

CHEF DEV'S PRIVATE DINING EXPERIENCE

STARTERS

- SHRIMP AND CRAB DIP
- SPINACH AND ARTICHOKE DIP
- CRAB STUFFED MUSHROOMS
- SPINACH STUFFED MUSHROOMS (TOPPED WITH SHRIMP)
- BUFFALO CHICKEN DIP
- SWEET AND SPICY TURKEY MEATBALLS
- BACON WRAPPED JUMBO SHRIMP
- LOBSTER AND SHRIMP BRUSCHETTA
- CRAB AND SHRIMP CAKES
- SHRIMP COCKTAIL

PROTEINS

- PRIME AGED STEAK
 - BONELESS RIBEYE, BONE-IN RIBEYE, NY STRIP AND FILET
 - SEAFOOD STUFFED RIBEYE
- LOBSTER TAIL
 - 5OZ OR 10OZ
- LAMB CHOPS
- SALMON
 - BLACKENED, PAN SEARED, SWEET AND SPICY, SPINACH STUFFED, SEAFOOD STUFFED, FAJITA STUFFED

SALADS

- CAESAR
- STRAWBERRY, FETA AND PECAN
- GARDEN
- TOMATO, CUCUMBER AND AVOCADO
- CAPRESE (TOMATO, MOZZARELLA CHEESE, FRESH BASIL)
- GRILLED PEACH, FETA AND WALNUT/PECAN
- WEDGE

- CHICKEN BREAST
- BLACKENED, PAN SEARED, SWEET AND SPICY, SPINACH STUFFED, SEAFOOD STUFFED, FAJITA STUFFED
- SEA BASS
- SEAFOOD STUFFED LOBSTER
- LOBSTER TAIL OR A WHOLE LOBSTER 1.4 LB (SERVED WITH LINGUINE)



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POSSIBLE SAUCE/TOPPINGS

- FRESH CRAB MEAT
- SEA SCALLOPS
- COLOSSAL SHRIMP
- SEAFOOD/CRAB CAKE
- CREAMY SEAFOOD SAUCE
- CREAMY SUNDRIED TOMATO SAUCE
- MUSHROOM AND ONION MARSALA
- CAJUN CREAM SAUCE
- CREAMY GARLIC ROSEMARY SAUCE

SIDE OPTIONS (UP TO 2)

- SIX CHEESE MAC & CHEESE
- SMOKED GOUDA MASHED POTATOES
- CANDIED SWEET POTATO MASH
- CANDIED YAMS
- SWEET POTATO CASSEROLE (PECAN AND MARSHMALLOW TOPPING)
- BAKED SWEET POTATO (CINNAMON, BROWN SUGAR AND BUTTER)
- HERBED ROASTED POTATOES
- LOADED BAKED POTATO
- SEASONED ASPARAGUS
- SEASONED GREEN BEANS
- ROASTED BRUSSEL SPROUTS
- ROASTED BROCCOLINI (BABY BROCCOLI)
- ROASTED WHOLE CARROTS
- CREAMED SPINACH
- ROASTED WHOLE MUSHROOMS
- SAUTEED SQUASH AND ZUCCHINI
- ROASTED VEGETABLE MEDLEY



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DESSERT OPTIONS

- **BROWNIES (NORMAL OR BITE-SIZED DEPENDING ON GUEST COUNT)**
- **CHEESECAKE**
 - **MINI (SERVES 8 GUESTS OR LESS)**
 - **STANDARD (SERVES 8 TO 14 GUESTS)**
- **THREE LAYER CAKE/CHEESECAKE COMBO**
- **FLAVOR LISTING**
 - **STRAWBERRY**
 - **RASPBERRY**
 - **CHERRY**
 - **LEMON**
 - **BANANA PUDDING**
 - **CARAMEL**
 - **TURTLE**
 - **RED VELVET**
 - **CINNAMON ROLL**
 - **MANGO**
 - **PECAN PIE**
 - **GERMAN CHOCOLATE**
 - **OREO COOKIES AND CREAM**
 - **PEACH COBBLER**
 - **APPLE PIE**
 - **STRAWBERRY SHORTCAKE CRUNCH**
 - **KEY LIME**
 - **REESE PEANUT BUTTER**
 - **SWEET POTATO**
 - **DARK CHOCOLATE**



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