

Rep Express Catering & Events Presents

Valentine



AT THE BARN



MENU

Rep Express Catering & Events Valentine's Day

400 Saint Andrews Dr.
Greenville, NC 27834
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Appetizers

All menu options include our signature mac and cheese bites served with coconut aioli

Ahi Tuna Tower seared tuna piled high with seaweed salad	11
Gingered Crab and Caviar Napoleon Dungeness Crab, Lumpfish caviar in an onion aioli separated by crispy won tons.	9
Hash brown Pillow w/Pork Confit and Smoked Gouda shredded yuccas lightly browned topped with tender pork and smokey gouda cheese.	8
Blacken Scallops w/Carolina Corn Whisky Sauce Sea Scallops blackened to a crispy perfection and drizzled with our signature Carolina sauce.	10
Macadamia Nut Hummus w/ assorted veggies and breads House made hummus with crunchy veggies and assorted breads for dipping.	7
Carolina Rockefeller fresh oysters on the half shell served with local collard greens	10

Salads

Hearts of Romain Romain hearts, sun dried tomato and black olive Bruschetta, shaved Parmesan cheese, and drizzled with Caesar dressing.	7
Chilled Hearts of Palm w/rosemary roasted beet vinaigrette field greens, asparagus spears, thinly slice Japanese cucumber and hearts of palm drizzled with house made vinaigrette and sprinkled with chopped macadamia nuts.	8

Soups

She Crab Soup Creamy based soup loaded with lump crab meat.	8
Carrot, Orange and Ginger bisque topped with creme fresh sweet, savory and creamy topped with a dollop of chilled creme fresh and herbs.	7

Intermezzo - lime and mint sorbet

Entree

Tempura Plate lightly battered, soft shell crab, jumbo shrimp, and ahi tuna. Served along side are Asian goat cheese dumplings with a teriyaki glaze.	24
Lobster Pot Pie lots of Main lobster, veggies, in a cream sauce served in a puff pastry. Complimented by an heirloom baby tomato and herb assortment.	19
Cornish Hen Tender and succulent, halved, and glazed with a sweet chili glaze. Placed upon a creamy yuccas and edamame mash.	15
Chicken Cordon Brie lean chicken breast, stuffed with French Brie cheese and sweet figs, breaded and cooked to perfection with plum sauce accompaniment. with yuccas and edamame mash.	14
Fillet Mignon served with edamame mash and root vegetables.	29
Chateaubriand for Two Beef Tenderloin, cooked to order for two, served with traditional béarnaise sauce. Served along side our roasted root vegetables and baby fingerling potatoes.	65

Dessert

Personalized chocolate heart cakes with raspberry chocolate ganache.	7
Fruit Fondue	14