

Versailles

\$105

Cold Appetizers

TREASURE OF THE SEA

Smoked jumbo shrimp, tender octopus, and grilled calamari steak served with a Mexican style sauce.

VERSAILLES LAKE SUPERIOR TROUT

Fresh Lake Superior Trout smoked and garnished with Red Caviar

TUSCAN PANZANELLA SALAD

Chopped soaked bread, tomatoes, cucumbers, onion, bell pepper, topped with Bresaola and dressed with Pear-Balsamic dressing

CREPES WITH RED CAVIAR

Butter crepes served with premium quality red caviar

VILLAGE STYLE MEAT ANTIPASTO BOARD

Homemade smoked duck breast, Bresaola, Capicola, foie gras pate. Served with orange marmalade an assortment of crackers, on a wood board

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.

TUNA TARTAR

Sashimi Grade Ahi Tuna mixed with chef's special sauce, layered with tomatoes and avocado. Garnished with curly cucumber, topped with black caviar and fried bean threads

SEARED BEEF TENDERLOIN ON TOAST POINTS

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

ROYAL FISH PLATTER

Sliced smoked Atlantic salmon and Captain with cream cheese and capers

COCONUT SHRIMP SALAD

Mescaline Mix, dried cranberries, pineapple chunks, diced mango, mandarin orange and caramelized almonds tossed with raspberry vinaigrette, topped with Coconut Shrimp

PICKLED VEGETABLE PLATTER

Barreled pickled red cabbage, spicy mushrooms, vine tomatoes and sour pickles

Soft Drinks

Cranberry Juice, Coke, Diet Coke, Sprite, Coffee, Tea

Hot Appetizers

PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

Home style fried potatoes (zharennaya kartoshka s gribami)

SEA SCALLOPS

Pan fried scallops with caramelized pineapple, garnished with Pearle onion, green beans and grape tomatoes. Served on the seashells.

FRENCH STYLE PORK

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

ROASTED DUCK

Wine marinated roasted duck, glazed with orange juice and topped with cherry sauce

VEAL SKIRT STEAK

Grilled veal skirt steak topped with Boursin cheese and fried leek. Served with demi-glaze 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

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices. Served with Baby potatoes and meat sauce

Dessert

REFRESHING PLATTER OF SEASONAL FRUITS

ASSORTED EUROPEAN SWEETS

Alcohol

Complimentary bottle of "Kettle One" 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!

There is a 3% Surcharge for all credit/debit card payments

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