



VALENTINES MENU

SHAREABLES / APPS

(GF) Creamy Smoked Gouda Crab Dip

Picked lump and claw crabmeat mixed in array of smoked creamy cheeses, caramelized onions, and lemon spices and baked

Served with old bay seasoned (GF) in house made chips. \$10 per pint

Charcuterie Board for 2

3 artisanal meats, 3 cheeses, house made pickled vegetables, 1 chutney, 1 prepared mustard dipping sauce, candied nuts, Meez roasted pepper hummus, olive tapenade, dried fruits, candied nuts house made GF Chips and crackers \$17.50 per serves 2

(GF) Piri Piri Pimento Cheese Dip

Our house made Piri Piri pepper sauce, mixed smoked cheddar cheeses, served with our house made chips \$10 per pint serves 2

(GF) Roasted Spinach Feta Artichoke Dip

caramelized onions, roasted garlic, mixed feta asiago creamed cheeses, spinach, sundried tomatoes and baked served with our house made GF Chips \$10 a pint serves 2

(GF) Seared Ahi Tuna and Shrimp Roll

Seared Ahi tuna rolled and stuffed with a strawberry, raspberry melba sauce and a shrimp cabbage summer cucumber roll, served with seaweed salad, pickled ginger, wasabi and Thai chili panzoo glaze \$17.50 per order serves 2

(GF) Bang Bang Bacon Wrapped Shrimp

Apple wood smoked bacon wrapped shrimp, pickled cucumber sesame seaweed salad and crispy rice cake \$16.00 per order serves 2

PICK YOUR PACKAGES BELOW OR ORDER A LA CART

Love at First Bite package #1 / \$110 per couple

Includes (you can only choose entree selections from Package #1 only

Choose 1 App for two

choose 1 Soup or Salad Per Person

Choose 1 Entrée Choice Per Person only from Package #1

Choose 1 Dessert Per Couple

Make It Sexy package #2 / \$150 per couple

Includes (you can choose entrée selections from Package (#1 or #2)

Choose 1 App for two

Choose 1 Soup or Salad Per Person

Choose 1 Entrée Choice from Package #1 or #2 Per Person

Choose 1 Dessert Per Couple

Fine Dine and Be Mine package 7 oz Angus Prime Beef Filets and Jumbo Lump Crab Cakes for 2 Package \$240 per couple

This Package Includes

Choose 1 App for two

Choose 1 Soup or Salad Per Person

2 Angus Prime Beef Filets / Crab Cakes

1 Dessert Per Couple

Complementary 1 Bottle of Chefs Choice of One of our Meez Infused Oils
and Vinegars

1 Free Delivery charge within a 20-mile radius from our shop

Fine Print Details:

All meals are cooked completely, or par cooked and attached with simple reheating, plating and cooking instructions.

Delivery Charges: a \$15 delivery charge will be applied per package within a 20-mile radius, and all meals will be delivered by 5pm or earlier on 2/14

Free Delivery Fine and Dine Filet Package

Pick up is available at no charge.

EST .



2017

SOUPS

Creamy Thick Shrimp Crab Corn Chowder

Slow cooked celery, carrots, onions, sweet corn, bacon, shrimp, crab and Eastern NC spices in a rich creamy potato chowder \$7pint or \$16 per quart

(GF) Coconut Creamy Butternut Squash Ginger

Creamy coconut milk, carrot, ginger spiced vegetable broth

\$5.00 a pint and \$10.50 per quart.

(GF) Potato Leek Potato and Oyster

Mushroom

Pureed potatoes, roasted leeks, garlic, exotic mushrooms all blended in a rich chicken stock, cream and fine herbs finished with white truffle oil \$6.00pint and \$12.00 quart

SALADS

Quarter Wedge Italian Salad

Quarter wedge iceberg lettuce, shaved Italian meats, asiago parmesan shaved cheeses, pickled red onions, toasted peppers, parmesan garlic croutons, sundried tomatoes, olive tapenade topped with a creamy blue cheese dressing and Portuguese sausage lardons \$13.50 per salad

Roasted Beet Strawberry Kale Salad

Roasted candied red beets, pickled red onions, pickled red onions, cucumbers, strawberries, blueberries, kale arugula greens, dried fruits, candied pecans, goat cheese in a NC honey apple cider mustard vinaigrette \$12.00 per salad

LOVERS AT FIRST BITE PACKAGE #1

Bone in Chicken Co Qo Vin Confit \$18.00 per serving

frenched chicken thigh and leg slow cooked in duck fat falling off the bone and then lightly floured and crisped, braised in a red wine gravy, served with au gratin scalloped baked potatoes, roasted root vegetables and brussel sprouts

Shrimp / Lump Crab Cake

A blend of shrimp, lump crab meat and spices pans seared served with roasted pepper lobster cream sauce, mashed pea puree, smoked gouda mash potatoes, French green beans and fancy carrots \$25.00 per serving.

Bone In Thick Cut Smoked and Grilled Pork Chop

Thick cut bone in smoked and then grilled Pork Chop topped with mango pineapple chutney, baked sweet potato croquette and NC mixed butter beans and lima bean corn succotash. \$20 per serving

Salmon Shrimp Newburg Rockefeller Pastry

Lemon pepper seared salmon filet over a Rockefeller spinach cream, a puff pastry filled bowl with a shrimp thick sherry Newburg sauce with brunoise potatoes, peas, carrots and corn, served on a bed over prosciutto wrapped asparagus spears \$19.00 per serving

Terrance Major Beef Medallions

Tender Szechuan pepper sesame coated beef medallions, cooked medium rare topped with a Thai Peanut Sauce, Thai chili ginger green beans, carrots and crispy Asian rice cake \$23.00 per serving

NIGHTCAP DESSERT

New Orleans Warm Bread Pudding

topped with a white chocolate rum banana fosters sauce **\$10.00 per serving for 2**

(GF) Flourless Rich Chocolate Heart Tort
finished a raspberry port wine glaze **\$11.00 per serving for 2**

Meez Chocolate Thunder

Layered rich brownie cake, peanut butter layer, Butterfinger pastry cream, finished chocolate sauces and Reeses's crumbles and Godiva chocolate chips **\$11.00 per serving for 2**

Berry / Strawberry Cheesecake Mousse

rich cheesecake whipped mousse, blueberry raspberry glazes, Nutella chocolate ganache **\$12.00 per serving for 2**

Meez Key Lime Pie for 2

topped with glazed blue berries, raspberries and kiwi and fresh whipped cream

All desserts served with 2 chocolate covered strawberries.

Fine Print Details:

- All meals are cooked completely, or par cooked and attached with simple reheating, plating and cooking instructions.
- Delivery Charges: a \$15 delivery charge will be applied per package within a 20-mile radius and meals will be dropped off by 5pm on 2/14 or earlier.

Pick up day of is available at our kitchen at no additional charge by 4pm on 2/14

MAKE IT SEXY PACKAGE #2

Slow Roasted Braised Beef Short Rib

Tender slow cooked in red wine gray, smoked gouda potato leek cake, finished with cremini mushroom, oyster mushroom ragout, prosciutto wrapped asparagus spears and carrots **\$22.00 per serving**

(GF) Meez Shrimp and Grits

Sauteed garlic jumbo shrimp in a smoked Portuguese sausage tomato sauce, served over our pimento cheese yellow stone ground grits, finished with asiago cream, broccoli florets, and roasted peppers **\$21.50 per serving**

(GF) Sea Salt and 5 Pepper Corn Mèlange Filet Mignon

Over fingerling roasted potatoes with prosciutto asparagus wrapped bundles in a peppercorn brandy sauce and roasted peppers and grilled red onions **\$33.00 per serving**

(GF) Super Lump Crab Cake and Wild Caught Scottish Salmon (6 oz)

Crab cakes topped with carbonara cream and salmon topped with bourbon orange bacon glaze roasted fingerling potatoes, chefs vegetables served with herb **\$27.00 per serving**

(GF) Portuguese Seafood Paella

An old country recipe smoked Portuguese sausage of lobster, clams, mussels, shrimp, scallops, meaty white fish and calamari cooked in a slow cooked onion piri piri spices and white wine and yellow saffron rice finished with pickled vegetables and French peas and carrots **\$25.00 per serving**

FINE DINE AND BE MINE PACKAGE

8 oz Angus Prime Filets / Crab Cakes for 2

Angus Prime Beef Filets rubbed sea salted, coffee rosemary black pepper rub bone in steak served with burgundy mushroom gravy, 2 Jumbo Lump Crab Cakes, topped with lobster sherry cream sauce, scalloped smoked gouda scalloped au gratin potatoes, roasted balsamic French green beans and carrots

Complementary 1 Bottle Chefs Choice of our Meez Infused Oils and Vinegars

Includes

Choose 1 App for two
Choose 1 Soup or Salad Per Person
Choose 1 Dessert Per Couple

Please Email Chef Mike Santos if you have
any questions meezmarket@gmail.com

Meez Market and Catering 8320 Litchford
Rd Suite 108 Raleigh NC 27165

1 Free Delivery charge within a 20-mile radius

\$240.00 for full package

Meez Oils & Vinegars

Our Meez Infused Oils and
Vinegars
for a limited time only
Chef Santos is parting ways with
some of his infused oils and
vinegars for only for *\$14.75 per
375ml btl*

Our Oils and Vinegars are a nice
culinary touch to your
Thanksgiving or Holiday recipes or
just a nice housewarming gift.
(Grab them while supplies last)

Smoked Dark Balsamic (add a little
smoke to any of your holiday vegetables,
meats, or proteins)

Black Cherry Dark Balsamic (great
addition to any root vegetables, salad, or
chocolate desserts)

Blood Orange Oil
(nice touch to your vegetables or
protein and on the healthier side of
things instead of using butters)

White Peach Vinegar
(great on salmon, chicken, pork, salads,
desserts, ice-cream)

Herbs De Provence Oil
(nice touch to any salad, dessert, chicken
or even in Thai shrimp dishes)

MINI SAMPLER 3 PACK MINI BTLS
OF ANY OF INFUSED OILS AND
VINEGARS FOR \$14.00



Let our Chefs Share The Love of Culinary Cuisine With You!

Top 5 Reasons to enjoy Valentine's Day at Home

- Our Meez Chef's will cook and deliver food to your doorstep.
- Your significant other deserves a night with you and shouldn't have to cook.
- Eat when it's convenient for you and enjoy a responsible amount of booze and don't stress about having to drive anywhere.
- No hassle of waiting in line for reservations or sharing your night with everyone else in a crammed restaurant.

Book Your Valentines Packages Today.

Check out Website for our packages or email us and we will send you our menu selections and order sheet to place your order and let our Chef's do the rest for you!

meezmarket@gmail.com / www.meezmarket.com

**All other special orders or custom orders must be placed
and priced separately VIA email meezmarket@gmail.com**

[Click Here For Valentines Order Form](#)



