



\$88

# Versailles

## Cold Appetizers

### VERSAILLES LAKE SUPERIOR TROUT

*Fresh Lake Superior Trout smoked and garnished with Red Caviar*

### MEDITERRANEAN SALMON SALAD

*Smoked salmon tossed with grape tomatoes, avocado, cucumbers, and topped with a homemade creamy feta-mustard dressing*

### 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 with Queen green olives*

### 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 mango-pineapple dressing. Garnished with goat cheese and caramelized walnuts*

### 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.*

### DUCK CONFIT SALAD

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

### 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 SHITAKE 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 balsamic glaze*

### 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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