



3Ds Catering Co

## 4-Course Private Dinner

### Starter

Cheese Stuffed Mushroom  
Shrimp Fritters w/cajun aioli sauce

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### Salad

Spinach Apple Walnut w/ Balsamic Dressing  
Traditional Garden Salad

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### Entree

Glazed Lamb Chops**	Chicken Florentine
Choc. Coffee NY Steak	Seared Lobster**
Grilled Tomahawk Chop	
Roasted Herb Salmon*	

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### Sides

Asparagus	Brussel Sprout Truffle
Mashed Potatoes	Lobster Mac n Cheese
Veggie Medley	

### Dessert

Red Velvet Trifle

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