

Each PACKAGE is for a minimum of 35 (adult) orders. We charge per number of chairs at the event or plates.

Dishes can be interchanged between the menus, additional charge may apply. Children ages 3-9 are half price.

A 200\$ non refundable deposit is required to secure your reservation. A final head count/menu is due 14 days prior to your function. For larger events of 80+ 10% down

payment is required for all bookings, 6 months prior to the event. Final payment is due 7 days before your function.

INCLUDED IN THE PRICE

ADDITIONAL CHARGES

Set up, full buffet service (2 hours) and break down

Delivery - For events catered in a 10 mile radius

Paper Plates (Heavy Duty), Plastic Utensils, plastic cups, paper napkins, To Go Boxes, warmers (sternos), printed menus.

+18% GRATUITY + State service TAX 7.35%

OPTIONAL CHARGES:

Additional hour \$2.50 PER PERSON

Delivery (over 10 miles) \$4 PER MILE

Real China plates w utensils \$2.00 Glass \$1.50 each

Coffee and Tea Setup \$2.50 per person

Sashes w/ setup - \$3.00 Cloth Napkins \$3.00 pp

Tablecloths - \$4.00 per person (guest)

Tables (8 person round) \$20 Chairs \$6 each

Water /Soda and ice served to tables \$2.50 pp

Sweet Buffet: \$10 per person: Assortment of Cannoli, Cheese cake, Cream Puffs, Tiramisu, Homemade Polish Pastries, Brownies, Chocolate Cake...



BACKYARD BBQ

- * Pulled Pork
- * Pulled BBQ Chicken
- * BBQ Grilled Kielbasa
 - * Mac & Cheese
- * Baked Beans or Cole Slaw

...with Corn Bread, BBQ Sauces

\$17.99 per person

CATERING & EVENT PLANNING

ENFIELD, CT

CHEF SUGGESTED ADDITIONS

Wings (lightly smoked, fried) +\$4 pp

Brisket +\$4 pp

Ribs (St Louis, sauce on a side)+\$4 pp

Burnt Ends +\$4 pp

(Double smoked BBQ brisket ends)

BBQ Meatballs +\$4 pp

Pastrami +\$4 pp

Piergoi +\$3 pp

BBQ Sliders (chicken or Pork) +\$4 pp

Cheese & Fruit Platter +\$3 per person

Vegetable Platter with dips +\$2 pp

Chicken Tenders +\$3 pp

Mozzarella Sticks +\$3 pp

Garden Salad with Rolls and Butter \$3 PP

POLISH BUFFET

- * Pierogi choose up to 2 kinds
 - * Kielbasa & Kapusta
 - * Golabki Stuffed Cabbage
 - * Mashed Potatoes
- Beet Salad or Garden Salad
- \$17.99 per person

CHEF SUGESTED ADDITIONS:

Red borscht (or any soup) +\$4

Country table: +\$6

Polish Delicatessen set up with Smalec,

Kiszka, Cold Cuts, Pickles,

Pickled mushrooms, Rye, Kabanosi, Mus-

tards, Horseradish...

Potato Pancakes \$3

Krokety (savory filled crepes) \$4

Bigos \$3

Crepes (thin pancakes with apple or cheese) \$3

Cheese & Fruit Platter +\$3 per person

Vegetable Platter with dips \$2 pp

Chicken Tenders \$3 pp

Mozzarella Sticks \$3 pp

Garden Salad with Rolls and Butter \$3 pp

For parties over 80 guests - 10% discount



GOLD CATERING PACKAGE

INCLUDES ADDITIONALLY:

2 Additional Hours of service (4 total + set up)

Cake Cutting and serving (buffet style)

Your choice of **4 Appetizers** (from next page)

Your choice of 3 Main Dishes from next page Chicken,

Beef, Pork, Fish or Vegetarian

Your choice of 2 side dishes

\$27.99 per person

PLATINUM PACKAGE

INCLUDES ADDITIONALLY:

Coffee and Tea set up station

Cake Cutting and serving (buffet style)

3 Additional Hours of service (5 total + set up)

Your choice of **5 Appetizers** (next page)

Your choice of 3 Main Dishes from next page Chicken, Beef, Pork, Fish or Vegetarian

Your choice of 2 side dishes

\$32.99 per person

DIAMOND PACKAGE

INCLUDES ADDITIONALLY:

Coffee and Tea set up station

Water /Soda and ice served to tables

Real China plates, glass, metal utensils

4 Additional Hours of service (6 total + set up)

white gloves circulating Appetizers (up to 2 out of 6)

Cake Cutting and serving

Your choice of **6 Appetizers** (next page)

Your choice of 3 Main Dishes from next page Chicken, Beef, Pork, Fish or Vegetarian

Your choice of 3 side dishes

\$49.99 per person



Appetizers

Vegetable Platter (Gluten Free)

Cheese platter (Gluten Free)

Cold Cuts platter selection of in House smoked meats, Kielbasa +classic American Cold Cuts

Fruit Platter (Gluten Free)

Pierogi

with Cheese and potato or Cabbage, Sauerkraut, Cheddar, Meat, Fruits (special order) pan fried or boiled, served with butter, Sour Cream or powder sugar...

Smoked Salmon (additional \$3 per person) (Gluten Free)

Our In House Smoked Salmon with cream cheese/horseradish Sauce, capers.

Shrimp Cocktail (additional \$2pp) (Gluten Free)

Scallops wrapped in Bacon (additional \$3pp) (Gluten Free)

Fried Mozzarella w red sauce

Wings lightly smoked, w celery and sauces on a side (Gluten Free)

Chicken Tenders served with Honey Mustard Sauce

Kielbasa with Kraut (Gluten Free)

Our Smoked Kielbasa, served with baked Sauerkraut)

Just Kielbasa -Our Smoked Kielbasa, boiled and sliced

Chicken Dishes

BBQ Pulled Chicken (Gluten Free)

Chicken Thighs, slowly smoked, pulled

Chicken Marsala

Chicken breast dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms

Chicken Francoise

Chicken Breast battered and fried, served with a creamy wine and lemon sauce

Herb Roasted Chicken (Gluten Free)

Whole chicken roasted in fresh rosemary, Oregano, Basil

Chicken Cordon Bleu (additional \$3 per person)

Pork Dishes

BBQ Ribs (Gluten Free)

Slow roasted and lightly smoked with our secret rub

Pulled Pork (Gluten Free)



Beef Dishes

Smoked Prime Rib (additional \$3 per person) (Gluten Free)

Whole Roast of Prime Beef Smoked with our secret Rub

Smoked Brisket - Smoked with our secret rub (Gluten Free)

Pastrami - Smoked Corned Beef (Gluten Free)

Sirloin Angus Beef Roast (Gluten Free)

Thin Slices of Roasted Sirloin of Angus Beef Au Jus served with Pan Juices

Ziti with Meat Balls - Ziti pasta or penne with our House made Meat balls and Red marinara sauce

Beef Bourgignon (Gluten Free)/ Goulash

Cubes of Prime Beef in a red Wine and onion Sauce

Lasagna with Beef & Sausage meat, Bechamel, Ricotta

Stuffed Cabbage - Hamburg Meat and Rice in Cabbage leaves, oven baked, served with Red Sauce

Fish

Salmon (additional \$3 per person) (Gluten Free)

Salmon steaks broiled with a mustard & dill crust

Cod - Cod in egg batter, fried, served in sauce Françoise (Lemon & Wine & Butter) (Gluten Free)

Vegetarian

Wild Mushroom Rice

Krokety (savory crepes filled with kraut & mushrooms)

Summer Vegetables Lasagna

Maple Quinoa with roasted vegetables

Sides

Potatoes—Mashed, Scalloped or Roasted w garlic and rosemary (Veg. & GF)

Roasted Vegetables - Roasted Broccoli, Carrots, Peppers, Squash w Olive Oil and Mediterranean Spices (Veg.& GF)

Summer Grilled (squash, eggplant, corn, peppers) (Veg.& GF)

Steamed Vegetables - Green beans and baby carrots quickly steamed and served with butter (Veg.& GF)

Pasta - Mac and Cheese, Ziti w Red Sauce, Alfredo... (Veg.)

Rice - Plain, Spanish with Glandules or Beans, Pilaf (Veg. & GF)

Baked Beans (Veg.& GF)

Sauerkraut (Kapusta) (Gluten Free)

Salads

Classic Caesar Salad OR Garden Salad

served with freshly baked bread rolls and Butter

Cole Slaw

Potato Salad or Pasta Salad

Since 1981!

We started 42 years ago with a Polish Deli and Pierogi Queen Bakery. From 2009 to 2023 we have catered **thousands** of weddings and other events in the old Polish National Home of Enfield – and in hundreds of venues all across New England, from 35 to 450 guests.

We have partnered with a dozen great venues and barns in Enfield / Suffield area to offer you the right catering service for any occasion. You can check the photos for all the venues on our web page and reviews on our facebook page. With a personal guarantee of food excellence by our chefs Ronald Cornell and Alexander Sasha Scherl.

Off Premise catering service by Smoke BBQ Cafe, Belvedere of East Windsor and Pierogi Queen Bakery (860) 745 5390 ext: 3

www.OldCountryBanquets.com
Tel: 860 745 5390 oldcountrybanquets@gmail.com

4 Alden Avenue Enfield CT 06082