VERSAILLES

\$65

Tax and Gratuity

Included

Pold Appetizers

SMOKED SALMON PLATTER

Sliced smoked Norwegian salmon

SALAD "DELICATESSEN"

Thinly sliced veal tongue and plum tomatoes, pan fried mushrooms and onions, garnished with fresh garlic, tossed with delicate mayonnaise dressing

FARSHMAK

Norwegian Herring chopped and mixed with onions, apples and tossed in oil

DIANA SALAD

Grape tomatoes, dried cranberries, toasted walnuts on spring greens with raspberry vinaigrette sprinkled with feta cheese

ISRAELI EGGPLANT SALAD

Baked eggplant mashed and mixed with olive oil and various seasoning, paired with pita bread

APPETIZER CAPRESE

Sliced fresh mozzarella cheese and red Beefsteak tomatoes, topped with fresh basil and drizzled with a balsamic glaze and olive oil. Served with Oueen Green olives

GEFILTE FISH

Stuffed Carp

"RAZNOSOL" PLATTER

Barreled pickled red and white cabbage, spicy mushrooms, cherry tomatoes and sour pickles

STUFFED EGGS

Boiled eggs stuffed with chicken liver, onions, boiled egg yolk and mayonnaise

Hot Appetizers

CHICKEN BOUILLON WITH PIROSHKY

GARLIC ROSEMARY POTATOES

Baby baked potatoes spiced in rosemary and garlic

MAINA WITH CHICKEN

Traditional Jewish crisped pie filled with chicken, mushrooms, hard-boiled eggs, onions, and dill, topped with a creamy mushroom sauce.

ESIK FLEISCH

Beef stew in sweet and sour gravy

Main Pourse

BALSAMIC SALMON PLATTER

Grilled Salmon marinated in soy sauce composition, with balsamic glaze, served with grilled vegetables

CHICKEN SHISH KABOB

Marinated chicken served family style with whipped mashed potatoes



REFRESHING PLATTER OF APPLES WITH HONEY

HOMEMADE CAKE

Soft Srinks Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Alcohol included

2 bottles of Wine per 10 guests.

Items and prices are subject to change without notice.