

Versailles

\$130

Cold Appetizers

STARTER-MEXICAN STYLE CEVICHE (served individually)

CAVIAR PLATTER

A traditional, old-style serving of premium quality red caviar served with homemade Oladushki

MAINE LOBSTER SALAD

Mescaline mix, peeled oranges, pears, yellow and red peppers, diced tomatoes tossed in Chef's special dressing, topped with real lobster meat

BEEF CARPACCIO

Thinly sliced prime beef tenderloin drizzled with truffle oil, served on a bed of arugula, and topped with a balsamic glaze, shaved Parmesan cheese and capers.

VERSAILLES LAKE SUPERIOR TROUT

Fresh Lake Superior Trout smoked and garnished with red caviar, pomegranate seeds

ROYAL MEAT ANTIPASTO BOARD

Smoked duck breast, foie gras pate and roasted duck legs, served with an assortment of fruit and crackers, preserves on a wood board

TUNA TARTAR

Sashimi Grade Ahi Tuna mixed in sesame oil layered with tomatoes and avocado, topped with black caviar

GOAT CHEESE SALAD

Mescaline mix, fresh strawberries, mandarins, tossed in Chef's special dressing, topped with Fried Goat Cheese

EEL SEAWEED SALAD

Crabmeat, seaweed, seedless cucumber and carrot mixed in wasabi dill sauce and garnished with barbecue eel

WARM AVOCADO SALAD (served individually)

Avocado mixed with chorizo, garbanzo beans, fried leek, baby spinach, green onions and fresh garlic, mixed with homemade mayonnaise and topped with grated parmesan cheese.

"NAPOLEON" FISH PLATTER

Layered crepes with cream cheese and smoked salmon garnished with Red Caviar and a side of smoked Sturgeon

THE VENETIAN PLATTER

Assorted premium cured and smoked meats and cheeses

PICKLED VEGETABLE PLATTER

Barreled pickled red cabbage, spicy mushrooms, vine tomatoes and sour pickles

Soft Drinks

Compote, Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Hot Appetizers

PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

Home style fried potatoes (zharennaya kartoshka s gribami)

FOIÉ GRAS

Seared goose liver presented on a pear, topped with wild berry sauce and whole pine nuts

VERSAILLES SEAFOOD PLATTER (served individually)

Roasted jumbo shrimp topped with a creamy lemon butter sauce and a rumaki scallop topped with a sweet yet tangy apricot sauce.

CROWN OF NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices. (Royally presented as a crown, with electrifying flames)

BRAISED BEEF SHORT RIBS ON THE BONE

Slow braised beef short ribs served with Israeli couscous over homemade sauce

Main Course

CHILEAN SEA BASS AND VERSAILLES MEDALLION

(Served individually)

Grilled Sea Bass marinated in soy sauce composition, glazed with teriyaki sauce and sour cream and Filet Mignon topped with wild mushrooms and White Pure Blanc sauce. Served with deep fried baby potatoes and seasonal vegetable

Dessert

NAPOLEON CAKE AND TRUFFLES

Homemade Napoleon served with homemade chocolate truffles, accompanied with a side of fresh strawberries and raspberries

WILD BERRY FLAMBÉ (Served individually)

Homemade sugar pastry filled with a scoop of vanilla ice cream topped with flaming wild berry mix prepared tableside

Alcohol

Complimentary bottle of "Grey Goose" Vodka and your choice of Champagne, Red or White Wine (per 10 guests)

TAX AND GRATUITY NOT INCLUDED

Items and prices are subject to change without notice!

100 MCHENRY RD. • BUFFALO GROVE, IL.60089• TEL (847)465-9444 • FAX (847)465-1527

WWW.VERSAILLESCHICAGO.COM