Gala
BANQUETS

DIAMOND PACKAGE

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DIAMOND PACKAGE

- Price depends on how many people are guaranteed
- Children up to the age of 10 – 1⁄2 price
- 6 hour package (possibility of prolonging the party)
- 5 hours of open bar service (premium brand alcohol included)
- 1 bottle of wine on each table during dinner (White or Red); water; fresh bread, olive oil, and parmesan cheese
- Cocktail Hour: appetizers (choice of three)
- Family Style Dinner: Soup (choice of one), Salad (choice of one), Side Dish (choice of one), Main Entrées (choice of three), Potatoes (choice of one), Hot Vegetables (choice of one), Cold Vegetables (choice of one)
- Ice cream sundae as a dessert
- Sweet Table (pastries, fruit tray, coffee, tea)
- Swedish Table (choice of seven)
- Hot Course (choice of two)
- Chair covers - extra
- Fifth Third Bank & Free Valet Parking
- Decorations: flowers, candlesticks on the main table, candles on the other tables, napkins (different colors available), box for the envelopes

Reservations: In order to guarantee a reservation and price for the date you have selected, it will be necessary for you to place a deposit that is non-refundable. Half (1/2) of projected cost must be paid within 60 days prior to the date of the banquet. The balance must be paid seven (7) days before the occasion based on current guarantee (we only accept cashier's checks or money order). Final count of guests has to be given 7 days prior to the party (however the minimum guaranteed is not the subject to change). At any time after signing the contract should you, for any reason, not fulfill this agreement you are responsible for any losses which Gala Banquets incurs due to default. All deposits will be retained as liquidated damages..

If you are paying with a credit/debit card, Gala Banquets charges 2% more for the final invoice.

DIAMOND PACKAGE

COCKTAIL HOUR (3)

· Meatballs
· Mexican club finger sandwiches
· Cheese sticks
· Petite sirloins in gravy
· Breaded mushroom
· Peppers stuffed with different kinds of cheese
· Breaded shrimps
· Bruschetta
· Zucchini

SOUPS (1)

· Minestrone
· Chicken noodle
· Cream of broccoli
· Cream of asparagus
· Cream of mushroom
· Tomato soup with rice or noodles
· Cream of carrot
· Cream of green peas

SALADS (1)

· Garden fresh salad (dressing: choice of 2)
· Greek salad
· Italian salad
· Caesar salad
· Gala salad
· Spinach & strawberry salad with nuts, raisins, and poppy seed dressing or raspberry dressing

SIDE DISH (1)

· Variety of pierogies
· Potato finger dumplings
· Silesian dumplings
· Fettuccini alfredo
· Mostaciolli (red sauce or meat sauce)
· Pasta with pesto sauce
· Pasta with marsala sauce
· Pasta Gala
· Pasta with seafood

POTATOES AND ACCOMPANIMENTS (1)

· Mashed red potatoes skin-on with garlic and spinach
· Roasted potatoes - red
· Vesuvio style potatoes - white
· Mashed potatoes
· Red potatoes with butter and dill
· Buckwheat groats
· Rice with vegetables or mushrooms

HOT VEGETABLES (1)

· Green beans almandine
· Peas & carrots
· Fresh carrots with olive oil & garlic
· Fresh vegetable medley, mixed
· Sautéed sweet cabbage
· Corn
· Sautéed beets
· Broccoli in garlic butter sauce

COLD VEGETABLES (1)

· Cucumbers with sour cream & dill
· Red beets with horseradish or with onion
· Coleslaw
· Sauerkraut
· Red cabbage
· Carrots with raisins and pineapple
· Gala special beets
· Beets with feta cheese greek style

DIAMOND PACKAGE

MAIN ENTRÉE (3)

Chicken
· Sweet & sour chicken with pineapple
· Normandy style apple chicken with bacon & cream sauce
· Chicken with tomatoes and mushrooms or with pineapple with melted cheese
· Chicken malibu with ham, swiss cheese, honey & mustard
· Chicken de volaile
· Chicken marsala
· Chicken breast in Sicilian, marsala, teriyaki or Vegetable sauce (with lemon juice)
· Boneless skinless chicken breast with pecan or with mushrooms and onions
· Valentine chicken
· Fajitas with chicken
· French-style chicken
· Fried chicken
· Stuffed chicken rolls

Beef
· Beef old Polish-style with wild mushroom cream Saucee
· Roast beef top sirloin
· Boiled beef in horseradish gravy
· Old Polish-style beef goulash with mushrooms
· Beef cutlets in mushroom gravy
· Beef roll-ups with gravy
· Beef in pepper gravy
· Fajitas with beef

Pork
· Roast pork with pears
· Pork loin stuffed with vegetables, prunes or apricots
· Pork tenderloin in mushroom gravy
· Pork chops in almonds
· Pork tenderloin in onion gravy
· Pork wrapped in bacon with plums
· Hungarian-style pork
· Roasted ribs with barbecue sauce or stewed
· Gala cutlets baked with cheese
· Roasted pork neck with onions and mushroom
· Pork tenderloin in leek sauce
· Pork tenderloin in pear and mustard sauce

Fish
· Breaded whitefish
· Whitefish in dill sauce with lemon
· Viennese-style white fish
· Whitefish in lemon gravy or with spinach and nuts

Other
· Meatballs in mushroom gravy or in dill sauce
· Polish sausage with sauerkraut
· Stuffed cabbage in tomato or mushroom sauce

DESSERT

· Ice cream sundae with chocolate syrup

SWEET TABLE

· Pastries
· Fruit tray
· Coffee, tea

SWEDISH TABLE (7)

· Meat plate
· Cheese plate
· Tartar
· Eggs stuffed with tartar sauce
· Eggs stuffed with caviar
· Smoked salmon plate
· Herring in oil or sour cream
· Seafood salad
· Mussels broiled in chilly sauce
· Shrimp cocktail
· Vegetable salad
· Leek salad
· Fresh mozzarella with tomatoes & basil
· Ham in jelly with asparagus
· Turkey in jelly with asparagus
· Salmon tatar

HOT COURSE (1)

· Red borsch with croquet
· Hunter's stew
· Polish sausage with sauteed cabbage
· Other possibilities from the main meat menu