

# CHEF ERNIE'S WEDDING RECEPTION PLATED MENU 2018

## STARTER COURSE (choice of one)

### **SHRIMP COCKTAIL**

*seasoned steamed peeled shrimp with shredded lettuce and Chef Ernie's cocktail sauce*

### **CHICKEN KABOBS**

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

### **MINI CRAB CAKES**

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

## SALAD COURSE (choice of one)

### **HOUSE SALAD**

*romaine hearts, spring mix, red onion, grape tomatoes, shredded carrots & sliced cucumbers with balsamic vinaigrette*

### **CAESAR SALAD**

*chopped romaine hearts, parmesan cheese, croutons, bacon, cracked black pepper and tossed in Chef Ernie's Caesar*

## MAIN COURSE (choice of one)

### **GRILLED CHICKEN**

*with a lemon caper beurre blanc sauce, garlic mash potatoes & steamed vegetables*

### **BLACKENED MAHI**

*cooked New Orleans style in a cast iron skillet with garlic mash potatoes & vegetables.*

### **SHRIMP & GRITS**

*gouda & parmesan cheese grit covered with sautéed gulf shrimp, creole tomatoes, onion, garlic, fresh lemon juice, white wine & garlic bread*

### **JAMBALAYA PASTA**

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

### **PORK STEAK**

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

ADDITIONAL PROTEINS AVAILABLE - 10oz TOP SIRLOIN \$8 - 8oz FILET \$12 - EXTRA PER PERSON

## DESSERT COURSE (choice of one)

### **DEEP FRIED BREAD PUDDING**

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

### **OOEY GOOEY LEMON SQUARE**

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

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

PRICE IS \$28.99 PER PERSON PLUS TAX & GRATUITY - CONTACT CHEF ERNIE FOR A CONSULTATION TO SAMPLE MENU ITEMS AND GO OVER EVENT DETAILS ANYTIME. (cell #850-368-5670 or erniedanjean@yahoo.com) AYEEE!