



Jennie Weller Catering & Events at Montgomery Museum of Fine Arts
Reservations Suggested, 334.240.4339
DiVine Lunch January 18, 2018
11:00 AM until 2:00 PM

MENU

First Course

St. Louis Salad

Artichoke Hearts, Hearts of Palm, Pimento, Red Onion, Shaved Parmesan,
Tossed in Italian Dressing
Over a Baby Iceberg Wedge

Second Course

Choose One

Fillet of Flounder

With a Shrimp Cream Sauce

Buttered Asparagus

or

Vegetarian Shepherds Pie

Curried Lentil Filling sandwiched between two layers of creamy white and sweet potato filling
Sitting on a crouton crust baked on top of sweet zucchini slices

or

Creamy Parmesan Carbonara Chicken

Crispy, golden chicken fillets in a carbonara-inspired sauce

Buttered Asparagus

Bread

Third Course

Chocolate Pots de Creme

Topped with fresh whipped cream and served with a shortbread cookie

Wine Selection

\$20.00 Per Person

Plus 10% Tax & Gratuity

Wine Samples Offered. Please ask the wine representative for pairing suggestions.

Wine by the Glass \$8.00 and \$28.00 by the Bottle