



Valentine's Menu

\$39.95
Per person



Available Friday 2/12, Saturday 2/13 and Sunday 2/14

First Course

- Choice of one Appetizer per person -

Maryland Crab Bisque

Creamy & smooth garnished with Crabmeat

Grilled Gulf Shrimp Trio

Six large shrimp prepared three ways, Thai, Cajun and 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 Cheese

Roasted Egg Plant Skewers

Six seasoned grilled roasted red peppers & eggplant layered together served skewered

Second Course

- Choice of one salad - for Two to Share -

Baby Mixed Greens tossed with Goat Cheese, Almond Slivers and Dried Fruits with Raspberry Vinaigrette

Classic Caesar of Crisp Romaine, Garlic Croutons and Grated Romano Cheese

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

Third Course

- Choice on One Entrée Per Person -

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

Dinner Rolls and Honey Butter Rosettes

Main Lobster Ravioli

Black striped ravioli filled with lobster served in a creamy blush alfredo sauce

Grilled Baby Lamb Chops with Cherry Pan Sauce

Lamb Rib Chops seasoned and Grilled To Perfection

Tournedos of Tenderloin with Béarnaise

Beef Medallions topped with a Béarnaise Sauce

Roasted Long Island Duckling a la Orange

Served with an orange crème fraiche sauce

Chilean Sea Bass with Passion Fruit Salsa

Asian style ginger soy marinated sea bass grilled and topped with a tropical salsa

Kennett Square Chicken

Tender Breast served in a Mushroom Artichoke Cream Sauce with Capers

Your choice of the following starch and vegetable:

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

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

- Choice of one dessert selection per person -

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

- or -

Decadence for two to share - Assorted Chocolate Truffles and Chocolate Covered Strawberries

JANSSEN'S CATERING OF GREENVILLE
TO ORDER CALL: 302-654-9941 EX 3

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