

Versailles

\$88

Cold Appetizers

VERSAILLES LAKE SUPERIOR TROUT

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

MEDITERRANEAN SALMON SALAD

Smoked salmon tossed in a fresh spring mix and arugula with grape tomatoes, red onions, bell peppers and seasoned croutons, topped with a homemade creamy feta-mustard dressing and garnished with pickled quail eggs

CREPES WITH RED CAVIAR

Butter crepes served with premium quality red caviar

CAPRESE SALAD

Sliced fresh mozzarella cheese and red Beefsteak tomatoes, topped with fresh basil and drizzled with a balsamic glaze and olive oil. Served on a bed of fresh arugula with balsamic dressing.

MEAT ANTIPASTO BOARD

Assorted premium cured and smoked meats served on a wood board.

COLORFUL BEETS SALAD

Sliced golden and red roasted beets served with Mesclun lettuce mix and tossed with a homemade apple-ranch dressing. Garnished with goat cheese and sweet roasted almonds

DUCK CONFIT SALAD

Braised duck meat mixed with a mesclun mix, mandarin oranges, grilled pineapples and dry cranberries, tossed with a creamy, sweet raspberry dressing and topped with caramelized almonds.

ROYAL FISH PLATTER

Sliced smoked Atlantic salmon and Captain with cream cheese and capers

“ARISTOCRAT” SALAD

Shaved, crunchy daikon radishes mixed with mushrooms, marinated pork and crispy fried onions, tossed with homemade mayonnaise and topped with fried carrots.

BALTIC HERRING

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

PICKLED VEGETABLE PLATTER

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

Soft Drinks

Cranberry Juice, Coke, Diet Coke, Sprite, Tea, Coffee

Hot Appetizers

PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

Home style fried potatoes (zharennaya kartoshka s gribami)

PORTOBELLO MUSHROOM

Marinated grilled Portobello mushroom stuffed with chorizo, feta cheese and onions, baked to perfection with provolone cheese.

FRENCH STYLE PORK MEDALLION

Grilled pork tenderloin stuffed with mozzarella cheese and cilantro wrapped in bacon with Chef special guayaba sauce

CHILEAN SHRIMP PLATTER

Chilean shrimp sautéed in sweet garlic chili sauce and served on skewers on pineapple

BRAISED LAMB SHOULDER

Slow braised lamb shoulder over homemade sauce

Main Course

ATLANTIC SALMON

Fresh salmon filet, stuffed with baby spinach and garlic, topped with a creamy wild-mushroom parmesan sauce.

PALACE BISTRO FILET

Grilled beef medallion, topped with fresh marinated vegetables

CHICKEN TABAKA

Whole tender Cornish Hens, flattened, brushed with pepper and garlic, pan fried to a golden crust, served with whipped mashed potato and meat sauce

Dessert

REFRESHING PLATTER OF SEASONAL FRUITS

HOMEMADE TORTES (NAPOLEON AND SMETANNIK)

Alcohol

Complimentary bottle of 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!

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