

Versailles

\$45

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

CRUNCHY CHICKEN SALAD

Grilled, juicy chicken breast mixed with cabbage, shaved carrots, red onion, and sweet corn, tossed in chef special dressing and topped with fried tortilla strips

SMOKED SALMON PLATTER

Sliced smoked Norwegian salmon. Served with berry capers, cream cheese and Kalamata olives

MEAT ANTIPASTO PLATTER

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 CREPE PLATTER

Homemade crepes stuffed with chicken and topped with creamy mushroom sauce

DUNGENESS CRAB CAKES

Dungeness crab meat, mixed with Dijon mustard, green onion, dill, parsley, bell pepper, topped with a roasted red pepper sauce

MUSHROOM JULIENNE

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

Main Course

PAN-SEARED COD FISH

Pan-seared cod loin marinated with white wine and a tomato basil sauce, topped with cherry tomatoes, garlic, fresh basil and a touch of fresh lemon juice.

CHICKEN SHISH KABOB

Marinated chicken served family style with whipped mashed potatoes

LULA KABOB

Ground pork, beef and chicken mixed with onion, cilantro and spices, topped with marinated vegetables

Dessert

APPLE AND RASPBERRY PUFF STRUDEL

Alcohol

1 bottle of House Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

TAX AND GRATUITY NOT INCLUDED
ITEMS AND PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE!