

Tastebud Temptations

*Gourmet to Casual
Custom Catering & Events
972-882-1700*



UKRAINIAN DISHES

Borscht

Beets with a variety of other vegetables, cream and dill – all made into a wonderful soup

Varenyky

Homemade dough filled with your choice of: potatoes and cheddar cheese, sauerkraut or cottage cheese. Served with sour cream or cream of mushroom sauce

Sour Holubtsi

Sour cabbage leaves filled with rice flavored with onions and dill, served with sautéed onions

Lazy Sweet Holubtsi

Cabbage leaves layered with rice and baked with sweet cream and onions or with tomato sauce

Kolach

Bread dough that has been braided, layered and baked

Sauerkraut Soup

Pork simmered with sauerkraut, onions and potatoes

Kutia

A delicious dish made from whole wheat kernels and sugar, poppy seeds, nuts and honey

Baked / Fried Fish

A whole white fish is skinned and the flesh is scraped free of the bones. The meat is then mixed with a bread stuffing and is cooked slightly before being stuffed back into the skin. It is then baked to a golden brown and served

Osyletsi

Pickled herring

Fasoli

White Northern beans cooked and mashed with onions and garlic

Pidpenky

Morel mushrooms cooked in cream, dill and onion

Nyshlaky

A crepe filled with sweetened cottage cheese

Pompushky

A doughnut filled with sweetened crushed poppy seed and served with a brown sugar cream sauce