



## **Premium Bar**

***Tequila, "Kettle One" Vodka, Red & White Wine, VSOP Cognac,  
Martinis, Champagne, Juice & Mixes ( 1 hour 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 than 50 people
- SushiDisplay ( Tuna, Eel, Rolls, Salmon Cucumber, served with soy & ginger)
- Tuscan Table ( Salami, Prosciutto D'Parma, Burrata, Parmesan Breadsticks)

### **On the Tables (for 10 ppl):**

Bottle of Premium Vodka and 2 bottles of Pemium wine or champagne

### **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 Coctail & Crab Legs and Blody Mary Ceviche ( individual)
5. Fresh Blinis and Oladushki topped with Red Caviar, Creme Fraiche, chives
6. Cheese and Fruits Display ( assorted Cheeses garnished with Fresh Friut, Nuts)
7. Grilled Vegetable Salad with Duck breast fillet & nuts
8. Premium Pickled Assortment & wild mushrooms
9. Tiger Tempura Crisp Shrimp and Calamary Steak Salad
10. Whole Boneless Lake Trout with red caviar decor
11. Teriyaki smoked Eel on Cucumber cups
12. Japanese Crabmeat & Seaweed Salad & spicy seafood salad
13. Beef tongue & white reddish salad
14. Carpaccio Beef Mulino and Truffle oil and Romaine, Caesar Dressing and Parmesan

### **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, Shrimps, Clams, Mussels, Scallops

**Sorbet Fruit before Entree**

**New Silverware**

**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 glaise, cranberry juice, pop in bottles, Freshly Brewed coffee and Assorted tea

Crystal Glassware, Premium Gold and Platinum China, Candelabras

**Price: \$135.99 per person +tax+ 17% tip**

**Price without Buffet: \$120.00 per person +tax+17% tip**

*Prices & Items are subject to change without notice.*

*Deposit needed to book a party. AZZ 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 at least one day before reservation.*

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