

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. HAPPY HOLIDAYS. AYEEEE!