

# Food Experience Catering

Choice of Soup OR Salad + Entrée + 2 Sides + Bread

## ENTRÉE

\$36 Per Person

### FRENCHED CHICKEN BREAST WITH BEURRE BLANC

Skin-on Breast with Wing, Pan Seared and Roasted, with a Tangy White Wine and Butter Sauce

### CHICKEN PICCATA

Milanese Style Cutlet with Capers and a Lemony White Wine and Butter Sauce

### CHICKEN MARSALA

Milanese Style Cutlet with Cremini Mushrooms and a Creamy Marsala Wine Sauce

### PORK TENDERLOIN DIJONNAISE

Pan Seared and Roasted with a Creamy Mustard Sauce

### PORK TENDERLOIN WITH MANGO CHUTNEY

Pan Seared and Roasted with House-made Mango Chutney

### LINGUINE WITH "SPRING VEGETABLES" AND CREAM

Pasta, Sautéed Vegetables, Roasted Pine Nuts, Cream, Butter and White Wine

### SHRIMP AND GRITS

Louisiana Style Spicy Shrimp and Andouille Sausage "Stew" Over Creamy Charleston Grits

\$46 Per Person

### BISTRO TENDERLOIN WITH MUSHROOM BORDELAISE

Pan Seared and Roasted Petite Beef Tender, Cremini Mushrooms, and a Beef and Bordeaux Wine Sauce

### BRAISED SHORT RIB

Bone-On Short Ribs Braised in Red Wine

### LOCAL TROUT

Pan Seared Local Trout Filet Served Crispy Skin Up with a Preserved Lemon Vinaigrette

### TROUT ALMONDINE

Pan Seared Local Trout Filet with a Buttery Toasted Almond Sauce

### DATE NIGHT PORK CHOP

Bone-in Chop with a Hazelnut, Honey, and Lemon Sauce

### WILD CAUGHT SALMON

Pan Seared and Poached with a Lemon, Caper, and Dill Aioli

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## ENTRÉE

FILET MIGNON \$60

Locally Sourced Center Cut Tenderloin with Red Wine Demi-Glace

STEAK AU POIVRE \$55

Pepper Coated Local NY Strip with a Creamy Cognac Sauce

PRIME RIB AU JUS \$55

Slow Roasted Local Whole Ribeye with Au Jus and Horseradish Cream

RACK OF LAMB \$55

New Zealand Lamb Chops with Mint Chimichurri

PORK OSSO BUCCO \$50

Braised Pork Shank with Aromatic Vegetables, Tomato and White Wine Sauce

\$65

## FIELD AND STREAM

Locally Sourced Filet Mignon and Local Trout Filet

## SOUPS

TOMATO BISQUE

BUTTERNUT SQUASH

FRENCH ONION

GAZPACHO-TOMATO or AVOCADO-CUCUMBER

Add Lump Crab +\$4

## SALADS

SOUTHERN HOUSE SALAD

Mixed Greens with Grape Tomatoes, Bacon, Shredded Cheddar, House Pickled Red Onions

Sugared Pecans and a Deviled Egg

Served with Buttermilk Ranch and Balsamic Vinaigrette

CAESAR SALAD

Romaine, Shaved Parmesan, House-made Cornbread Croutons, House-made Caesar Dressing

CLASSIC WEDGE

Lettuce, Tomato, Bacon, Shallot, House-made Blue Cheese Dressing

PANZANELLA SALAD

Toasted Italian Bread, Tomatoes, Cucumber, Bell Peppers, Red Onion, and Capers with Dijon Vinaigrette

WATERMELON SALAD (Summer)

Arugula, Romaine, Watermelon, Feta, and Mint with Citrus-Shallot Vinaigrette

KALE SALAD (Fall)

Apples, Root Vegetables, and Citrus Vinaigrette

## SIDES

GARLIC MASHED POTATOES

ROASTED FINGERLING POTATOES

GREEN BEANS

MACARONI AND CHEESE

ROASTED FARMERS MARKET VEGETABLES

ASPARAGUS

HONEY ROASTED BRUSSEL SPROUTS