

# 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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