

Versailles

\$38

Cold Appetizers

VERSAILLES STYLE CAT FISH

Baked fresh Cat fish marinated in chef's special herbs and lemon. Served with sweet chili sauce and roasted sesame seeds

SMOKED SALMON WRAP

Grilled tomato basil tortilla wrapped with smoked salmon, green onions and cream cheese. Served with berry capers

MEAT ANTIPASTO PLATTER GARDEN SALAD

Veal tongue, assorted sausages and homemade veal pâté

GARDEN SALAD

Fresh beef steak tomatoes, cucumber seedless, red onion, romaine lettuce, fresh dill mixed with olive oil and lemon juice

“OLIVIE” SALAD

European style potato salad made with diced boiled potatoes, eggs, carrots, Bologna sausage, pickles and peas, tossed in Mayonnaise

ODESSA STYLE “EGGPLANT CAVIAR”

Baked eggplant delicately chopped and mixed with roasted tomatoes, red onions, garlic and fresh cilantro. Served with crispy parmesan crostini.

SALAD “DELICATESSEN”

Thinly sliced veal tongue and plum tomatoes, pan fried mushrooms and onions, garnished with fresh garlic, tossed with delicate mayonnaise dressing

DEL MAR SALAD

Seasonal favorite Venetian Seafood Salad made with grilled calamari, chilled shrimp, mixed with spinach, diced tomatoes and yellow pepper, tossed in delicate homemade dressing

PICKLED VEGETABLE PLATTER

Barreled pickled white cabbage, green tomatoes and sour pickles.

BALTIC HERRING

Sliced herring served with marinated red onion, sweet peas, lemon and a touch of extra virgin olive oil

Soft Drinks

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

Hot Appetizers

VILLAGE STYLE POTATOES

Baby potatoes roasted with house spices and garlic .

MEAT CREPES PLATTER

Homemade crepes stuffed with chicken and topped with creamy mushroom sauce

SIBERIAN HOMEMADE PELMENI

Russian style ravioli with ground chicken served with sour cream

MUSHROOM JULIENNE

A delicious mix of dry forest mushrooms, champignons with fresh leek, yellow onion, baked to perfection with mozzarella cheese

Main Course

CHICKEN SHISH KABOB

Marinated chicken served family style with whipped mashed potatoes

ROYAL BASSA FISH FILLET PLATTER

Home style pan fried Bassa fillet, topped with chef's special sauce

Dessert

APPLE AND RASPBERRY PUFF STRUDEL

Alcohol

Unlimited Champagne

TAX AND GRATUITY NOT INCLUDED

Items and prices are subject to change without notice!

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WWW.VERSAILLESCHICAGO.COM