**Cheese Ravioli with Fresh Tomato Basil Sauce**

Stuffed Ravioli with tomatoes basil and herbs sauce.

**Cheese Lasagna**

Layered pasta, ricotta cheese baked in tomato sauce.

**Spinach Lasagna**

Layered pasta, ricotta cheese and spinach, baked in tomato sauce.

**Meat Lasagna**

Layered pasta, ricotta cheese and ground beef, baked in tomato sauce.

**Spaghetti with Meatballs**

Spaghetti topped with meatballs in homemade marinara sauce, sprinkle with grated Parmesan cheese.

**Polish Sausage & Sauerkraut**

Blend of sauerkraut & smoked homemade sausage.

**Stuffed Duck**

Oven roasted duck stuffed with a choice of vegetables or veal dressing.

**Stuffed Turkey**

Oven roasted turkey stuffed with a Choice of vegetables or veal dressing.

**Fish Filet in Greek Sauce**

Poached filet of cod seasoned & served with a greek vegetable sauce consisting of tomato sauce, vegetables, and seasonings.

**Filet of Cod**

Egg battered filet and fried in vegetable oil.

**Filet of Perch**

Filet egg battered and fried in vegetable oil.



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## *Vegetables & Starches*

*Choose from fresh and delicious selection of side dishes that will complete your meal.*

Potato Dumplings

Puree Potatoes

Garlic Potatoes

Potato Pancakes

New Potatoes in Dill

Mostaccioli

Macaroni & Cheese

Cabbage & Noodles

Rice with Vegetables

Vegetable Medley

Peas & Carrots

Corn in Garlic Sauce

String Beans with Bread Crumbs

Fried Cauliflower

Kraut with Caraway Seeds

Kraut with Split Pea

## *Salads*

*Most of these salads are made from scratch, using fresh vegetables and homemade dressings.*

Tossed Garden Salad

Tangy Pear and Blue Cheese Salad

Caesar Salad

Chicken Caesar Salad

Sun-dried Tomato, Feta and Nut Salad

Greek Salad

Mushrooms in Vinaigrette

American Potato

Creamy Vegetable Salad

Salad Kidney Beans in Mayonnaise

Kidney Beans in Vinaigrette

Tomato & Cucumber in Vinaigrette

Chicke Salad

Tuna Salad

Creamy Cole Slaw

Sweet & Sour Cole Slaw

Cucumbers in Sour Cream

Sweet & Sour Cucumbers

Sliced Beets

Sauteed Beets

Ground Beets with Horseradish

Red Cabbage Salad

Cheese Macaroni

Tortollin



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## *Soups*

*Our soups are made from best and freshest ingredients available, and there's no preservatives.*

Chicken Noodle  
Cream of Chicken  
Cream of Broccoli  
Clear Borszcz  
Ukrainian Borszcz  
Minestrone  
Tomato  
Mushroom Barley

Potato  
Lima Bean  
Dill Pickle  
Sauerkraut with Ham  
Split Pea  
Czarnina  
Tripe

## *Desserts*

*Choose from fresh and delicious selection of side dishes that will complete your meal.*

Assorted Blintzes  
Assorted Kolaczki  
Assorted Sweet Pastries  
Old-Fashioned Cheesecake

Homemade Jell-O  
Hawaiian Salad  
Fresh Fruit Platter  
Fresh Fruit Salad



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