

Valentine's Menu

Available from: Friday 10th to Sunday 19th

\$85. per couple
\$45 per person

First Course - Choose Two -

Maryland Crab Bisque

Creamy & smooth garnished with Crabmeat

Gulf Shrimp

3 Grilled Thai and 3 Traditional served with an Asian dipping sauce

Lobster Newberg Vol-au-Vent

Fresh Maine Lobster in A Puff Pastry Shell, topped with a Creamy Newberg Sauce

Mini Eggplant Napoleon

Three Sautéed Mini Eggplant layered with Spinach, Mozzarella and Marinara

Yellow fin Tuna Canapé

Teriyaki marinated seared rare served on heart shaped sesame rice crisp with Wakame salad

Japanese Sushi Combo

Six California Rolls, Four Shrimp Dumpling and Four Steamed Gyoza served with wasabi, soy, pickled ginger and chop sticks

Second Course - Choose One to "share" -

Janssen's Salad: Greens, Goat Cheese, caramelized walnuts and Dried Fruits with Raspberry Vinaigrette

Classic Caesar : Crisp Romaine, Parmesan gaufrette and Grated Romano Cheese

Arugula Salad : with Olives, Crisp Pancetta and Reggiano shavings served with a Balsamic Dressing

Third Course - Choose Two -

Each entrée served with choice of one vegetable and one starch (selection below)

Dinner Rolls and Honey Butter Rosettes

Grilled Portabella Ravioli

Served in a truffle and porcini cream sauce

Grilled Baby Lamb Chops with Cherry Pan Sauce

Lamb Rib Chops seasoned and grilled served with Chef's Cherry pan sauce

Bacon wrapped Tenderloin with Béarnaise

Medallions served with a Béarnaise sauce

Roasted Long Island Duckling a la Orange

Served with an orange crème fraîche sauce

Fresh Halibut

Powzu marinated and seared served with Yuzu marmalade and Japanese "Pink lady" slaw

Kennett Square Chicken

Tender Breast served with a Mushroom Artichoke Cream Sauce and Capers

-Choose 2 Starches—one per person-

Garlic Mashed Potatoes with Butter, Creamy Parmesan Risotto, Roasted Potatoes, or Fruited Wild Rice

- Choose 2 vegetables—one per person-

Grilled Asparagus with Lemon Olive Oil, French Green Beans With Caramelized Shallots, Honey Glazed Carrots or Brussels Sprouts with Pancetta tossed in a Balsamic Glaze

After Dinner Sweets

Choose two :Chocolate Grand Marnier Mousse Cups with fresh raspberries , Chocolate Lava Cake
California Fruit Tart, Apple Almond Pouch

- OR -

"Decadence for Two" - Assorted Chocolate Truffles and Chocolate Covered Strawberries

JANSSEN'S CATERING OF GREENVILLE

TO ORDER CALL: 302-654-9941 EX 3

www.janssensfinefoods.com