

# 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

Homemade Bujenina and veal tongue serve with horseradish

### GARDEN SALAD

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

### "OLIVIE" SALAD

European style potato salad made with diced boiled potatoes, eggs, carrots, chicken Bologna, 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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