

Fall
PRIX FIXE
MENU

STARTER

VOODOO CRAWFISH BALLS, FIG &
PANCETTA PASTRY PUFFS, IMPOSSIBLE
SWEDISH MEATBALLS, GARLIC PARMESAN
CHICKEN SATAY

MAIN

CHAR-GRILLED SIRLOIN W/ ROASTED
GARLIC BUTTER, FERMENTED PEAR
HONEY GLAZED CHICKEN, POACHED
FLORIDA BLACK DRUM SERVED W/
FENNEL & GRAPFUIT, BROCCOLI QUINOA
CAKES W/RED PEPPER SAUCE

DESSERT

MINI CHEERY PEAR PIE, MINI APPLE PIE,
MINI ORANGE MERINGUE PIE, MINI
CHOCOLATE MOUSSE PIE

*Choose 2 per course to serve your guests. Sub a
house or caesar salad for dessert if you like.
Entrees come with seasonal vegetables &
starch (rice or potatoes)*

East Coast Catering & Events