LET'S GET THIS





CELEBRATE YOUR BACHELORETTE PARTY WITH POLISHED CHEF!

appetizer

PAN FRIED ARANCINI

San Marzano tomato sauce

or

JUMBO LUMP CRAB CAKE (ADDITIONAL FEE)

lemon/caper white wine sauce

salad

CITRUS MIXED GREENS

goat cheese crumbles, fresh strawberries, fresh oranges, honey crisp apples, white balsamic reduction

entrée

LOCAL FRESH CATCH

lemon/butter sauce

LOCAL WAGYU MEATBALL

sides

ROASTED ASPARAGUS

HERB CRUSTED FINGERLING POTATOES

dessert

KEY LIME PIE

fresh whipped cream

or

FLOURLESS CHOCOLATE TORTE

blueberry compote



AN ELEGANT & PRIVATE CULINARY EXPERIENCE

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