

**JANUARY 2021
SOCIAL DISTANCING TAKE OUT MENU
3 COURSE DINNER**

APPETIZER

Seafood ravioli with lemongrass buerre blanc

-or-

Potage of white beans, pancetta and wilted greens

-or-

Salad of mixed greens, sliced pears and spiced nuts, orange cumin vinaigrette

ENTRÉE

Pepper crusted veal medallions with snow peas, bell pepper and butternut squash sauté and cauliflower purée, brandy reduction

-or-

Pan seared snapper with snow peas, bell pepper and butternut squash sauté and cauliflower purée

-or-

Herb de Provence crusted tenderloin of beef (6 oz) with snow peas, bell pepper and butternut squash sauté and cauliflower purée, brandy reduction

DESSERT

Chocolate hazelnut cake with Drambuie anglaise

-or-

Vanilla cake with mixed berry pastry cream filling, enrobed in white chocolate

-or-

Flan with dulce de leche and Kahlua anglaise

***PRIX FIXE 3 COURSE**

\$60.00

****PLEASE ORDER 24 HOURS IN ADVANCE OF PICK UP DATE****

****PLEASE SPECIFY PICK UP TIME (BETWEEN 3:30 PM – 6:00 PM)****

****SALES TAX AND 15% HANDLING FEE WILL BE APPLIED TO ALL ORDERS****

****FREE DELIVERY WITHIN A 5-MILE RADIUS****

Please contact Michael Nee at michael@eleganteventsbymichael.com or
713.533.9318 for ordering or further questions.