

Versailles

\$75

Only Friday Cold Appetizers

CAESAR SALAD WITH CHICKEN

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

BLACK TIGER SHRIMP COCKTAIL

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

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.

GARDEN SALAD

Fresh beef steak tomatoes, cucumber seedless, red onion, fresh dill mixed with olive oil and lemon juice

ROYAL SALMON PLATTER

Sliced smoked Norwegian salmon with red onions, cream cheese and capers

CRABMEAT SEAWEEED SALAD

Crabmeat and seaweed mixed with trio sauce

"ARISTOCRAT" SALAD

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

BALTIC HERRING

Sliced herring served with marinated red onion, sweet peas, lemon and a touch of extra virgin olive oil

PICKLED VEGETABLE PLATTER

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

Soft Drinks

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

Hot Appetizers

ROASTED 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

BEEF STROGANOFF IN THE BREAD BOWL

Lean beef sirloin sautéed and simmered in sour cream, beef stock and onions served in the bread bowl

Main Course

PAN-SEARED COD FISH

Pan-seared cod loin marinated with white wine and topped with roasted red pepper souse, and a touch of fresh lemon juice.

CHICKEN SHISH KABOB

Marinated chicken served family style with Baby potatoes

ROASTED PORK LOIN

Flattened pork tenderloin marinated in a homemade mustard-mayonnaise, stuffed with a creamy mushroom mousse and prunes, and rolled with crispy bacon. Topped with a creamy parmesan sauce

Dessert

REFRESHING PLATTER OF SEASONAL FRUITS

HOMEMADE TORTES (NAPOLEON AND SMETANNIK)

Alcohol

Complimentary 1 bottle of House Vodka per 10 guests

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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