



## Dinner Party Menu

### Teaser Course

Sicilian Sausage Stuffed Mushrooms  
Deviled Egg Trio - Pimento Cheese, Smoked Salmon & Honey Mustard  
Lump Crab Cake | Texas Pete Buerre Blanc

### Warm Course

Creamy Corn Chowder | Bacon Garnish  
Crab Bisque | Pastry Puff  
Sweet Tomato Bisque | Grilled Cheddar Croute  
Cajun Salmon & Sweet Potato Chowder

### Fresh Course

Mandarin Spinach Salad with White Ginger Vinaigrette  
Walnut Gorgonzola Salad | Strawberry Vinaigrette  
Garden Salad | Beet | Carrot | Balsamic Vinaigrette

### Savory Course

Herb Roasted Chicken | Southern Green Beans | Carrot Soufflé  
Smoked Paprika Salmon | Whipped Potatoes | Garlic Green Beans  
Low Country Shrimp & Smoked Gouda Grits | Sweet Potato Biscuit  
Beef Tenderloin | Roquefort Pecan Butter | Whipped Potatoes | Braised Asparagus  
+ \$10pp Pan-Seared Halibut | Buerre Blanc | Vegetable Julienne | Herbed Rice Pilaf  
+ \$12pp Pesto Crusted Rack of Lamb | Herb Roasted Fingerling Potatoes | Peas & Pancetta

### Sweet Course

Blackberry Cobblerettes | Lemon Thyme Ice Cream  
Sticky Toffee Pudding Cakes | Brown Butter Ice Cream  
Chocolate Soufflé

This menu shows you our featured selections for your 5 course meal, please pick one under each category for your own personal menu. If you had something particular in mind, please let us know! The possibilities are endless! Thank you.

**Heart & Soul Personal Chef Service**  
**[www.heartandsoulchef.com](http://www.heartandsoulchef.com)**  
**[catering@heartandsoulchef.com](mailto:catering@heartandsoulchef.com)**  
**Phone: (980) 216-CHEF**