

MEMORIAL LUNCH



\$50

Cold Appetizers

BABY SALMON PLATTER

Thinly sliced wood smoked Alaskan salmon

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

*European style potato salad with diced boiled potatoes, eggs, carrots, **chicken**, pickles, and peas tossed in mayonnaise*

GREEK SALAD

Sliced tomatoes, cucumbers, bell peppers, onion, feta cheese, and olives seasoned with salt, and oregano, and dressed with olive oil

"HOLODETS"

Slowly cooked chicken by the chef's old recipe

FRENCH SALAD

Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, grilled chicken, and potato frits with delicate mayonnaise dressing tossed tableside and garnished with crushed walnuts

BABAGANOUSH

Roasted eggplant mixed in mayonnaise with house spices, garlic, and a dash of lemon juice, served with grilled pita

NORWEGIAN HERRING

Sliced herring served with marinated onions and kalamata olives, drizzled with extra virgin olive oil

Hot Appetizers

OVEN ROASTED POTATOES

Sliced red potatoes roasted with house spices

SAVORY MEAT CREPES

Homemade stuffed "blinchiki" with ground chicken, topped with a creamy mushroom sauce

PELMENI

Dumplings made with ground chicken and onions, boiled, and tossed with melted butter, served with sour cream and white vinegar

MUSHROOM JULIENNE

Traditional style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese, and served in buttery dinner rolls

GOURMET CHICKEN SHISH KABOB

Marinated chicken served on skewers family style with whipped mashed potatoes

Dessert

HOMEMADE DESSERTS

Assortment of traditional light and fluffy Napoleon, Carrot Cake, Blueberry Cheesecake, Profiteroles and Rum balls

Soft Drinks

Coke, Club Soda, Coffee, Tea

Final guest count must be provided to Passage no later than 24 hours prior to event date and may not be decreased the day of event

Items and prices are subject to change without notice

A Convenience Fee of 3.5% will be charged on all credit/debit card payments