

Three generations of **Saranecki Brothers** have been catering to Chicagoland brides, grooms, and partygoers. As Saraneckis' celebrates our **73rd Anniversary**, we pay tribute to the great American melting pot by combining our many delicious ethnic menus into one grand menu. Feel free to mix and match amongst the various cultures. We will tailor your selection to your desires and type of celebration. All foods are prepared in our own kitchens and every course is cooked and presented with the utmost care and attention. We will also accommodate you if you prefer to serve specialty foods from your favorite restaurant.

A party at Saranecki's is always a gala affair to remember.

### Our Deluxe Package Plan Includes:

Room Rental for 6 Hours  
4 to 4 ½ Hrs Open Bar  
Name Brand Liquors  
Wine During Dinner

Floral Centerpieces  
Choice of Wedding Cake\*  
with cutting and packaging  
Large Elegant Dance Floor

All China Service  
Head Table Skirting  
Late Evening Coffee  
Linen Cloths & Napkins

Ample Free Parking  
Public Address System  
Coat Room Service  
Private Bride's Parlor

### Wines (Choice of One)

(unlimited carafes of your selected beverage throughout dinner)

Harvest Blush

Delicate Vin Rosé

White Chablis

Sangria \$1p

Soda Pitchers

For a slight additional charge per bottle you may choose:

White Zinfandel \$8.

Merlot or Shiraz \$9.

Chianti or Cabernet \$9.

Imported Champagne \$9.50

### Appetizers (Choice of One)

Cream of Chicken  
Cream of Broccoli  
Cream of Mushroom

Meza Platters \$3-5p  
Hot Red Borscht \$1p  
Chicken Tortilla Lime \$1p

Chicken Noodle  
Hearty Minestrone  
7 Grain Bread Bowl \$1.25p

Sopa de Fideo  
Fresh Fruit Cup  
Seasonal Melon Wedges

### Salads (Choice of One) (see 'condiments' at bottom for dressings)

Caesars Salad \$2p

Spring Greens Salad 2 dressings

Hawaiian Fruit Salad \$1p

Tossed Chef's Salad 2 dressings

Fresh Berry & Romaine poppy seed dressing \$3p

Antipasto Salad or Trays \$1-4p

Shopska Salad tomato, cucumber, feta \$2p

Sliced Tomato & Cucumber Vinaigrette \$1p

Grilled Vegetable Pasta Salad \$2.50p

Instead of a salad, you can finish your meal with our Seasonal Fresh Fruit Platters on each table with your choice of dessert at no extra charge.

### Buffet & Family Style Entrées (Choice of Two)

Sliced Roast Sirloin of Beef mushroom au jus

Carved Whole Roast Tom Turkey  
(giblet stuffing & cranberries)

Pollo Rostizado con Sazón

Beef Steak Fajitas tender & mild

Parmesan Chicken Breast \$1.25p

Pollo en Salsa Roja chiles guajillo y arbol

Bigos (Hunters Stew) \$2p

Grilled Boneless Breast teriyaki \$1.25p

Champagne Baked Ham

Hungarian Goulash \$1p

Chicken Fajitas onions, green peppers

Roast Loin of Pork \$1.50p

Beef Gołabki cabbage rolls

Baked Southwest Chicken

Lechón Asado achiote \$1p

Viennese Fried Chicken giblet dressing

Arroz con Pollo

Barbacoa de Puerco \$1p

Roast Chicken butter, garlic & oregano

(**And a choice of One More from below!**):

Shell Pasta vegetarian marinara sauce

Smoked Polish Sausage kapusta

Mostaccioli traditional Italian meat sauce

meat, cheese, or spinach Tortellini or Ravioli marinara sauce \$1p

Roasted Italian Sausage red sauce, green peppers

Puerto Rican Pasteles \$2p

### or Individual Style Entrées (Choice of one)

Chicken Cordon Bleu ham & swiss cheese stuffed

usda Prime Rib of Beef, au jus, \$4.50p

Boneless Breast of Chicken, butter, garlic, & oregano

Roast Long Island Duck, apricot cognac glaze

Stuffed Breast of Chicken Kiev, Welsh Rarebit Sauce

Tender 12 Hr Pot Roast Steak \$4p hearty mushroom gravy

### Potatoes (Choice of One)

Parsley Buttered gravy boat

Twice Baked \$2p

Mexican Rice

Frijoles Pintos

Creamy Whipped gravy boat

North Carolina Pintos

Arroz con Gandules

Frijoles Refritos

Baked Idaho butter & sour cream \$1p

Pierogi kapusta/potato/meat \$1-3p

Rice Pilaf peas & carrots

Habichuelas Negras

### Vegetables (Choice of One)

Butter Bathed Corn

Kapusta sweet & sour cabbage casserole

Fire Grilled Garden Vegetables \$2p

Whole Green Beans almondine, Milano, or bacon

Early June Peas carrots or mushrooms

Savory Greens & Cabbage tomato & bacon

### Fresh From Our Bakery (Choose an assortment)

Vienna Bread

Onion Rolls

European Rye

Hot Tortillas (in place of breads)

Poppy Seed Kaisers

Sesame Cross Buns

Focaccia or Ciabatta 50¢p

only Southern Corn Bread 85¢p

### Dessert (Choice of One) and Beverages (All beverages listed are included)

our famous Kolacki assorted fruit fillings

Apple Dumplings

Key Lime Tart \$1.25p

Pitchers of Ice Water

Ice Cream Cake Roll chocolate syrup

Fresh Fruit Platters\*(see salads)

Red Velvet Cupcakes \$1.25p

Fresh Brewed Columbian Coffee

Sherbert lime, rainbow, orange

Assorted Mini Pastries \$1p

Rum Cake Slice caramel sauce \$1p

Fresh Brewed Columbian DeCaf

creamy vanilla Flan Caramel

Tiramisu \$2p

2 Chocolate Strawberries \$1.50p

Hot Mini-carafes of Black Tea

Choose your favorite **Condiments\*** (Price based on menu selection)

Sour Cream\*

Horseradish white/red

Tabasco Sauce red or green

Various Chutneys\*

Creamy Garlic

Real Bacon Bits\*

Ketchup & Mustard

Lemon/Lime Wedges

Fresh Grated Parmesan

Buttermilk Ranch

A.1. Steak Sauce

Salsa Verde or Roja\* fresca

Kimchi\* or Soy Sauce

1000 Island Dressing

Italian Oil & Vinegar

Sliced Jalapenos

Pico de Gallo\*

Avocado\* or Guacamole\*

Classic French Dressing

Chunky Bleu Cheese\*

Ask about our partnering with your favorite Chinese, Indian, Thai, or other ethnic restaurant.

p Denotes per person charge.

Inquire about B.Y.O. traditional smoked pigs and lambs.

\* Denotes Additional Charge.