

Savory Grace

Personal Chef Service "Naturally Organic"

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www.savorygrace.com

Gift Certificate - Menu Selections

Thank you for purchasing one of my gift certificates or you may have received a gift certificate from a family member a friend or colleague. Savory Grace takes great pride in the purchase and preparation of all of her dishes. These dishes were carefully selected for you based on current food trends and seasonal ingredients. Please choose one item from each food offering for each guest. All the produce, meat and seafood will be hand selected by me personally to insure you receive the very best quality and freshness available. This certificate is for three courses, please select either an appetizer a main dish and a salad -OR- a salad a main dish and a dessert.

Please select an **Appetizer**:

(4) Escargot inside a baby Bella mushroom baked with butter, garlic, parsley and gruyere cheese

(4) Shrimp cocktail with a spicy citrus red sauce and lemon wedges

Mini baked brie with fresh herbs and toasted walnuts

Please select your **Entree**:

Herbed rubbed and roasted ½ Cornish Game hen

Pan seared pork chops finished with a mushroom, red wine reduction sauce

(4) Large Tiger shrimp, butterfly'd and dressed with a crab stuffing drizzled with fresh lemon & herbed butter

Asian marinated sirloin tips with grilled Portobello mushrooms

Fresh Pasta with roasted seasonal vegetables, Parmesan cheese and kalamata olives finished with olive oil

Please select a **Vegetable**:

Roasted Zucchini with garlic and olive oil

Steamed broccoli with fresh lemon and butter

Stuffed tomato with fresh basil, garlic and bread crumb

Fresh string beans with almond slivers

Please select a **Starch**:

Baked Yukon Gold potato with sour cream and chive

Jasmine Rice with fresh Thyme and lemon zest

Please select your **Salad**:

Chilled wedge of Iceberg lettuce with Thousand Island dressing and dried currants

Baby arugula with sliced pears, toasted walnuts and blue cheese dressed with fresh orange juice and Olive oil

Thinly sliced tomato and red onion with fresh lemon juice, olive oil and parsley

Please select your **Dessert**:

Crème Brulee with fresh seasonal fruit

Raspberry Sorbet with warmed white chocolate

Warm chocolate brownie with fresh whipped cream & toasted walnuts

****All menu selections must be accompanied with a Client Health and Preference form & a Service Agreement form- filled out completely-one for each of the dinner guests before the event booking date. Robin Lang, DBA Savory Grace, is not responsible for ANY food allergies or issues not addressed by the clients, before, during or after the dinner****