

Versailles

\$56

Cold Appetizers

VERSAILLES STYLE PERCH FISH

Perch fish marinated in a special sauce with carrots, onions, celery, and leek

CHICKEN CAESAR SALAD

Chopped Romaine lettuce, grilled chicken, roasted garlic brioche croutons, topped with Parmesan cheese and dressed with anchovy Caesar dressing

SMOKED SALMON PLATTER

Sliced smoked Norwegian salmon. Served with berry capers, and Kalamata olives

MEAT ANTIPASTO PLATTER

Homemade bujenina and veal tongue served 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 salad made with diced boiled potatoes, eggs, carrots, chicken Bologna, pickles and peas, tossed in mayonnaise

SPICY KANI SALAD

Thin shreds of imitation crab sticks and seaweed mixed with Japanese mayonnaise and drizzle with hot sesame seed oil, topped with Tobiko

“ARISTOCRAT” SALAD

Shaved, crunchy daikon radish mixed with fried mushrooms, grilled chicken and carrot, tossed with homemade mayonnaise and topped with crispy onion

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

BLACK TIGER SHRIMP COCKTAIL

Jumbo shrimp marinated with olive oil, dry oregano, and fresh basil, served with the chef's exclusive cocktail sauce.

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. Served with creamy-dill sauce

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 spicy mayonnaise

MUSHROOM JULIENNE

A delicious mix of dry forest mushrooms, champignons with fresh leek, yellow onion, baked to perfection with mozzarella cheese

Main Course

ROYAL COD FISH

Pan fried seasoned cod fish, topped with a sweet and tangy chili sauce.

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!

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

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