

# 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.