

Versailles

\$88

Cold Appetizers

VERSAILLES LAKE SUPERIOR TROUT

Fresh Lake Superior Trout smoked and garnished with Red Caviar

CRABMEAT SEAWEED SALAD

Crabmeat and seaweed mixed with trio sauce

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.

ROYAL SALMON PLATTER

Sliced smoked Atlantic salmon with cream cheese and capers

MEAT ANTIPASTO BOARD

Assorted premium cured, and smoked meats served on a wood board.

BLACK TIGER SHRIMP COCKTAIL

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

SALAD "DELICATESSEN"

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

ASSORTED EGGPLANT

Marinated grilled eggplant with garlic, lemon juice, fresh herbs and "Odessa" style eggplant caviar

BALTIC HERRING

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

PICKLED VEGETABLES PLATTER

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

Soft Drinks

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

Hot Appetizers

PAN FRIED POTATOES WITH SHIITAKE 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.

BACON-WRAPPED TILAPIA

Marinated tilapia wrapped in bacon, pan fried to perfection and drizzled with chipotle-cilantro oil.

MUSHROOMS JULIENNE

A delicious mix of dry forest mushrooms, champignons and yellow onions, baked to perfection with mozzarella cheese. Served individually in the buttery rolls

BRAISED LAMB SHOULDER

Slow braised lamb shoulder over homemade sauce

Main Course

STURGEON KEBOB

Marinated sturgeon filet served with grape tomato and grilled vegetables

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

CHICKEN TABAKA

Whole tender Cornish Hens, flattened, brushed with pepper and garlic, pan fried to a golden crust, served with baby 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!

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

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