



PRIVATE CHEF *Tim Gardner*

1ST COURSE— CHOOSE AN APPETIZER

Vietnamese stuffed chicken wings
w/ kimchi ranch, hoison glaze

Pimento cheese deviled eggs w/ maple
bacon,
Creole tomato glaze

Crabmeat enchiladas w/ guijillo-ancho
chili
sauce, carrot and coriander salad

Timmy's Duck and Mushroom Gumbo
w/ green onion rice

Red wine poached pear w/ baby greens,
Bleu cheese, candied walnuts, walnut
vinaigrette, balsamic reduction

Greco-Roman salad w iceberg, cherry
tomatoes, cucumbers, kalamotive olives,
pepperoncinis, garbanzo beans, redwine-
oregano vinaigrette

2ND COURSE— CHOOSE AN ENTREE

NY strip w/ loaded twice baked potatoes,
seasonal vegetables, housemade steak
sauce

Honey glazed Salmon, w/ black bean
puree, avacado-cucumber relish, tortilla
crumble, jalapego cream, chili oils

Smoked chicken thighs w/ Yukon gold
potato puree, mushroom and peas, natural
chicken jus

Chili rubbed Pork Tenderloin w/ sweet
potato tamale, marshmallow cream, garlic
kale, Ancho chili bbq glaze

Blackened shrimp and smoked gouda
cheddar grits w/ red cabbage chow-chow,
tomato, lemon butter, crystal hot sauce
syrup

3RD COURSE— CHOOSE A DESSERT

BANANA CREME BRULEE

WHITE CHOCOLATE RASPBERRY TART

BEAVERS BEND BLACKBERRY CRUMBLE W/ ICE