

Valentine's Day Menus

Enjoy a relaxing, romantic evening at home with our gourmet Valentine's Day Dinners.
Easy to Prepare - Sure to Impress!

Custom Menus Always Available!

**Book by February 7th and
Receive a Complimentary Bottle
of Sparkling Wine, Chardonnay
or Cabernet Sauvignon with each
Dinner for Two!**

An Evening for Two

Tenderloin Crostini
Bacon Wrapped Dates
Spinach Pesto Puffs
Baby Mixed Greens w/ Sautéed Caramelized Onions
& Shaved Asiago
Dressed with a Vidalia Onion Vinaigrette
Freshly Baked Rosemary Focaccia
Chicken Marsala or Chicken Piccata
Heart Shaped Risotto Cakes
Italian Green Beans
Chocolate Covered Strawberries
Sinful Chocolate Truffles
Fresh Fruit Tartlets
\$60.00 per Couple



Cupid Special

Mixed Lettuce Salad
Caramelized Pecans with Crumbled Blue Cheese &
Honey Balsamic Vinaigrette
or
Traditional Caesar Salad
Freshly Baked Dinner Rolls & Butter Rosettes
Filet of Beef with Red Wine Reduction
Grilled Vegetable Mèlange
Double Baked Potato with Bacon, Scallions
& Sour Cream
Chocolate Covered Strawberries
Sinful Chocolate Truffles
Fresh Fruit Tartlets
\$65.00 per Couple

An Affair to Remember

Jumbo Shrimp in a Citrus Marinade
French Lettuce Salad with Dried Cranberries, Caramelized
Pecans & crispy Onions Dressed with Honey Vinaigrette
Crusty French Rolls with Butter Rosettes
Tenderloin of Beef en Croute with Red Wine Reduction
Parisian Potatoes
Steamed Vegetable Mèlange
Chocolate Covered Strawberries
Sinful Chocolate Truffles
Fresh Fruit Tartlets
\$75.00 per Couple

Table for Two

Mixed Greens with Raspberries, Toasted Walnuts,
Crumbled Blue Cheese & Poppy Seed Dressing
Crusty French Rolls with Butter Rosettes
Medallions of Beef Tenderloin with Sherried Horseradish
Chicken Francaise
Steamed Vegetable Mèlange
Medley of White and Wild Rice
Chocolate Covered Strawberries
Sinful Chocolate Truffles
Fresh Fruit Tartlets
\$49.00 per Couple

The Perfect Pair

Crab Cakes with Creamy Lemon Sauce
or
Jumbo Shrimp Cocktail
Baby Spinach with Crumbled Bacon, Shaved Red
Onion and Walnuts, with Blue Cheese Dressing
Sour Dough Boule with Butter Rosettes
Filet of Beef with Horseradish Demi
Petite Lobster Tail with Drawn Butter
Stuffed Baby Roma Tomatoes
Garlic Smashed Potatoes
Chocolate Covered Strawberries
Sinful Chocolate Truffles
Fresh Fruit Tartlets
\$90.00 per Couple

Cozy Comforts

Bibb Lettuce with Strawberries, Oranges, Toasted
Almonds, Red Onion & Pear Infused Vinaigrette
Silver Dollar Rolls with Butter Pats
Chicken Francaise
Sautéed Green Beans
Traditional Rice Pilaf
Chocolate Covered Strawberries
Fresh Fruit Tartlets
\$39.00 per Couple

Prices for dinners are based on a Minimum of 2 guests

Prices shown are for food only

Delivery and sales tax are additional

Complete Heating Instructions Included

Customer Pick-Up Available

