



Premium

Package

Premium Bar : Tequila, "Kettle One" Vodka, Red & White Wine, VSOP Cognac, Martinis, Champagne, Juice & Mixes (1hour included)

Display reception stations:

- Blue sea bar(Chilled Seafood On ice and Oysters served with basil laced Coctail sauce)
- Carving Stations (Whole poached Salmon or Roasted Pig) if more 50 people
- Suchi Display (Tuna , Eall , Rolls ,Salmon Cucumbers ,served w soy , ginger)
- Tuscan Table (Saliami , ProsciuttoD"Parma ,Burrata ,Parmesan Breadsticks)

On the Tables (for 10ppl):

Bottle of Premium Vodka and 2 bottle of Premium wine or champagne

First course (Cold appetizers) :

1. House Curred Smoked Salmon & Smoked sturgeon and traditional Condiments
2. Pan Seared Tuna & Seaweed & Tuna tartars on wonton Crisp
3. Traditional Caprese Salad , Mozarella , Tomatoes ,Basil , Olive Oil and Balsamic
4. Shrimp Cocktail & Crab Legs and Blody Mary Ceviche (individual)
5. Fresh Blinis and Oladushki topped with Red caviar , Crème Fraiche ,chives
6. Chease and Fruits Display (assorted Cheeses garnished with Fresh Fruit,Nuts)
7. Grilled Vegetable Salad with Duck breast filet & nuts
8. Premium Pickled Assortment & wild mushrooms
9. Tiger Tempura Crisp Shrimp and Calmary Steik Salad
10. Whole Boneless Lake Trout with red caviar decor
11. Teriyaki smoked Eel on Cucumber cups with
12. Japanese Crabmeat & Seaweed Salad & spicy seafood salad
13. Beef tongue & white reddish salad
14. Carpaccio Beef Mulino and Truffle oil and Romaine , Cesar Dressing and Parmesan

Second Course (Hot Appetizers):

1. Potatoes (home style or French) with Wild Mushrooms ragout and sauce
 2. Pan Seared Foe Gras on Pear or potato Latkes (individual)
 3. Cold water lobster tail and Seafood risotto (individual)
 4. Wonton Chebureki (little Ukraine)
 5. Caribbean Style Paella with Saffron Rice , Shrimp, Clams , Mussels, Scallops
- Sorbet Fruit before Entrée New Silverware

Third course (Main Course with attendant reception)

Rosemary crusted Rack of lamb,Petite Tenderloin , Mahi-Mahi &Potatoes & Asparagus

Fruit: Whole and sliced fresh Fruit Display (exclusive style)

Dessert: Assorted Mini tarts and euro style pastry mix (Viennese Display)

Beverages: Coffee – glaisse, cranberry juice, pop in bottles, Freshly Brewed coffee and Assorted tea

Premium brands: Crystal Glassware, Premium Gold and Platinum China, Candelabras

- **Price:** \$135.99 per person +tax+ 17% tip
- **Without the Buffet and the price is \$120.00 per person +tax+ 17 % tip**

Prices & Items are subject to change without notice.

*Deposit needed to book a party. **All deposits are non refundable**, but can be transferred. You will be responsible for paying the package price according to the number of people which you ordered. Please, confirm your guest count **on Wednesday** of the week of reservation. **Final count is due by 3pm on the day of reservation.** ----- INITIAL*

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