



ANN'S  
CATERING



# Valentine's Day Menu

Sunday, February 14, 2021

Pre-ordering suggested. Items subject to availability.

Call to preorder at 510-649-0869

Pickup available between 3 – 6 p.m.

## Appetizers

### Lobster Bisque

\$10 pint

### Cupid's Salad

Mixed greens, strawberries, blood oranges, avocado, fennel, red onion and crumbled goat cheese with a strawberry poppyseed dressing

\$15

### Crab Cakes

Three crab cakes served over a bed of lemony arugula with cajun remoulade on the side.

\$16

### The Heart is a Mussel

Mussels sauteed with garlic, white wine, shallots, butter, chili flakes and parsley.  
Served with grilled bread.

\$16

## Dinner Entrées

### Heart Ravioli

Red and white heart shaped five cheese ravioli in a creamy sun-dried tomato sauce and finished with parmesan cheese and fresh basil. Served with sauteed lemon garlic spinach.

\$20

### Pork Chop

Pan seared bourbon mustard glazed 12 oz. pork chop. Served with mashed sweet potatoes, roasted brown sugar bacon Brussels sprouts and house made apple sauce.

\$24

### Surf & Turf

8 oz. filet mignon topped with fresh lump crab meat and finished with a creamy pink peppercorn sauce. Served with herbed fingerling potatoes and roasted broccoli rabe.

\$34

## Desserts

### Chocolate Covered Strawberries

\$10

### Chocolate Bread Pudding with Caramel Sauce

\$12

### Blackberry Panna Cotta Tartlette

\$12

## Bubbly

N.V. Filipa Pato, 3B Metodo Tradicional Rose, Bairrada, Portugal

\$21

N.V. Brut, J.P. Chenet, France

\$18

