

# 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, and Kalamata olives

### 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 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, topped with roasted red pepper souse, 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 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!