

# CHEF ERNIE'S HOLIDAY BUFFET MENU 2018

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## **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*

## **CAJUN CORN BREAD STUFFING**

*Maw Maw Ida's recipe with corn bread, onion, bell pepper, garlic, celery, cajun seasoning, turkey stock & sage*

## **CHEESE POTATOES**

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

## **CRANBERRY SAUCE**

*Chef Ernie serves 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](mailto:ernie@cheferniscatering.com). HAPPY HOLIDAYS, AYEEEE!