VERITAS ACADEMY PRESENTS

March 31, 2017 6:00-9:30pm

THE SHRIMP FACTORY

Starters

Bread/Butter/ Pimento Cheese Spread

Ceasar Salad

Entrees

Shrimp & Grits

Fantails sautéed in browned garlic butter, splash of Chardonnay, green onions, diced tomatoes, topped with creamy grits & sweet maple bacon

Atlantic Salmon

Charbroiled, topped with sautéed julienne red & green peppers, mushrooms, and lobster butter sauce over angel hair pasta

Shrimp Fry

Lightly seasoned, quickly fired, served with red rice and hushpuppies

Chicken Puff Pastry

Chicken sautéed with mushrooms and peas, and a Chardonnay cream sauce over puff pastry

**Soda, Tea, and Coffee included.*
Alcoholic beverages may be purchased individually.
***Dessert will be served at the Westin*