**Private Dining Menu 2**

**Three Courses PLATED**

**(CHOOSE 1 FOR EACH COURSE)**

**WARM BREAD SERVICE WITH BUTTERS**

**First Course (Appetizer)**

Crispy Asian Chicken Potstickers Served with a Cabbage Slaw and Kalbi Sauce

Blackened Sea Scallops served on a Spiced Carrot Puree

Creamy Broccoli and Cheddar Soup

**Second Course (Entrée)**

Rosemary and Garlic Lamb Loin Chops Served With Aromatic Boursin Risotto and Green Beans with Shallots. Topped with a Bourbon Sauce

Pan Seared Red Grouper served with Sauteed Garlic Spinach and Aromatic Wild Rice Blend. Topped with a Lemon Beurre Blanc

**Third Course (Dessert)**

New York Style Cheesecake Topped With Strawberry Coulis Sauce

Tiramisu (coffee flavored delight)

**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*)**