

MAIN MEAL PACKAGES	
Buffet style self-serve	
<i>One main, two sides, one salad, bread/buns/butter, coffee</i>	
<i>Two mains, two sides, one salad, bread/buns/butter, coffee</i>	
Family style served	
<i>One main, two sides, one salad, bread/buns/butter, coffee</i>	
<i>Two mains, two sides, one salad, bread/buns/butter, coffee</i>	
Choice of mains	
<i>Chicken schnitzel</i>	
<i>Roasted chicken</i>	
<i>Chicken in a wine sauce</i>	
<i>Chicken in rice</i>	
<i>Breaded chicken skewers</i>	
<i>Pork schnitzel</i>	
<i>Pork in a mushroom sauce</i>	
<i>Barbequed pork back ribs</i>	
<i>Roast beef with gravy</i>	
<i>Roasted turkey</i>	
<i>Goulash</i>	
<i>Cabbage rolls (sarma)</i>	
<i>Ham and cheese crepes (palačinke)</i>	
<i>Sausages</i>	
<i>Minced lamb and beef rolls (čevapčići)</i>	
<i>Meat loaf</i>	
<i>Cooked ham</i>	
<i>Add a main</i>	
<i>Veal schnitzel upgrade</i>	
<i>Salmon upgrade</i>	
<i>Spit-roasted pork (approx. 30-35 people)</i>	
<i>Spit-roasted lamb (approx. 20-25)</i>	
Choice of sides	
<i>Roasted potatoes</i>	
<i>Mashed potatoes</i>	
<i>Stewed potatoes (restani)</i>	
<i>Rice with peas and mushrooms</i>	
<i>Mixed vegetable medley</i>	
<i>Pappardelle pasta (krpice)</i>	
<i>Bbaked noodles (mlinci)</i>	
<i>Cabbage with bacon</i>	
<i>Add a side</i>	
<i>Gnocchi upgrade</i>	
Choice of salads	
<i>Garden</i>	
<i>Coleslaw (oil & vinegar or creamy)</i>	
<i>Caesar</i>	
<i>Greek</i>	
<i>Broccoli</i>	
<i>Add a salad</i>	

FACILITY USAGE	
Hall rental	
<i>Daily and/or event type rate, plus HST, will apply to all per plate packages</i>	

STARTERS, DESSERTS, ADD-ONS & UPGRADES	
Anti-pasto buffet table	
<i>Veggies & dip; pickled veggies; cheeses; cured meats; bread; crackers</i>	
<i>Add prosciutto</i>	
<i>Add cocktail style shrimp with dip</i>	
Soup	
<i>Chicken, beef, or veggie broth & noodles</i>	
<i>Cream of broccoli</i>	
<i>Cream of cauliflower</i>	
<i>Potato leek</i>	
Pasta starter	
<i>Penne or farfalle with tomato, alfredo, or rosé sauce with permesan cheese</i>	
<i>Cheese tortellini pasta substitute</i>	
<i>Meat sauce upgrade</i>	
Desserts	
<i>Homemade Croatian cookies (suhi kolači)</i>	
<i>Cake (chocolate, vanilla, or strawberry)</i>	
<i>Strudel (apple and/or cheese)</i>	
<i>Crepes with cheese or jam (palačinke)</i>	
<i>Apple blossom, individually plated</i>	
<i>Vanilla & custard cream cake, plated</i>	

BASIC DÉCOR & STAFFING	
Décor	
<i>Cloth napkins</i>	
<i>Tablecloth (90" round linens)</i>	
<i>Tablecloth (108")</i>	
<i>Tablecloth (120")</i>	
<i>Tablecloth (72 x 120" long)</i>	
<i>Tablecloth (72 x 144")</i>	
<i>Tablecloth (90 x 156")</i>	
<i>Chair covers</i>	
Staffing	
<i>Chair & table set-up/take away, garbage removal</i>	
<i>Chair cover installation and removal</i>	

BAR PACKAGES	
Per-consumption bar	
<i>Spirits/premium; domestic/imported beer; wine (by the glass or bottle); bartender fees (\$20/hr if bar sales are under \$400, otherwise included)</i>	
Standard open bar	
<i>Vodka, rye, rum, gin, brandy; domestic beer; red & white wine; pop, juice, & water; wine & mixed drink glassware; bartender fees included</i>	
Premium open bar	
<i>Includes "Standard bar" as well as Jäger; Irish cream; plum brandy; scotch liqueur; B&B liqueur; one imported beer; 2 bottles of wine - 1 red, 1 white - per table; caesars; mineral water; lemon & lime garnishes</i>	
<i>Water glass add-on</i>	