Gala Banquets

"FRIDAY SPECIAL" PACKAGE

- Available only for parties hosted on Fridays

- Price depends on how many people is guaranteed

- Children up to the age of 10 – ½ price

- 6 hour package (possibility of prolonging the party)

- 5 hours of open bar service (Premium Brand Alcohol included)

- Wine on each table during dinner

- Family Style Dinner: Soup (choice of one), Salad (choice of one), Side Entree (choice of one), Main Entrees (choice of two), Potatoes (choice of two), Hot Vegetables (choice of one), Cold vegetables (choice of one)

- Ice cream sundae as a dessert

- Fruit tray, coffee, tea

- MB Bank Parking & Free Gala 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 receive a guaranteed reservation and price for the date you have selected, it will be necessary for you to place a deposit that is not returnable. 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 accept only cashier's check 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 of the contract, you should 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 ending invoice.

5639 N. Milwaukee Ave
Chicago, IL 60646
www.galabanquethall.com

E-mail: info@galabanquethall.com
Phone: 773-792-2262
Fax: 773-314-0051

Gala Banquets

"FRIDAY SPECIAL" PACKAGE

MENU

Salad (choice of 1)

- Garden fresh salad
- Greek Salad
- Italian salad
- Caesar salad
- Gala salad

** dressings (choice of 2)

- Spinach &strawberry salad with nuts, raisins, and poppy seed dressing or raspberry dressing

Hot Vegetables (choice of 1)

- Green Beans Almandine
- Peas & Carrots
- Fresh Carrots with Olive Oil & Garlic
- Fresh Vegetable Medley, Slightly Fried
- Sautéed Cabbage
- Corn

Cold Vegetables (choice of 1)

- Cucumbers with Sour Cream & Dill
- Red Beets with Horseradish or with onion
- Cole Slaw
- Sauerkraut
- Red Cabbage
- Carrots with Raisins and Pineapple

Soup (choice of 1)

- Minestrone
- Chicken Noodle
- Cream of Broccoli
- Cream of asparagus
- Cream of Mushroom
- Tomato Soup with Rice or Noodles

Side Entrée (choice of 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

Potatoes and Accompaniments (choice of 2)

- Mashed Red Potatoes Skin-On with Garlic and Spinach
- Roasted Potatoes
- Vesuvio Style Potatoes
- Mashed Potatoes
- Red Potatoes with Butter and Dill
- Buckwheat Groats
- Rice with vegetables or mushrooms

Dessert

- Ice cream sundae with chocolate syrup

Gala Banquets

"FRIDAY SPECIAL" PACKAGE

MENU

Main Entrée (choice of 2)

Chicken

- Sweet & Sour Chicken with Pineapple
- Normandy Style Apple Chicken with Bacon & Creamy 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 Sauce or in Vegetable Sauce
- Boneless Skinless Chicken Breast Pecan or with mushrooms and onions

Beef

- Beef Old Polish Style with Wild Mushroom Creamy Sauce
- Roast Top Sirloin of Beef
- 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

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 type Pork

Other

- Meatballs in Mushroom Gravy or in Dill Sauce
- Polish Sausage with Sauerkraut
- Stuffed Cabbage in Tomato or Mushroom Sauce
- Tilapia in Lemon Gravy or with spinach and nuts