

# PRIVATE DINNER

## APPETIZERS

Crawfish Deviled Eggs  
Smoked Salmon OR Oyster Mushroom  
Bruschetta with Caramelized Onion  
Fruit & Cheese Crostini  
Garlic Prawns  
Chicken Teriyaki Skewers  
Sautéed Salmon Bites



Roasted Whole Wings  
Cilantro Lime, Bourbon Honey, Mild Jerk,  
Japanese BBQ, Original Buffalo, Plain

## MAINS

Cornish Hen  
Boneless Chicken Breasts & Thighs  
Lemon Capered Chicken  
Whole Wings  
Wild-Caught Salmon  
Red Snapper Filet  
Rainbow Trout  
Lasagna  
Chilean Sea Bass (Premium)  
Mahi Mahi (Premium)  
Colossal Shrimp (Premium)  
Lamb (Premium)  
Scallop & Lemon Zest Linguine (Premium)  
Lobster Tails (Premium)  
Whole Red Snapper (Premium)



## SIDES

Brussels Sprouts  
Swiss Chard  
Portobello Mushroom Steaks  
Asparagus  
Garlic Green Beans  
Gouda Mac & Cheese  
Collard Greens  
Sautéed Broccoli & Carrots  
Mashed OR Riced Cauliflower  
Wild OR Brown Rice  
Sautéed Squash & Zucchini



Roasted Redskin | Sweet | Purple Potatoes

# CHEF COURTNEY

*January - March Menu*

**\$50 PER PERSON  
(\$12 UP-CHARGE PER PERSON  
ON PREMIUM MAINS)**

**\$250 IN-HOME SERVICE  
CHARGE**

**CHOICE OF:  
(2) APPETIZERS  
(2) MAINS  
(3) SIDES**