**Private Dining Menu 1**

**Three Courses PLATED**

**(CHOOSE 1 FOR EACH COURSE)**

**WARM BREAD SERVICE WITH BUTTERS**

**First Course (Appetizer)**

Crispy Crab Cakes, Small Tossed Mixed Green Salad and a Cajun Aioli Sauce

 Creamy Potato and Leek Soup

**Second Course (Entrée)**

Blackened Striped Bass served with Sauteed Spinach and Garlic and White Cheddar Grits. Served with a Blood Orange Gastrique or a Lemon Beurre Blanc

Lemon and Herb Airline Chicken Breast served with Charred Asparagus and Aromatic Jasmine Rice. Served with a Savory Chicken Gravy

**Third Course (Dessert)**

Lemon Scented Iced Poundcake

Apple Cinnamon Puff Pastry Served with Vanilla Bean Ice Cream and Caramel Drizzle

**YOUR QUOTE IS DETERMINED BASED ON FOUR FACTORS:**

**1. THE NUMBER OF GUESTS THAT ARE ATTENDING.**

**2. THE LOCATION AND DISTANCE.**

**3. WHETHER THE EVENT REQUIRES THE CHEF AND TEAM TO BE PROFESSIONALLY ON-SITE OR OFF-SITE (DROP OFFS).**

**4. THE MENU CHOSEN AND ANY MENU MODIFICATIONS.**

**PLEASE CONTACT ME FOR YOUR PERSONALIZED QUOTE! THANK YOU FOR CONSIDERING SC CATERING LLC.**

**CONTACT PROCEDURE**

**TO RECEIVE YOUR QUOTE, CONTACT ME WITH:**

**1. YOUR FULL NAME**

**2. THE OCCASION**

**3. ALLERGEN/DIETARY CONCERNS**

**4. THE FOUR FACTORS**

**CONTACT INFO**

**• EMAIL: CHEFSCOLLINS18@GMAIL.COM**

**• DROP A LINE: WWW.SCCATERINGLLC.ORG SCROLL TO THE BOTTOM OF THE HOMEPAGE AND SEND A MESSAGE.**

**• TEXT 404-671-5421 (*POPULAR*)**