

CHEF ERNIE'S PLATED MENU 2018

FIRST COURSE:

HOUSE SALAD

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

SECOND COURSE: CHOICE OF ONE

CHICKEN BREAST

grilled or blackened with lemon caper beurre blanc, garlic mash potatoes & veggies

MAHI MAHI

6oz grilled or blackened fish with garlic mash potatoes, steamed veggies & lemon caper
beurre blanc sauce

PORK STEAK

char grilled with a sweet chili glaze & served with garlic mash potatoes & vegetables

JAMBALAYA PASTA

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

ERNIE'S SHRIMP & GRITS

sautéed shrimp, onions, garlic butter, creole tomatoes, andouille, white wine & a dollop
of tomato paste over gouda cheese grits with toasted french bread

DESSERT: CHOICE OF ONE

OOEY GOOEY LEMON SQUARE

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

STRAWBERRY BROWNIE SQUARES

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

\$25.99 per person plus tax and gratuity. Beef choices: add \$8 per person for 10oz top
sirloin or \$12 per person for 8oz filet - contact Chef Ernie for a consultaion at
#850-368-5670 or email (ernie@cheferniescatering.com)