



Valentine's Day Dinner for Two



Appetizers

includes 2 of each per person

Perfect Seafood Trio - \$25 for a couple - includes:

Chilled Jumbo Shrimp with Zesty Cocktail Sauce, New England Crabcake, Salmon Skewer

Perfect Pair Red Wine Appetizers

\$18 for a couple

- Beef Tenderloin Wrap
- Bacon Wrapped BBQ Pork
- Petite Pear with Blue Cheese, Walnut Garnish

Perfect Pair White Wine Appetizers

\$18 for a couple

- Honey Sriracha Chicken Meatballs
- Lump Crab + Belgian Endive
- Caprese Skewer with Basil Pesto

Three Course Dinner Selections

includes choice of Dessert for two - \$69 for a couple

An Affair to Remember

- Mixed Field Greens with Roasted Red Pepper Dressing and Burrata Crostini
- **Chateaubriand** served with Potato Squash & Goat Cheese Gratin with Basil Garnish and Asparagus with Lemon Zest



No Reservations

- Bibb Lettuce Salad with Strawberries, Oranges, Toasted Almonds, Shaved Red Onion and Pear Infused Vinaigrette
- **Seared Halibut** with Challot Consomme served with Tri Color Fondaut Potatoes and Wilted Spinach

Table for Two

- Mixed Greens with Dried Cherries, Caramelized Pecans, Crumbled Blue Cheese, Dressed with Honey Balsamic Vinaigrette
- **Medallions of Beef Tenderloin with Traditional Demi Glaze and a Parmesan Crusted Crab Cake joined by a Warm Pepper Remoulade** served with Seared Carrot in a Lemon Dill Sauce and Roasted Persian Fingerlings



all dinners are accompanied with French Rolls and Butter Rosettes

Dessert Selections

- Classic Cheesecake with choice of Fresh Strawberry, Chocolate or Turtle Topping
- Trio of Finger Sweets - Chocolate Covered Strawberries, Chocolate Peanut Butter Truffles, Fresh Fruit Tarts

Prices Effective February 2019

- *Prices for dinners for two are based on a minimum of 2 guests*
- *Dinners for two are cold ~ Heating instructions included*
- *Delivery and sales tax are additional*

Valentine's Day Group Dining Menu

Wine Pairing for Eight Guests

\$275 to accomodate group of eight

Includes 16 pieces of each savory hors d'oeuvre and 2 desserts per person

does not include wine - please ask a event executive about our wine selections

To Pair with White Wine:

- Honey Sriracha Chicken Meatballs
- Grilled Shrimp Skewer
- Caprese Skewer
- Artichoke Bignet
- Dried Apricot with Basil Goat Cheese



To Pair with Red Wine:

- Beef Tenderloin Wraps
- Bacon Wrapped Dates
- Blue Cheese and Bacon Stuffed Mushroom
- Bacon Wrapped BBQ Pork
- Pear Pipe with Blue Cheese

To Pair with Ruby Port:

- Assortment of Decadent Chocolate Truffles
- Chocolate Raspberry Mousse Cups



Add Chafing Dishes, Serving Utensils and Setup - \$50.00
Add Service Staff for Four Hours - \$100 (gratuity additional)



My Chef, Inc. - 630.717.1167 - MYCHEF.COM
Valentine's Day Menu - 2019