

# CHEF ERNIE'S PLATED HOLIDAY MENU 2018

## FIRST COURSE

### HOUSE SALAD

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

## MAIN COURSE ( CHOICE OF ONE)

### CAJUN FRIED TURKEY

*creole butter injected & fried to perfection served with garlic mash potatoes, green beans & warm cranberries with gravy*

### MAHI FISH

*6 oz grilled, blackened or fried served with garlic mash potatoes, steamed vegetables & Chef Ernie's lemon caper bur blanc sauce*

### SEAFOOD PLATTER

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

### CAJUN SHRIMP PASTA

*bronzed gulf shrimp in a butter cream sause penne pasta with toasted garlic french bread slices*

### TOP SIRLOIN STEAK

*BuckHead Beef 10 oz steak chargrilled to temp with garlic mash potatoes & steamed vegetables*

## DESSERT: (CHOICE OF ONE)

### DEEP FRIED BREAD PUDDING

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

### PECAN PIE

*Maw Maw Ida's recipe, baked fresh & served with our cream caramel sauce & fresh whipped cream*

PRICE IS \$23.99 PER PERSON PLUS TAX & GRATUITY WITH TEA & WATER SERVICE INCLUDED. THANKS  
CHEF ERNIE'S AT EGLIN GOLF COURSE 1527 FAIRWAY DR. NICEVILLE FL 32578 #850-882-4892 OR  
EMAIL [ernie@cheferniescatering.com](mailto:ernie@cheferniescatering.com). HAPPY HOLIDAYS. AYEEEE!