



CHEF ERNIE'S HOLIDAY BUFFET MENU 2018

HOUSE SALAD

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

CAJUN FRIED TURKEY

Chef Ernie's own creole butter garlic injected then fried to it is crispy & juicy. Ayeee!

GREEN BEAN CASSEROLE

Maw Maw Ida's recipe of green, beans, bread crumbs, cream of mushroom, seasoning, butter & fried crispy onions on top

CHEESE POTATOES

shredded red shin potatoes with, cheddar cheese, sour cream, sautéed onions , butter & chicken stock baked till golden brown and delicious

CRANBERRY SAUCE

Chef Ernie servers his cranberries warm with sautéed onion, sugar & seasoning cajun style baby!

BREAD PUDDING

individual deep fried New Orleans French bread pudding with our in house cream caramel sauce

ADD MAHI FISH \$5 , ADD CARVED SMOKED HAM \$6 OR CARVED PRIME RIB \$8 PER PERSON EXTRA

PRICE IS \$20.99 PER PERSON PLUS TAX & GRATUITY. PRICE INCLUDES TEA & WATER SERVICE AND ALL PLATES, SILVERWARE & NAPKINS. THANKS, CHEF ERNIE'S AT EGLIN GOLF COURSE 1527 FAIRWAY DR NICEVILLE FL. 32578 #850-882-4892 OR EMAIL TO ernie@cheferniscatering.com. HAPPY HOLIDAYS, AYEEE!