

CHEF ERNIE'S REHEARSAL DINNER BUFFET 2018

HOUSE SALAD

romaine, spring mix, cucumbers, carrots, onion & grape tomatoes with ranch or balsamic

GRILLED CHICKEN

free range chicken breast grilled with a lemon caper beurre blanc sauce on the side

GARLIC MASH POTATOES

fresh red skin new potatoes mashed in house with garlic butter, salt and pepper.

STEAMED VEGGIES

french green beans, yellow wax beans & red onion tossed in olive oil & seasoning

JAMBALAYA PASTA

chicken, andouille, tomatoes, bell pepper, onion, creole seasoning with a dash of cream over penne & garlic bread

DESSERT TABLE: (three level stand)

STRAWBERRY BROWNIE SQUARES

soft brownie squares with a milk chocolate sauce, diced strawberries & fresh vanilla cream icing

OOEY GOOEY LEMON SQUARE

sugar cookie pecan cake crust with a gooey lemon center, cream icing & zest of lemon!

DEEP FRIED BREAD PUDDING

individual fried bread pudding squares covered in crème caramel sauce with fresh whipped cream

ADD MAHI \$4 , ADD REDFISH \$5, ADD ROAST BEEF \$6 PER PERSON EXTRA

ADD HAND CARVED PRIME RIB \$10 PER PERSON, BAKED HAM \$6 PER PERSON
OR FRIED TURKEY \$5 PER PERSON EXTRA

\$23.99 per person plus tax & gratuity. for a consultation contact Chef Ernie at #850-368-5670
or email (ernie@cheferniescatering.com)