

Ezzell's™

An Elegant Affair

Pork:

Grilled Tomahawk Pork Chop
Herb Roasted Pork Tenderloin with glaze (*Apple
Rum Raisin, Peach Pecan, Apple Walnut*)
Stuffed Pork Loin (*Wild Rice and Cranraisins,
cornbread stuffing with pecans, figs/apples/peaches*)

Poultry:

Bacon Wrapped Chicken Tenderloins
Stuffed Chicken Breast (*Wild Rice and Cranraisins
and parmesan cream sauce, Candied Jalapeno
Pimento Cheese/wrapped with bacon, cornbread
stuffing with pecans*)
Pecan Crusted Chicken Breast with Honey drizzle
Chicken Breast Topped w/BBQ Glaze, Bacon, Cheese
and Chives

Beef:

Herb Roasted Sirloin with Au Jus
Prime Rib w/ horseradish and au Jus
Grilled Ribeye Steaks (*grilled on-site*)
Beef Filet w/ horseradish and au Jus
(*add: burgundy mushrooms, sautéed onions,
lump crab, blue cheese or compound butter*)

Breads

Yeast Rolls, Assorted Artisan Rolls w/Whipped butter,
Honey Butter or Strawberry Butter

From the Sea:

Ezzell's Award winning Jumbo Shrimp & Grits
with Cajun Cream Sauce
Blackened Shrimp/Tilapia, mahi-mahi, wahoo
(Market Price) with fresh pineapple salsa
Salmon (*Pistachio/pecan crusted, fresh lemon and dill,
citrus glaze*)
Crab Stuffed Flounder with Cream Sauce
Lobster w/Drawn Butter

Sides:

Loaded Twice Baked Potatoes
Baked Potato/Sweet Potato w/Fixins
Potatoes Au Gratin
Loaded Oven Roasted Fingerling Potatoes
Oven Roasted Green Beans w/Slivered Almonds and
Pimentos
Roasted Asparagus
Sugar Snap Peas w/Cranraisins
Rice Pilaf
Mixed Seasonal Vegetables
Pre-plated at the table:
Mixed Green Salad (*carrots, cucumber, tomato, croutons*)
Caesar Salad (*parm cheese, croutons*)
Spring Mix salad (*strawberries, mandarin
oranges, walnuts*)
(Assorted Homemade dressings)