

DINNER PARTY MENU

Air, Land, Sea & Garden

Air- Cornish Hens topped w/ basil cream sauce w/Cajun dirty rice

Land- Seared Fillet Mignon w/ Mushroom Beef Au Jus or

Seared Lamb Chop topped w/ red wine reduction sauce both over Yucca Mashed Potatoes

Sea- Fish Croquettes topped w/ jumbo shrimp in Cajun Cream Sauce over Black Rice

Signature Salmon Chowder

Garden-Caribbean Salad: Field Green Salad w/ honey goat cheese w/assorted seasonal fruit tossed in raspberry vinaigrette or

Thai Cabbage Salad w/ Thai Dressing

Dessert

Bourbon Peach or Pineapple Cobbler w/ Ice Cream, Fruit Tarts or Assorted Mini Cheesecakes



***All Entrées served with Crawfish, Lobster Mac & Cheese and Collard Greens**

Suggested Items:

Sweet Peach Tea \$9.99/Gallon

Limeade \$9.99/Gallon

Strawberry Limeade \$12.95/ Gallon



Café Dionne Catering

| Newnan, GA 30263 | 678.948.6065 | www.chefharoldhoward.com

"From Scratch Kitchen"