

Passage

\$158

Cold Appetizers

FISH TARTARS

Assortment of sashimi grade Ahi tuna and Alaskan fresh salmon tartars

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

MANDARIN MOULARD DUCK SALAD

Seared dark slivers of boneless duck meat served on a bed of mix greens, topped with a mandarin and pomegranate dressing, garnished with Almond homemade cheese

"GÂTEAU DE CRÊPES SALÉES"

Layered crepes with smoked salmon and cream cheese garnished with Red Caviar accompanied with cold smoked Escolar

EEL PINEAPPLE CANAPE

Fusion recipe of grilled unagi canape with pineapple served on a bed of fine rice Vietnamese vermicelli, drizzled with Japanese eel sauce

BEEF CARPACCIO

Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points

TERIYAKI SEAFOOD SALAD

Pan seared eel, shrimp, cuttlefish, and green mussels accompanied with avocado, cherry tomato, rice noodles and pine nuts, tossed in teriyaki sauce

SORRENTO BURRATA SALAD

2oz. Burrata served with thinly sliced prosciutto over ripe melon and figs, chopped basil, mixed in virgin olive oil and a touch of fresh mint

GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing

ROASTED BEET & GOAT CHEESE SALAD

Red and golden roasted beets, delicately cubed and tossed in the chef's exclusive dressing, arranged over a bed of fresh mixed greens, finished with caramelized roasted walnuts, a sprinkle of creamy goat cheese, and decorated with delicate microgreens

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

Hot Appetizers

FINGERLING POTATOES

Baked to perfection topped with Shiitake mushrooms

GOURMET DUCK CREPES

Homemade stuffed "blinchi" with pulled roasted duck mixed with raisins, plums, and apricots, drizzled with cherry sauce

PAN SEARED SEAFOOD PLATTER

A luxurious medley of langoustine, jumbo shrimp, tender scallops, calamari, octopus, and mussels, delicately prepared to perfection and presented with a trio of refined house sauces

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic

SIGNATURE PORK MEDALLIONS

Grilled pork tenderloin stuffed with mozzarella cheese and cilantro, wrapped in bacon

Main Course

CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts, asparagus, and balsamic mushrooms

Dessert

FEAST OF FRESH FRUITS AND BERRIES

CHEF'S BANQUET DU PATISSERIE

Alcohol included

1 bottle of "Grey Goose" per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Soft Drinks

Pellegrino, Cranberry Juice, Coffee, Tea

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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