

CHEF ERNIE'S BUFFET MENU

HOUSE SALAD

romaine hearts, spring mix, cucumbers, carrots, red onion, grape tomatoes & choice of ranch or balsamic dressing

STEAMED VEGETABLES

French green beans steamed then tossed in garlic infused olive oil with a dash of sea salt & black pepper

OVEN ROASTED CHICKEN

quarter chicken on the bone white or dark meat with steamed veggies & garlic mash potatoes

MAHI MAHI

grilled or blackened with a lemon caper beurre blanc sauce, garlic mash potatoes & steamed vegetables

PASTA ALFREDO

penne pasta tossed in a butter cream sauce with parmesan cheese

GARLIC MASH POTATOES

fresh red skin potatoes mashed in house with garlic butter, fresh cream, salt & black pepper

KEY LIME PIE

fresh made with whipped cream & lime garnish

**PRICE IS \$23 PER PERSON PLUS TAX & 20% SERVICE CHARGE.
THANKS CHEF ERNIE'S AT EGLIN GOLF COURSE 1527 FAIRWAY
DR. NICEVILLE FL. 325787 #850-882-4892 OR EMAIL TO
ernie@cheferniescatering.com**

ADD PRIME RIB CARVING STATION \$5