

# Valentine's Day Menu

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## Keep the Kids Happy

- Dinner for 4** **\$72**
- Choice of Fruit Salad, Apple Quinoa and Romaine Salad, Caesar Salad, or Feta Salad
  - Choice of Macaroni and Cheese, Sweet Potato Wedges, or Roasted Red-Skinned Potatoes
  - Choice of 4 Sugar-Free Grass-Fed Beef Franks, 6 Organic Beef Sliders, 6 Pulled-Pork Sliders, or 6 Parmesan Garlic Chicken Sliders
  - Frosted Valentine's Day Cookies Project - 8 Prebaked Cookies, 8 oz. of Frosting, and Mixed Sprinkles
- Additional Sliders **\$4 ea**



## Dinner for Two

- Priced Per Entrée**
- **Fresh Salad Choice** - Traditional Caesar Salad, Romaine and Feta Salad, Apple Quinoa and Romaine Salad, or Michigan Salad
  - **Roasted Vegetable Choice** - Roasted Broccoli, Brussels Sprouts, Carrots, and Onions; or Roasted Broccoli and Cauliflower with Cheese Sauce
  - **Starch Choice** - Twice-Baked Potato Casserole, Scalloped Chipotle Sweet Potatoes, Pasta with Pesto Cream, Roasted Sweet Potato Wedges, Butternut Squash Risotto, or Mushroom Risotto
  - **Bread Choice** - Sourdough Boule with Basil Honey Butter, Cheddar Biscuits, or Parmesan Toast
  - **Dessert Choice** - Chocolate-Dipped Strawberries and Frosted Valentine's Day Cookies, Chocolate-Drizzled Cheesecake Bites with a Chocolate-Dipped Strawberry, Valentine's Day Cupcake with a Chocolate-Dipped Strawberry, or Our Frosted Valentine's Day Cookies Project - 8 Prebaked Cookies, 8 oz. of Frosting, and Mixed Sprinkles
- Second Entrée May Be Added at Market Price



## Entrée Choices

- Priced Per Couple**
- Roasted Vegetable Ratatouille and Wild Rice-Stuffed Butternut Squash **\$50**
  - Parmesan Garlic Chicken **\$50**
  - Dijon Marmalade Pork Tenderloin **\$58**
  - Parmesan-Crusted Whitefish **\$58**
  - Roasted Beef Tenderloin **\$80**
  - Herb and Garlic Roasted Split Lobster Tails **\$99**

## Appetizer Additions

- Shrimp Cocktail (5 Shrimp) **\$10**
- Herb and Garlic Shrimp Skewers **\$6 ea**
- Lump Crab Cakes (3 Cakes) with Lemon Basil Aioli **\$27**
- Shrimp and Crab Cocktails **\$18 ea**
- Spicy Garlic Artichoke Dip with Sliced Baguette **\$10**
- Sliced Baguette with Roasted Tomatoes, Goat Cheese, and Basil-Balsamic Drizzle **\$2 ea**
- Fruit Salad **\$16**
- Fruit Platter **\$18**
- Fruit and Cheese **\$28**
- Fruit and Brie **\$28**
- Fruit and Desserts **\$32**

## Finishing Touches...

Ask about our beverage and additional dessert menus to complete your event.

We are happy to make menu variations and substitutions to work with special dietary needs. Ask us about our Vegetarian, Vegan, Gluten-Free, and Dairy-Free menus. Tableware is also available. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.