Stardust Banquets & Gala Banquets

CATERING MENU (minimum 10 people)

Email: info@galabanquethall.com

Please call

(773) 318-0318

(312) 497-9628

Package 1

· $16.00 – per person (extra cost for delivery)
· 2 Meats or fish
· 2 Side entrées
· 2 Veggies

Package 2

· $18.00 – per person (extra cost for delivery)
· 3 Meats or fish
· 3 Side entrées
· 2 Veggies

Hot Side Entrée

- Pierogies - different kinds available
- Potato Dumplings
- Silesian Dumplings
- Crepes (choose between cheese, apple or strawberry)
- Mashed potatoes/with dill
- Potatoes with Spinach and Garlic
- Vesuvio Style Potatoes
- Pasta (sauce choice: tomato, alfredo, pesto, Marsala, meat sauce)
- Barley
- White Rice with veggies/mushrooms - $2.99
- Sautéed sauerkraut

Cold Veggies

- Cucumbers with Sour Cream & Dill
- Red Beets with Horseradish
- Vegetable salad
- Potato salad
- Cole Slaw
- Red Cabbage
- Sauerkraut
- Carrots with Raisins and Pineapple

Hot Veggies

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

Chicken/Turkey

- Chicken DeVolaile (mushrooms, cheese, ham)
- Chicken baked in pieces or Chicken Vesuvio Style
- Chicken Breast in teriyaki sauce
- Chicken breast in Sicilian or Marsala sauce
- Chicken Breast in tomatoes and mushrooms or pineapple with baked cheese
- Breaded Chicken Breast (mushrooms, onion)
- Chicken meatballs in dill or mushroom sauce
- Turkey Breast in Sauce

Pork

- Pork Loin Hungarian Style in wine
- Pork Loin wrapped in bacon with prunes
- Pork Cutlets with mushrooms
- Baked ribs
- Gala cutlets baked with cheese
- Pork Loin Stuffed with Vegetables, Prunes or Apricots
- Stuffed cabbage (tomato or mushroom sauce)
- Meatballs in dill or mushroom sauce

Beef

- Beef Roll Ups in Gravy
- Old Polish Style Beef Goulash
- Strogonow
- Old Polish Style Beef in Mushroom or horseradish or peper sauce.

Fish

- Breaded White Fish
- White fish in dill sauce with lemon
- Salomon in spinach or dill sauce ($3.00 extra)

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menu

Extras:

Salads

Gala Salad - $4.99 lb
Caesar Salad - $4.99 lb
Greek Salad - $4.99 lb
Spinach with Strawberries (raisins, nuts, poppyseed dressing or rasberry dressing) - $6.99 lb

Hot Veggies

Green Beans Almandine - $5.99 lb
Fresh Vegetable Medley, Slightly Fried - $5.99 lb
Peas & Carrots - $3.99 lb
Fresh Carrots with Olive Oil & Garlic - $3.99 lb
Corn - $3.99 lb

Cold Veggies

Cucumbers with Sour Cream & Dill - $3.00 lb
Red Beets with Horseradish - $3.99 lb
Vegetable salad - $3.99 lb
Cole Slaw - $3.99 lb
Red Cabbage - $3.99 lb
Sauerkraut - $3.99 lb
Carrots with Raisins and Pineapple - $3.99 lb

Hot Side Entrée

Pierogies (mix; 12 pieces) - $5.99
Potato Dumplings - $4.99 lb
Silesian Dumplings - $4.99 lb
Mashed potatoes/with dill - $2.99 lb
Potatoes with Spinach and Garlic- $2.99 lb
Pasta (sauce choice: tomato, alfredo, pesto, Marsala) - $4.99 lb
Barley - $3.99 lb
White Rice with veggies/mushrooms - $3.99 lb
Sautéed sauerkraut- $ $3.99 lb
Rice with fruits - $3.99 lb
Crepes – cheese, apple sauce or strawberries - $1.50 each
Croquet - meat or sauerkraut and mushrooms - $1.50 each
Stuffed cabbage - $5.99 lb
Baked Chicken wings - $4.99 lb
Stuffed mushrooms - $1.50 each
Chicken nuggets - $4.99 lb
Cheese pizza (individual) - $9.99
Fries - $2.99 lb
DeVolaille - $1.50 each
Chicken drumsticks staffed with mushrooms - $4.99 lb
Lamb meat – market price
Red Borsch – 16 oz. (1-2 people) - $1.50
Red Borsch – 1 gallon (16-18 people) - $15.00

Fish

Herrings in oil - $5.99 lb
Herrings in sour cream - $5.99 lb
Orange Roughy breaded fried or baked – $14.99 lb
Baked Salomon - $14.99 lb
Smoked Salmon – market price
White fish fried – $4.99 lb
Greek style fish - $5.99 lb
Fish in jello - $5.99 lb
Mussels – small plate (20 mussels) - $35.00
Mussels – big plate (40 mussels) - $45.00

Cold Side

Cheese tray (for about 25-30 people) - $45.00
Cheese tray (for about 15-18 people) - $35.00
Fruit Tray (for about 30 people) - $45.00
Fruit Tray (for about 15 people) - $35.00
Vegetable Tray (for about 30 people) - $35.00
Vegetable Tray (for about 15 people) - $25.00
Tray with cake (big tray) - $60.00
Tray with cake (small) - $50.00
Cold cuts and cheese tray (for about 30 people) - $45.00
Cold cuts and cheese tray 9for about 15 people) - $35.00
Fresh mozzarella, tomatoes, basil, balsamic vinegar (for about 30 people) - $45.00
Fresh mozzarella, tomatoes, basil, balsamic vinegar (for about 15 people) - $35.00
Eggs with caviar (25 pieces) - $22.00
Eggs with tartar sauce (25 pieces) - $20.00
Bruschetta with tomatoes (15 pieces) - $18.00
Bruschetta with tomatoes (25 pieces) - $30.00
Mini sandwiches (25 pieces) - $30.00 + $1.25 for each additional mini sandwich
Mini sandwiches (15 pieces) - $18.00
Wrap ups with salami, polish ham, cheese, cream cheese, polish dill pickles, red peppers, and lettuce (15 pieces) - $20.00 (30 pieces) - $40.00 (50 pieces) - $65.00