

WELCOME TO OUR KITCHEN
where we put our heart into everything we make.

Dinner Buffet Menu Suggestions - minimum of 15 people

Menu A \$13.75pp

- Bruschetta platter
- Choice of one meat
- Choice of one side
- Choice of two salads



Menu B \$16.75 pp

- Your Choice two meats
- Choice of one side
- Choice of one salad



Menu C \$21.75 pp

- Your Choice of three meats (Chicken, Pork, Beef)
- Choice of one side
- Your choice of one salad



LIVADIA SPECIALITIES:



- Stuffed Fish-Whole fish stuffed with crab meat and spices. \$49.99 each
- Roasted Duck with Apples \$49.99 each
- Fish - Wrapped in puff pastry served with steam vegetables and rice \$35.00 each
- Meat Patties \$2.99 each
- Sauerkraut Patties \$2.50 each

BEST OF POLISH TRADITIONAL DISHES:

1. Pierogies (Meat; Potatoes & Cheddar Cheese; Potatoes & Cottage Cheese; Cabbage & Mushroom) 10 pc \$7.99
2. Red Borscht + Croquet with meat or sauerkraut \$3.75 each
3. Potato-Vegetable Salad 10 portions \$25.00



MEATS: (1 piece per person)



1. Breaded Chicken Breast
2. Grilled Chicken Breast with grilled veggies
3. Chicken Breast stuffed with mushroom
4. Grilled Chicken & Pork Souvlaki
5. Chicken Parmesan (breaded chicken breast topped with tomato sauce and mozzarella)
6. Pork Schnitzel
7. Glazed Pork Roast with Carrots & Pear Sauce
8. BBQ Pork Ribs
9. Slowly -roasted Beef with gravy
10. Beef -Goulash
11. Breaded Fish

SIDES:



1. Roasted Potatoes with Herbs & Spices
2. Creamy Garlic Mashed Potatoes
3. Buckwheat (baked grain with spices)
4. Cooked Rice w/Carrots & Pears

SALADS: (extra salad \$2.50)



1. Caesar Salad with romaine lettuce, parmesan cheese, croutons,
2. Garden Salad with bell pepper, tomatoes, cucumbers with Italian dressing
3. Greek Salad with cucumbers, tomatoes, feta cheese, black olives
4. Cucumber Salad (mizeria)
5. Beet Salad w/onion
6. Polish salad with carrot, leek, apple
7. Korean Spicy Carrot Salad
8. Coleslaw
9. Steam Vegetables (cauliflower, broccoli, green beans, carrots)
10. Cooked Sauerkraut

PLATTERS:



Small platter (serves 8-10), Medium (serves 14-20)
 Large (serves 20-30)

1. Bruschetta Platter S.\$25.00 M.\$35.00 L.\$45.00
 (Diced Tomatoes marinated with basil and olive oil, served with toasted garlic crostini.)
2. Mini Wrap Platter S.\$40.00 M.\$59.00 L.\$69.00
 (Assorted flavored wraps cut into smaller size pieces)
3. Fresh Fruit Platter S.\$28.00 M.\$38.00 L.\$49.00
 (Our Fresh fruit trays contain selection of sliced: Cantaloupe, melon, pineapple, grapes, strawberries, orange)
4. Garden Vegetable Platter with spinach dip S.\$26.00 M.\$36.00 L.\$49.00
 (Garden-fresh and healthy combination of: celery, baby carrots, cauliflower, broccoli, cucumber, tomatoes, peppers)
5. Cheese Platter: S.\$45.00 M.\$75.00 L.\$95.00
 (An Assortment of cheeses sliced & cubed)
6. Meat Platter: S.\$45.00 M.\$75.00 L.\$95.00
 (An Assortment of fresh deli meats)
7. Shrimp Platter: S.\$49.00 M.\$69.00 L.\$95.00
8. Smoked Salmon Platter: S.\$45.00 M.\$75.00 L.\$95.00
 (Add a touch of class to any function with succulent smoked salmon platter. Garnished with dill, lemon slices and capers)

PLEASE NOTE:

- a minimum order of 15 people is required
- orders must be placed at least 1 day before pickup or delivery
- free local delivery on order above \$250.00
- Weekend delivery fee ranges from \$10.00 - \$25.00 depending on distance.
- All hot dishes are served in aluminum trays. Cold dishes are served on plastic platters/bowls.
- Additional \$0.25 per person charge applies for splitting a dish or individual packaging.