

Chef's Lunch Menu A

\$18.95 per person

MAIN COURSE

Chef's Fish Feature

The best fish we can put our hands on, along with the finest local produce. Chef will prepare on site for your party that day.

Chicken Caesar Salad

Crisp romaine and the best Caesar dressing around; finished with marinated Mediterranean vegetables and freshly grated Pecorino Romano cheese

Shrimp or Chicken Ya-Ya

Spiced and roasted with spinach, portobello mushrooms, applewood smoked-bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda grits

DESSERT

Key Lime Pie or Tiramisu

Chef's Lunch Menu B

\$21.95 per person

MAIN COURSE

Shrimp or Chicken Ya-Ya

Spiced and roasted with spinach, portobello mushrooms, applewood smoked-bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda grits

Tilapia Maque Choux

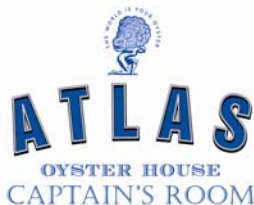
Herb grilled tilapia over smoked Gouda cheese grits with sautéed spinach and a creamy corn and blue crab maque choux

Jack Daniel's Glazed Chicken

Char-grilled, glazed chicken breast served over mixed greens tossed with crumbled blue cheese, Renfroe candied pecans and brown sugar poached peaches in a balsamic-herb vinaigrette

DESSERT

Key Lime Pie or Triple Chocolate Cheesecake



To schedule your next event, call Shelley Yates directly at (850) 748-9001.
If you have a question about food or service for your party, call Melissa at (850) 982-5769.
www.GoodGrits.com