

# Janssen's New Years <sup>2026</sup> Dinner for Two



## First Course

*One appetizer Selection per person*

Black Eye Pea Soup

Artichoke Beignets

Quartered Artichoke Hearts in a herb cream cheese coated in a light batter. Accompanied by a pesto aioli

Shrimp Casino

Inspired by Clams Casino—Shrimp stuffed with peppers, onions, garlic and breadcrumbs then wrapped in bacon. Accompanied by remoulade sauce

## Second Course

*Choice of one salad—for Two to Share*

Fiesta Salad

Mixed Greens, Grilled Corn, Black Beans, Pepperjack tortilla strips & Smoked Tomato Ranch

Aegean Salad

Spinach, Tomato, Cucumbers, Kalamata Olives, Feta Cheese Greek Dressing

## Third Course

All Entrée selections are accompanied by choice of Starch, Vegetable, Rolls & Butter

*Starches: Truffle Risotto or Parmesan Roasted Fingerling Potatoes*

*Vegetables: Steamed Green Beans or Gilled Asparagus w/Roasted Mushrooms*

Salmon Duxelles

Baked Salmon with Mushroom Duxelles wrapped in Puff Pastry

Braised Short Ribs

In a Shallot Demi Glace

Smoked Duck Breast

With Rosemary roasted Figs

## After Dinner Sweets

Chocolate Raspberry Mousse Cups

Chocolate Truffle Tart

Mixed Berry Fruit Tart

Cherry Cheese Cake

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