

Galaxy Banquets Chicago

\$98

Banquets Menu \$98 per person plus 22% service charge and 10% tax. (Sunday Only)

Cold Appetizers:

"Olivie" Salad

Traditional Country Style Salad with diced potatoes, eggs, carrots, bologna, pickles & peas with mayo

Galaxy Signature Salad

Grilled chicken breast, greenery, walnuts, cherry tomatoes, garlic and chef's special sauce

Royal "Raznosol"

pickled cabbage, cherry tomatoes and pickles

"Oladushki"

Homemade mini pancakes topped with premium Red Salmon Caviar

Country Assorted Salo Board

Slices of traditional and smoked Salo on brown bread, garlic and green onions

Smoked Lake Trout Tartines

Served on French bread baguette with a spread of eggs, cheese and mayo.

Mediterranean Quail Eggs Salad

Lettuce romaine, tomatoes cherry, quail eggs, cucumbers, red onions, croutons, Caesar dressing

Shrimp and Avocado Salad

Grilled baby shrimps, spring mix, avocado, bacon, corn, onions and chef's sauce.

"Holodets" Chicken

Slowly cooked chicken by the chef's recipe

Famous Odessa Forshmak

Herring, eggs, onion, green apple and butter, served with brown bread.

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions.

Puff Pastry Pirozhki

filled with mashed potatoes, mushroom and onions.

Grilled homemade sausages.

Served with red cabbage, carrots and sweet green peas salad.

Savory meat crepes

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

Main Course:

(Family Style)

Pork and Chicken shish kabob combo served with garlic mashed potatoes, sauce and marinated onions.

Dessert:

Sweets

Soft Drinks:

Compot, Pelegrino, Coke, Sprite, Coffee and Tea

A deposit is required to book your party. Final number of guests must be provided no later than 72 hours before the event and cannot be reduced afterwards.

All package changes must be made 7 days prior to the event. Galaxy Banquets reserves the right to final configuration, layout and table placement. Children must be always under adult supervision. Under no circumstances should you visit the kitchen and the stage.

Accepted forms of payment are cash, Zelle, credit cards. Credit card payments will be charged an additional 3.5%.

Galaxy Banquets Chicago

\$110

Banquets Menu \$110 per person plus 22% service charge and 10% tax.

Cold Appetizers:

Galaxy Signature Salad

Grilled chicken breast, walnuts, cherry tomatoes, garlic and chef's special sauce

Beef Carpaccio

Thinly sliced premium beef tenderloin. Served on a bed of arugula salad and drizzled with a balsamic glaze and Parmesan cheese.

Royal "Raznosol"

pickled cabbage, cherry tomatoes and pickles

"Oladushki"

Homemade mini pancakes topped with premium Red Salmon Caviar

Village Meat Board Assorted

Assorted smoked meats

Royal Seafood Tartines

Smoked Lake trout and salmon served on French bread baguette with a spread of eggs, cheese and mayo.

Roasted Eggplants Rolls

Grilled eggplant spread with cream cheese, mayo, garlic and cherry tomatoes.

"Delicious" Smachnyy Salad

Cucumber, radish, eggs, green onions, lettuce and sour cream

Tuna Salad

Quail eggs, tuna, Greek yogurt, red onion, green beans, cherry tomatoes, celery and chef's special sauce

Chicken Liver Pate

Homemade chicken liver served with brown bread and crackers.

Country Assorted Salo Board

Slices of traditional and smoked Salo on brown bread, garlic and green onions

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions

Puff Pastry Pirozhki

filled with mashed potatoes, mushroom and onions

Galaxy Pork Medallions

Pork tenderloin, mushrooms, shallot, garlic served with mashed potatoes in individual ceramic bowl

Grilled "Tilapia"

Wrapped with bacon and served with rice

Stuffed Portabella Mushrooms

onion, green bell pepper, spinach, tomatoes, feta and mozzarella cheese.

Main Course:

(Family Style)

Pork and Chicken shish kabob combo served with garlic mashed potatoes, sauce and marinated onions.

Dessert:

Sweets

Drinks:

Compot, Pelegrino, Coke, Sprite, Coffee and Tea

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Galaxy Banquets Chicago

\$125

Banquets Menu \$125 per person plus 22% service charge and 10% tax.

Cold Appetizers:

Lake Superior Smoked Trout

Premium smoked trout served with lemon, lime and oranges.

Galaxy Salad

Grilled chicken breast, walnuts, cherry tomatoes, garlic and chef's special sauce

Royal "Raznosol"

pickled cabbage, cherry tomatoes and pickles

"Oladushki"

Homemade mini pancakes topped with premium Red Salmon Caviar

Country Assorted Meat Board

Assorted smoked meats

Royal Assorted Tartines Platter

Smoked Salmon Served on French bread baguette, cream cheese, fresh dill and capers.

sliced filet mignon with horseradish sauce and micro greens on Ciabatta toast.

Eggplant Rolls

Grilled eggplant spread with cream cheese, mayo, garlic and cherry tomatoes.

Caprese Salad

Tomatoes, mozzarella and fresh basil

Greek Salad with Chicken

Crab Salad

Traditional Country Style Salad with diced potatoes, eggs, carrots, Crab meat, pickles & peas with mayo

Country Assorted Salo Board

Slices of traditional and smoked Salo on brown bread, garlic and green onions

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions

Mushroom "Julienne"

Sautéed Foie Gras

Personal portion of goose liver presented on a Pâte à Choux French dough.

Ukrainian Beef Stroganov

Filled mignon, onion, mushrooms, sour cream served with mashed potatoes in individual ceramic bowl.

Salmon Wellington

Salmon, spinach, white wine, parmesan, cream cheese, eggs and chef's special dough.

Main Course

(Family Style)

Royal Grilled Meat Platter

Pork ribs, Chicken Kebob, Lula kebab served sauce and salads

Dessert

Sweets

Drinks

Compot, Pelegrino, Coke, Sprite, Coffee and Tea

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Galaxy Banquets Chicago

\$140

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Cold Appetizers:

Grilled Shrimp & Calamari Salad

Cooked shrimps and calamari, mixed greens, avocado, lemon, green onions, parsley, capers, fry anchovies and olive oil (served individually in martini glass)

"Mimosa" with Smoked Trout Salad

Potatoes, carrots, eggs, smoked trout, cheese, dill, green onion and mayo

Royal "Raznosol"

pickled cabbage, cherry tomatoes and pickles

Prestige Crepes with Red Caviar

Layers crepes with cream cheese garnished with red caviar.

Cheese and Meat Assortment Tray

Assorted smoked meats, imported deluxe cheese served with crackers and grapes.

Seafood Assortment Platter

Smoked salmon, tuna and octopus

Country Assorted Meat Board

Tongue, "Buhenina" Domashnyaya" and chicken roulade served with fresh veggies.

Lake Superior Smoked Trout

Premium smoked trout served with lemon, lime and oranges.

Ukrainian Liver Cake

Chicken liver, eggs, onion, mayo and chef's spices.

Caesar salad with chicken

"Holodets"

Slowly cooked chicken and beef tongue by the chef's recipe

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions

Mushroom "Julienne"

Served individually.

Classic Cioppino Scallops

Scallops, roasted cauliflower, coconut, curry and mango sauce

Guinness Lamb Stew with Vegetables

Lamb, potatoes, carrots, onion, garlic, green peas

Maple Glazed Salmon

With Rice.

Main Course:

(Served individually)

Galaxy Signature

Roasted Duck leg

with apples and grilled veggies

Dessert:

Sweets

Drinks:

Compot, Pelegrino, Coke, Sprite, Coffee and Tea

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Galaxy Banquets Chicago

\$155

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Cold Appetizers:

Duck Salad with Grilled Pear

Slides of duck breast, mix spring, caramelized pears, walnuts, and chef's spices.

(Served individually)

Tuna Tartare

Ahi tuna, avocado, sesame seeds, crackers and cucumbers

Salata "Anastasia"

Potatoes, carrots, eggs, pickled cucumber, smoked salmon and red caviar with a mayonnaise base

Royal "Raznosol"

Pickled cabbage, cherry tomatoes and pickles.

Lake Superior Smoked Trout

Premium smoked trout served with lemon, lime and oranges.

Prestige Crepes with Red Caviar

Layers crepes with cream cheese garnished with red caviar.

Cheese and Meat Assortment Tray

Assorted smoked meats, imported deluxe cheese served with crackers and grapes.

Roasted Vegetables & Feta Cheese Salad

Oven roasted eggplant, zucchini, bell pepper, tomatoes, red onion and feta cheese, topped with chef's special sauce.

"Corbeau" Salad

Grilled beef tenderloin, fresh cucumber onion, red peppers, greenery and chef's special sauce

Royal Assorted Seafood Platter

Smoked salmon, tuna, shrimp and octopus

Charred Eggplant with Burrata

Grilled eggplant, walnuts, pomegranate, cilantro, garlic and burrata

Hot Appetizers:

Pan Style Fries Potatoes

with mushrooms & caramelized onions

Grilled Lamb Chops

marinated in chef's special spices, served with sauce and caramelized onions.

Classic Cioppino Scallops

Scallops, roasted cauliflower, coconut, curry and mango sauce

Pâtes feuilletées

Puff pastries hand pies with homemade cheese, mushrooms and savoy cabbage.

Royal Seafood Platter

Salmon, Chilean sea bass kebob, shrimp and octopus served with grilled vegetables.

Main Course:

(Served Individually)

Platinum Beef Tenderloin Steak

Served in plum sauce with red wine with grilled veggies

Dessert:

Sweets

Drinks

Compot, Pelegrino, Coke or Sprite, Coffee and Tea

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Galaxy Banquets Chicago

\$198

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Cold Appetizers:

"Unagi" Salad

*Seaweed salad, avocado, cucumber, unagi eel, sesame seeds and unagi sauce
(served individually)*

Mediterranean Mango Salad

Mango, baby spinach, cucumber, red bell pepper, red onion, pomegranate, cilantro, mint, lime juice and olive oil

Traditional Ukrainian Platter

Assortment of Salo, herring, green onions, pickled vegetables

Lake Superior Smoked Trout

Premium smoked trout served with lemon, lime and oranges

Prestige Crepes with Red Caviar

Layers crepes with cream cheese garnished with red caviar.

Cheese and Meat Assortment Tray

Assorted smoked meats, imported deluxe cheese served with crackers and grapes.

Roasted Vegetables & Feta Cheese Salad

Oven roasted eggplant, zucchini, bell pepper, tomatoes, red onion and feta cheese, topped with chef's special sauce.

"Mimosa" with Smoked Trout Salad

Potatoes, carrots, eggs, smoked trout, cheese, dill, green onion and mayo

Royal Assorted Seafood Platter

Smoked salmon, calamari, shrimp and octopus

Duck Salad with Grilled Pears

Slides of duck breast, mix spring, caramelized pears, walnuts, and chef's spices.

"Caprese" salad

Tomatoes, mozzarella and fresh basil

Hot Appetizers:

VIP Lobster Tail

(served individually)

Grilled Lamb Chops

marinated in chef's special spices, served with sauce and caramelized onions.

Classic Cioppino Scallops

Scallops, roasted cauliflower, coconut, curry and mango sauce

Duck Foie Gras

Personal portion of duck liver presented on a Pâte à Choux French dough.

Stuffed Quails

Marinated quails stuffed with wild rice, plums, raisins and apricot, chef's spices.

Main Course:

(Served Individually)

Galaxy Signature Short Rib Steak

Chilean Sea Bass

Served with roasted asparagus and grilled veggies.

Dessert:

Sweets and Fresh Fruits

Drinks

Compot, Pelegrino, Coke or Sprite, Coffee and Tea

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Extras.

Cold

Brown Bread with "Salo" \$1.5 pp

Traditional Ukrainian Platter Brown Bread with "Salo", herring, green onions \$3.50 pp

"Suba" Salad \$5.00 pp

"Olivie" Salad \$4.00 pp

Greek Salad with Grilled Chicken \$4.00 pp

Chicken and tongue "Holodets" \$6 pp (2 Pieces)

Puff Pastry Pirozhki \$4.00

*"Placinte" \$3.00 each
with homemade cheese, potatoes and cabbage with onions*

*"Plachinta" \$3.00 each
A traditional Moldavian dish, puff pastry filled with homemade cheese, scallions and dill.*

Desserts:

*"Mule" Crepes Moldovenesti \$5.00 Per Person
with homemade sweet cheese and raisins*

Hot

Bullion \$3.00 pp

Red Beets Borsh \$4.00 pp

Cabbage Rolls "Golubtsi" \$5 pp

Stuffed Pepper \$6 pp

hand-chopped beef, onions, carrots and rice Served with sour cream.

Mushrooms Julienne \$5.00

Dumplings-Pelmeni \$9.00

Stuffed Quails piece \$12.00 pp

Classic Cioppino Scallops \$9.00 pp

Chilean Sea Bass \$15 pp

Maple Glazed Salmon \$9.00 pp

Mititei Moldovenesti grilled small beef sausages \$7.00.

Ruby Beef Roulade \$8.00

Filled rolled beef meat with spinach, cheese, egg and spices.

Duck Crepes \$8.50 pp

Grilled Lamb Chops \$12.00 pp

Chebureki \$4.5

Roasted Duck leg with apples \$15.00 each

*Pork and Chicken skewers \$12.00
each Served with Red cabbage, carrots and sweet green peas salad.*

*Galaxy Signature Short Rib Steak \$25.00
Served with French crispy potatoes, roasted asparagus and baby carrots.*

*Grilled lobster tails with lemon & herb butter
\$29.00 each*