

Valentine's Menu

appetizer

Creamy Potato and Leek Soup

Roasted Beet & Goat Cheese Salad

tender roasted beets, creamy goat cheese, candied pecans, arugula and a balsamic vinaigrette

main course

Herb And Dijon Crusted Salmon

mashed sweet potatoes, haricot verts, lemon beurre blanc

Thyme and Garlic Lamb Chops

smoked Gruyère mac and cheese, roasted asparagus, red wine reduction

dessert

New York Style Cheesecake

strawberry coulis

Tiramisu

espresso soaked ladyfingers, mascarpone, cocoa powder

presented by Chef Shauna Collins

SC CATERING LLC

Our dishes may contain nuts, dairy, eggs, gluten, soy, or seafood. Please inform us of any allergies.