



**CHEF DANIELLE'S
LEGENDARY**
...

VALENTINE'S DAY
DINNER DROP-OFF
...

BACK BY POPULAR
DEMAND
...

**FRIDAY FEB 14TH
AND SATURDAY FEB
15TH 2014**
...

PUT THE KIDS TO BED
EARLY
...

LIGHT THE CANDLES
...

GET COMFORTABLE
...

GET READY TO WOW
YOUR SWEETHEART
...

THE MENU
...

TO START

SPICY CRAB BISQUE

SALADE

ROASTED BABY RED &
YELLOW BABY BEETS, GOAT
CHEESE,

PETTIT ARUGULA, GOLDEN
RAISIN, HAZELNUT TRUFFLE
VINAIGRETTE

...

ENTRÉE

MIRIN SOY SLOW BRAISED
BEEF SHORTRIBS

JAPANESE MISO MARINATED
SALMON, BOK CHOY,
HIJIKI MUSHROOM, SESAME
BEURRE BLANC

BOTH SERVED WITH...

YUKON GOLD POTATO PUREE
BRUSSEL SPROUTS,
PANCETTA CONFIT, PICKLED
SHALLOTS, THYME

DESSERT

BAKED HOT CHOCOLATE
SOUFFLE CAKE
CHOCOLATE DIPPED
STRAWBERRIES
...

INCLUDES A BEAUTIFULLY
PERSONALIZED MENU
& 2 LONG STEM ROSES
...

FOOD WILL BE SENT IN
SEPARATE CONTAINERS
SIMPLE HEATING DIRECTIONS

INCLUDED

\$90 BEFORE FEBRUARY 4
\$100 AFTER FEBRUARY 4
...

ALL ORDERS MUST BE
PLACED BY WEDNESDAY,
FEBRUARY 12

CHEF DANIELLE AT SALT
CATERING

818-590-2433

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