

Trent J

GOURMET

PRIVATE DINING MENU

“LETS GO ON A FOOD JOURNEY”

APPETIZERS & STARTERS

**Mixed Green Salad / **Creamed Tomato Soup / **Lobster Bisque /
*Cranberry Brie Bruschetta / **Prosciutto Wrapped BBQ Shrimp /
**Loaded Seafood Dip w/ French Bread*

ENTREES

*Roasted Herb Chicken Au Jus, New York Strip Steak, Blackened Salmon, **Lamb Chops, **Boneless Ribeye Steak*

GOURMET SIDES

Garlic Mash Potatoes, Creamy Mac & Cheese, Broccolini, Asparagus, Fresh Green Beans, Roasted Brussels Sprouts, Roasted Veggies

BREADS

Buttered Dinner Rolls | Toasted French Bread

INFUSED DESSERTS

*Margarita Cheesecake | Island Spice Banana Pudding /
Champagne Peach Cobbler w/ Vanilla Ice Cream*

TRENT J GOURMET EXPERIENCE

*Dinner for 2 : Table Decor & Lighting / Appetizers Courses : Salad +
Entree + 2 Sides + Bread + Dessert + 1 Bottle of Wine/Champagne +
Private Chef Menu + Chef Selection Playlist*



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