

# CHEF ERNIE'S WEDDING RECEPTION BUFFET MENU 2018

## PASSED HOR' DOEUVRES (choice of 4)

### **MINI MUFFULETTAS**

*Genoa salami, ham, provolone cheese & olive salad on muffuletta bread*

### **SEAFOOD GUMBO SHOOTERS**

*shrimp, andouille sausage, okra gumbo with rice in a shot glass*

### **CHICKEN TERIYAKI SHOOTERS**

*grilled chicken teriyaki bites over fresh greens in a shot glass*

### **ANDOUILLE SAUSAGE SHOOTERS**

*grilled andouille with sweet chili sauce over shredded lettuce in a shot glass*

### **MINI PO-BOYS**

*ham & cheese mini po-boys dressed with lettuce, tomato, pickles with cajun mayo sauce*

### **MINI CRAB CAKES**

*blue crabmeat, panko bread crumbs, bell pepper, onion, garlic mayo, creole mustard, lemon juice, salt & pepper. NOLA style with remoulade sauce*

### **CHICKEN KABOBS**

*grilled chicken, bell pepper, grape tomato & onion kabobs with a cajun BBQ glaze*

### **SHRIMP COCKTAIL SHOOTERS**

*steamed shrimp over shredded lettuce with cocktail sauce in a shot glass*

### **SHRIMP KABOBS**

*grilled shrimp, bell pepper, grape tomato & onion with sweet chili glaze*

## DIPPING STATION

### **HOT BLUE CRAB DIP**

*crabmeat mix, cream cheese, parmesan cheese, creole seasoning & white wine served with garlic toast & crackers*

### **SMOKED TUNA DIP**

*Chef Ernie's own fresh tuna dip smoked on our docks served with veggie sticks & club crackers*

## MAIN COURSE BUFFET STATION

### **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 VEGETABLES**

*french green beans tossed in garlic butter with salt & pepper*

### **PASTA ALFREDO**

*Chef Ernie's classic parmesan butter cream sauce over penne pasta*

PRICE IS \$29.99 PER PERSON PLUS TAX & GRATUITY WITH ADDITIONAL PROTEINS AVAILABLE: FRIED TURKEY \$4 - MAHI \$5 - ROAST BEEF IN GRAVY \$6 - REDFISH \$7 - HAND CARVED HAM \$8 - HAND CARVED PRIME RIB \$10

BRIDE & GROOM WEDDING CAKES ARE AVAILABLE. THE PRICE IS BASED ON THE NUMBER OF SERVINGS & THE STYLE OF THE CAKE SELECTED. ADDITIONAL TO MENU PRICE PER HEAD.

CONTACT - CHEF ERNIE FOR A PRIVATE CONSULTATION TO SAMPLE ITEMS & GO OVER DETAILS ANYTIME. AYEEE! (#850-368-5670 or erniedanjean@yahoo.com)