



## Valentine's Dinner Menu

All Dinners come with a Salad [Strawberry Salad\* -or- Caesar Salad with Sweet Cherry Tomatoes], Vegetable [Grilled Asparagus -or- Sea Salt Roasted Carrots], and a Knot Roll with Butter.

### Champagne Chicken **NF** \$25.00 Per Meal

Chicken Breast in a Champagne Cream Sauce with baby bellas & shallots. Served with Garlic Mashed Potatoes.

*Pairs well with Chardonnay*

### Beef Wellington **NF** \$38.00 Per Meal

Tenderloin topped with Pate & Mushroom Duxelle & wrapped in Puff Pastry. Served with Béarnaise Sauce & Rosemary Roasted Potatoes.

*Pairs well with Cabernet*

### Petite Filet & Lobster Thermidor \$55.00 Per Meal

Petite Filet Mignon & Lobster Thermidor served with Rosemary Roasted Potatoes. **NF GF**

*Pairs well with Cabernet*

### Grilled Branzino **NF** \$26.00 Per Meal

Pan seared Garlic & Herb Grilled Branzino. Served with blistered Grape Tomatoes over Israeli Couscous with Sauteed Spinach.

*Pairs well with Chardonnay*

### Pasta Arrabbiata (VEGAN) **VG VN NF** \$18.50 Per Meal

Penne Pasta with Grilled Eggplant, Red Peppers, Zucchini & Mushroom in an Arrabbiata sauce. Topped with Vegan Parmesan.

*Pairs well with Pinot*



## VALENTINES ORDERS MUST BE PLACED BY 2/11

All orders are picked up cold with reheat instructions at our catering office

\*Strawberry Salad: Field Greens, Arugula, Feta Cheese, Fresh Strawberries, Toasted Almonds, & Honey Vinaigrette Dressing.

\*Please note: Wine is not included, just recommended!

**Call (310)784-1070 option 2 to place your order today!**

Dietary Key: **VG** - Vegetarian | **GF** - Gluten Free | **VN** - Vegan | **NF** - Nut Free |



## Valentine's Dessert Menu

Sweets for you and your loved ones!  
Treat yourself!

### Small Sugar Cookie Cut-Outs **VG NF** \$2.75 Each

Hearts, Sweethearts

### Large Sugar Cookie Cut-Outs **VG NF** \$4.25 Each

Hearts, Double Hearts, Lips, Plaques

### Chocolate Strawberries **VG GF VNNF** \$3.75 Each

Choice of Milk, Dark or White chocolate coating.



### Long Stemmed -or- Gourmet Chocolate Strawberries **VG VN GF**

Choice of Milk, Dark or White chocolate coating. **\$4.25 Each**

Choice of Coconut, Almonds or Sprinkles for topping.

### Lava Cake (individual) **VG NF GF** \$5.99 Each

Delicious Flourless Chocolate Cake, with warm molten middle.  
Served with Raspberry Sauce and Fresh Raspberries.

### Fresh Berry Panacotta **VG NF** \$5.50 Each

Fresh Raspberry Puree topped with Panacotta & Fresh Berries.  
(Individual Size)

### Fresh Berry Eclair **VG NF** \$5.99 Each

Eclair filled with Fresh Berries & Custard. (Individual Size)

### Decorated Cupcakes **VG NF** \$3.50 Each

Chocolate, Vanilla, or Red Velvet Cupcakes- Decorated in Valentine's designs.



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