



\$88

Versailles

Cold Appetizers

VERSAILLES LAKE SUPERIOR TROUT

Fresh Lake Superior Trout smoked and garnished with Red Caviar

CRAWFISH SALAD

Crawfish tail meat, baby shrimp, and crab meat tossed in a special tangy dressing. Served around pieces of whole crawfish

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.

GREEK SALAD

Hearts of romaine, bell pepper, tomatoes, cucumber, red onion, mixed with balsamic dressing and topped with feta cheese and olives

ROYAL FISH PLATTER

Sliced smoked Atlantic salmon and Captain with cream cheese and capers

SALAD "DELICATESSEN"

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

SEARED BEEF TENDERLOIN ON TOAST POINTS

Thinly shaved prime beef tenderloin, topped with homemade horseradish sauce and Arugula.

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)

COULIBIAC WITH CHICKEN

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

FRENCH STYLE PORK MEDALLION

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

HALIBUT FILET

Marinated halibut filet wrapped in papillote, topped with lemon, seasoned vegetables, and fresh thyme

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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WWW.VERSAILLESCHICAGO.COM