



Totally Cooked Catering

Valentine's Day

"Dinner for Two"

Entrees

"Love Me Tender . . . Loin!"

*Two grilled to perfection Tenderloin Filets accompanied by Parmesan Peppercorn Twice Baked Potatoes
Served with Baby Carrot & Bean Medley.
Also includes your choice of Caesar or Green Salad, Salad Dressing, Rolls and Butter Blossoms.*

Lady and the Tramp Linguini

*Large Shrimp sautéed in a Light Lemon Cream Sauce tossed with Tender Linguini and a Medley of Julienne Vegetables
Set the perfect scene for your Classic Movie Reenactment.
Accompanied by your choice of Caesar or Green Salad, Salad Dressing, Rolls and Butter Blossoms.*

His & Her's Surf & Turf

*Grilled Filet of Beef and a Broiled Lobster Tail
With all of the accompaniments served alongside Smoked Gouda Potatoes Au Gratin and Grilled Asparagus.
Accompanied by your choice of Caesar or Green salad, Dressing, Rolls and Butter Blossoms.
(*Crab stuffed sole may be substituted for the lobster if desired.)*

"Be Still My Artichoke Heart!"

*Moist Florentine Chicken Breasts covered in our Artichoke and Sundried Tomato Lemon Cream Sauce
Accompanied by Wild Rice Pilaf and crisp Green Beans with Roasted Red Peppers.
Served with your choice of Caesar or Green Salad, Salad Dressing, Rolls and Butter Blossoms.*

Fiesta de Amor

*Spicy Cilantro Lime Marinated Flank Steak and Chicken served alongside Spanish Rice and a Fire Grilled Vegetable Medley.
Accompanying by a Southwest Salad and Dressing, Tortilla Chips and Salsa.*

Sweets for Your Sweet

Crème Brûlée Cheesecake

Vanilla Bean and Custard Cheesecake topped with a traditional Burnt Sugar Crust.

Chocolate Truffle Torte

Dark, Dense Chocolate Cake, topped with Strawberry Garnish

Chocolate Covered Strawberries

Six - Strawberries covered in Rich Milk, Dark, and White Chocolate

Cookie Love

Large Heart Shaped Sugar Cookies with window cut-out, Peppermint Filling, then finished with a poured Fondant Frosting

Hey, Cupcake

Moist, Dark Chocolate Cupcake topped with a Mountain of Marshmallow Frosting, and coated in Rich Chocolate Ganache.

Raspberry White Chocolate Mousse Bomb

White Chocolate Mousse swirled with Raspberry Coulis and enrobed in a Dark Chocolate Shell.