

NO PORK

Passage

\$125

Cold Appetizers

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

NIÇOISE SALAD

Classic French Salad with seared Ahi Tuna, arugula, olives, cherry tomatoes, asparagus, hard-boiled quail eggs, and warm sliced baby potatoes, dressed with honey mustard dressing

HOUSE SMOKED SALMON CARPACCIO

Wood smoked sliced Alaskan salmon thinly sliced and topped with a light drizzle of crème fraîche

"MONPLAISIR" SALAD

Thinly sliced veal tongue, fried onions, shiitake mushrooms, and vine tomatoes tossed in chef's creamy dressing, garnished with crispy onions

TERRINE DE FOIES DE VOLAILLE

Chicken liver pâté: a rich starter to a meal served with French bread

INSALATA CAPRESE SKEWERS

Cherry tomatoes, mozzarella balls, and fresh basil tossed in olive oil and drizzled with balsamic vinegar

ASSORTED MIX OF MINI TARTINES

Seared filet mignon with horseradish sauce and micro greens accompanied by Bresaola with creamy goat cheese, arugula and glazed onion, served on a toast

FRENCH SALAD

Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato frits with delicate Provencal dressing tossed tableside and garnished with crushed walnuts

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

COUNTRY STYLE TRADITIONAL POTATO SALAD "OLIVIE"

European style potato salad with diced boiled potatoes, eggs, carrots, chicken, pickles, and peas tossed in mayonnaise

AUTHENTIC BOARD

Assortment of individually plated sliced herring, and premium pickled vegetables

Soft Drinks

Coke, Club Soda, Coffee, Tea

Hot Appetizers

HOMESTYLE PAN FRIED POTATOES

Topped with shiitake mushrooms and onions

SAVORY MEAT CREPES

Homemade stuffed "blinchiki" with chicken, topped with a creamy mushroom sauce

BUTTERFLY COCONUT SHRIMP

Jumbo Shrimp breaded in coconut flakes, sprinkled with sesame seeds

STIR FRY LAMB

Stir fry with thin slices of lamb simmered in a soy, brown sugar, garlic, and ginger sauce, paired with scallions, served over steamed rice and crispy fried cellophane noodles sauce

STEAK SKEWERS

Beef tenderloin steak with beer marinade and jalapeno parsley chimichurri sauce

Main Course

EXCLUSIVE GRILLED MEAT, FISH AND VEGETABLE PLATTER

*Assorted delicious grilled **Salmon kabob, Lamb kabob, Chicken kabob, Lula kabob (beef and chicken)**, served with golden roasted potatoes, grilled mushrooms and vegetables*

Dessert

HOMEMADE DESSERTS

Assortment of traditional light and fluffy Napoleon, Carrot Cake, Blueberry Cheesecake, Profiteroles and Rum balls

FEAST OF FRESH FRUITS AND BERRIES

Alcohol included

1 bottle of Hangar One Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Final guest count must be provided to Passage no later than

48 hours prior to event date and may not be decreased the day of event

Items and prices are subject to change without notice

A Convenience Fee of 3.5% will be charged on all credit/debit card payments

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