

# **CHEF ERNIE'S THREE COURSE DINNER MENU**

## **FIRST COURSE:**

### **HOUSE SALAD**

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

## **MAIN COURSE: ( choice of one)**

### **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

### **SEAFOOD PLATTER**

any combination of fried shrimp, catfish & crawfish with two corn nuggets & fries or sweet fries

### **BLACKENED CRAWFISH PASTA**

LA. crawfish tails sautéed in a blacken cream sauce over penne pasta with garlic french bread

### **CHEF'S CREATION**

a special dish composed of fresh seasonal proteins & produce, ask your server and prepare to be blown away baby!

## **DESSERT: (choice of one)**

### **DEEP FRIED BREAD PUDDING**

Chef Ernie's famous dessert with cream caramel sauce & fresh whip cream

### **KEY LIME PIE**

Chef Ernie's family recipe with fresh whipped cream & lime garnish

**PRICE IS \$23 PER PERSON PLUS TAX & GRATUITY. THANKS, CHEF ERNIE'S AT  
EGLIN GOLF COURSE 1527 FAIRWAY DR NICEVILLE FL. 32578 #850-882-4892  
OR EMAIL TO [ernie@cheferniescatering.com](mailto:ernie@cheferniescatering.com)**

**ADD CUP GUMBO \$2 ADD STEAK \$5**