

Valentine's Day Special Dinner

\$125 for two

(Bread and butter included with each meal)

Appetizers

(1 dozen of each appetizer)

Grape Tomato Caprese

Fresh mozzarella, basil, and grape tomatoes, marinated in olive oil and balsamic vinegar V, GF

Prawn Skewers

Grilled jumbo prawns marinated in our garlic-chili sauce and skewered on wooden chopsticks GF

First course

North West Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with (choice of) Chef Mark's famous balsamic vinaigrette or blue cheese dressings V, V, GF

Entrees

(your choice of)

Fire Grilled NW Salmon

Grilled over an open flame, served with fresh tropical fruit salsa GF

Filet Mignon

Grilled over an open flame until tender, then finished with demi-glace and blue cheese crumbles GF

Accompanied by:

Chilled Asparagus

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame V, V, GF

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Roasted Red potatoes

tossed with olive oil, rosemary, and thyme V, V, GF

Pick up at Design Perfect Catering on February 14th Before 2:00p.m.

All served in quality COVID safe disposable containers. Plates, utensils and serving utensils available upon request.



Dessert

Tuxedo strawberries

Dipped in dark and white chocolate

Add ons;

1 bottle: Elsa Bianchi Merlot \$15.00

1 bottle: Leese Fitch Cabernet Sauvignon \$15.00

1 bottle: Vandori Proseco \$15.00

1 bottle: Leese Fitch Chardonnay \$15.00

1 bottle: Vandori Pinot Grigio \$15.00

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