

Passage

\$120

Gold Appetizers

ROASTED BEETS AND SHRIMP SALAD

Jumbo shrimp presented on a bed of arugula, red and yellow sliced beets, oranges, and grapefruit, mixed in chef's exclusive dressing, garnished with cilantro and blue cheese

BABY SALMON TRIO

A delicate trio of wood-smoked, sliced Alaskan salmon - featuring classic original, black pepper-spiced, and dill-seasoned varieties - artfully arrange and served with traditional accompaniments

ASIAN SKIRT STEAK SALAD

Grilled skirt steak served on a bed of arugula tossed in hoisin dressing with cherry tomatoes, carrots, red radish, and black croutons, sprinkled with sesame seeds

PROSCIUTTO AND FIG TARTINE

Prosciutto, creamy goat cheese, figs and fresh basil on toast points, lightly drizzled with honey and balsamic reduction

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing

"GALARETKA"

Slowly cooked chicken by the chef's old recipe

MIZERIA

Traditional Polish salad with diced cucumbers, tossed in sour cream, garnished with fresh dill

WĘDLIN

Assortment of premium cured meats, slonina, kabanos sausage, peasant kielbasa, jerky pork, smoked ribs, and chicken

SALATKA JARZYNOWA

Creamy and delicious traditional Polish vegetable salad with diced boiled potatoes, eggs, celery, carrots, pickles, and peas tossed in mayonnaise

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES

Barreled pickled red and white cabbage, cherry tomatoes, pickles, and marinated mushrooms

Soft Drinks

Coke, Club soda, Coffee, Tea

Hot Appetizers

ZIEMNIAKI SMAŻONE Z GRZYBAMI

Homestyle pan fried potatoes with Shiitake mushrooms

BIGOS - (POLISH HUNTER STEW)

Cabbage and sauerkraut, cooked with homemade smoked kielbasa sausage, sliced into 1/2-inch pieces, prunes and mushrooms, served in individual ramekins

PIECZONA KACZKA

Marinated roasted duck, stuffed with prunes and apples, with orange sauce on a side

NALESNIKI - SAVORY MEAT CREPES

Homemade stuffed "Nalesniki" with chicken, topped with a creamy mushroom sauce

KOTLET SCHABOWY

Thin, breaded, and pan-fried cutlet made from pork with whipped mashed potatoes

Main Course

EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

Assorted delicious grilled salmon kabob, pork ribs, chicken kabob, Lula kabob, mushrooms, asparagus wrapped in bacon, served with sautéed sauerkraut and golden roasted potatoes

Dessert

HOMEMADE TORTES

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

Alcohol included

1 bottle of Hangar One Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Final guest count must be provided to Passage no later than

48 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