

# The Charm

## MENU OPTIONS

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### Appetizers

- Sesame Encrusted Tuna Bites w/ Asian Slaw
- Vidalia Onion Tartlet w/ Roasted Tomato Sauce and Basil infusion
- Shrimp Ceviche
- Jumbo Lump Crab Cake w/ *Chef Tadd's Remoulade*
- Olive Tapenade Crostini with Goat Cheese Spread

### Salads

- Classic Caesar *Shaved Parmesan, Croutons, Homemade Dressing*
- Strawberry Romaine Salad w/ Parmesan Crisp and Homemade Vinaigrette
- Poached Pear Salad / Poppy Seed Dressing
- Sun Dried Cherry and Mandarin Orange Salad w/ Warm Bacon Vinaigrette

### Entrees: *Choose One*

- Citrus Marinated Grilled Chicken w/ Mango and Avocado Salsa
- Seafood Scampi Pasta Shrimp, Mussels, Scallops
- Filet Mignon and Shrimp w/ Demi
- Bone-in Grilled Pork Chops w/ Apple Chutney
- Grilled Salmon w/ Compound Citrus Butter
- Veggie Quesadilla with Pico de Gallo and Queso Fresco

## Sides: Choose Two

- Roasted Rosemary Potatoes
- Parmesan Crusted Asparagus *Garlic & Lemon Zest*
- Roasted Vegetable Medley *Carrots, Zucchini, Squash, Onion*
- Roasted Garlic Mash Potatoes
- Broccoli w/ Lemon Herb Butter
- Rice Pilaf
- Roasted Brussel Sprouts w/ Balsamic Reduction
- Southern Red Rice

## Desserts

- Strawberry Brule
- Kentucky Bourbon Pecan Pie with Homemade Whipped Cream
- Gluten Free Chocolate Cheesecake w/ Luxardo Cherry Sauce
- Peach and Blueberry Cobbler