

SIMPLY SMOOTH

EVENTS OF DISTINCTION

1524 LINDEN STREET, ALLENTOWN PA 18102

610-434-3900

WWW.SIMPLYSMOOTH.COM

TIER I MENU

SELECT 3 HORS D'OEUVRES

ROASTED CORN & JALAPENO CAKES WITH CREME FRAICHE

SPINACH & CHEDDAR STUFFED MUSHROOM CAPS

SWEET ITALIAN SAUSAGE & CHEDDAR STUFFED MUSHROOM CAPS

CRISPY VEGETABLE DUMPLINGS WITH SOY GINGER DIPPING SAUCE

HOUSE PULLED PORK SLIDERS WITH PICKLE CHIPS & GOLDEN BBQ

FRESH TOMATO BRUSCHETTA ON GARLIC CROSTINI WITH AGED BALSAMIC

WARM FLAKY SPANIKOPITA FILLED WITH CREAMY SPINACH & FETA

FRESH MOZZARELLA & TOMATO SKEWERS WITH AGED BALSAMIC

CRISPY ARTICHOKE HEARTS WITH LEMON-GARLIC AIOLI

CRUDITE SHOOTERS WITH HOUSE BUTTERMILK RANCH

SELECT 1 OF THE FOLLOWING SALADS

ARCADIAN GREEN GARDEN SALAD WITH CUCUMBER, CARROT, PEPPERS & TOMATO
WITH HOUSE BUTTERMILK RANCH

GREEK SALAD WITH KALAMATA, PEPPERONCINI, FETA, CUCUMBERS, RED ONION &
TOMATO WITH RED WINE VINAIGRETTE

ARCADIAN GREEN SALAD WITH GORGONZOLA, DRIED CRANBERRIES & TOASTED
WALNUTS WITH CHAMPAGNE-CITRUS VINAIGRETTE

WARM ROLLS & WHIPPED BUTTERS ARE ALWAYS SERVED WITH SALADS

SELECT 2 OF THE FOLLOWING ENTREES

TENDER HAND CARVED COFFEE RUBBED BEEF BRISKET WITH CARAMELIZED
PEARL ONIONS & CABERNET DEMI-GLACE

PAN SEARED CHICKEN BREAST WITH MARSALA, PICCATA OR HONEY-DIJON

ROSEMARY GRILLED PORK RIBEYE WITH APRICOT GLAZE

GRILLED PORTOBELLO CAPRESE WITH AGED BALSAMIC & PESTO DRIZZLE

SELECT 2 OF THE FOLLOWING SIDES

HONEY ROASTED BABY STEM ON CARROTS - SAUTEED BROCCOLI SPEARS

SAUTEED GREEN BEANS WITH ROASTED BABY PEPPER PEDALS

CREAMY BUTTER WHIPPED POTATOES

STEAMED WILD RICE WITH AROMATIC VEGETABLES

SELECT 2 OF THE FOLLOWING DESSERTS

MOCHA MOUSSE BROWNIE BITES - CHOCOLATE CHUNK COOKIES

MYER LEMON MOUSSE SHOOTERS WITH FRESH RASPBERRY

PETITE COCONUT CREAM BITES

INCLUDES COFFEE & HERBAL TEA SERVICE

\$46.95 40-74 GUESTS - \$42.95 OVER 75 GUESTS

FOOD COST ONLY

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

TIER II MENU

SELECT 4 HORS D'OEUVRES

NAAN FLATBREAD WEDGES WITH SHIITAKI, BACON, PROVOLONE & TRUFFLE OIL
COCONUT SHRIMP WITH THAI SWEET CHILI
WARM BRIE & BERRY TARTLETS IN CRISP PHYLLO
CITRUS POACHED SHRIMP COCKTAIL WITH BLOODY MARY COCKTAIL SAUCE
BEEF EMPANADAS WITH CHIPOTLE CREAM
HANDMADE MACARONI & CHEESE BITES WITH HOUSE MARINARA
GRILLED ASPARAGUS WITH ROASTED GARLIC AIOLI
KOREAN BBQ CHICKEN SATAY WITH SCALLIONS & TOASTED SESAME SEEDS
SIGNATURE SWEET & SAVORY CANDIED BACON BITES

SELECT 1 OF THE FOLLOWING SALADS

CLASSIC CAESAR SALAD WITH HOUSE CROUTONS, SHAVED PARMESAN & FRESH TOMATO
WITH CREAMY CAESAR DRESSING DRIZZLE
ARCADIAN GREEN SALAD WITH ROASTED BUTTERNUT SQUASH, DRIED TART CHERRIES &
TOASTED PUMPKIN SEEDS WITH MAPLE-BALSAMIC VINAIGRETTE
WARM ROLLS & WHIPPED BUTTERS ARE ALWAYS SERVED WITH SALADS

SELECT 2 OF THE FOLLOWING ENTREES

TENDER BRAISED BLACK ANGUS BEEF SHORT RIB WITH CARMALIZED CIPPOLINI
FRESH ROSEMARY & CABERNET DEMI-GLACE
PAN SEARED CHICKEN BREAST WITH ROASTED HEIRLOOM TOMATO, FRESH MOZZARELLA
LIGHT DEMI GLACE
PAN SEARED HERB CRUSTED PORK TENDERLOIN WITH CARMALIZED ONION MARMALADE
SAVORY EGGPLANT CAPONATA OVER SEARED POLENTA CAKE WITH SAUTEED SPINACH
ROASTED HEIRLOOM TOMATOES WITH AGED BALSAMIC
HERB CRUSTED NORWEGIAN SALMON WITH LEMON-THYME BEURRE BLANC,
CHARRED LEMOM VINAIGRETTE & BASIL-GARLIC AIOLI OR BOURBON BROWN SUGAR CRUST

SELECT 2 OF THE FOLLOWING SIDES

GRILLED ASPARAGUS SPEARS - AUTUMN ROASTED VEGETABLES
GREEN BEANS ALMONDINE
SIGNATURE CARROT WHIPPED OR GARLIC POTATOES
BASMATI RICE PILAF WITH AROMATIC VEGETABLES

SELECT 3 OF THE FOLLOWING DESSERTS

ASSORTED PETITE CHEESECAKES - PETITE PECAN TARTLETS
BELGIAN CHOCOLATE DIPPED FROZEN CREAM PUFFS
PETITE COCONUT CREAM BITES - MYER LEMON SQUARES
INCLUDES COFFEE & HERBAL TEA SERVICE

\$52.95 40-74 GUESTS - \$48.95 OVER 75 GUESTS
FOOD COST ONLY

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

TIER III MENU

SELECT 5 HORS D'OEUVRES

SMOKED CHICKEN QUESADILLAS WITH CHIPOTLE CREAM
JUMBO LUMP CRAB ON REVERSE ASIAN SPOON WITH THAI SWEET CHILI & SCALLION
CRISP FALAFEL BITES WITH TZATZIKI DIP
GRILLED JUMBO SHRIMP WITH TARRAGON-WHOLE GRAIN AIOLI
BUTTERMILK CHICKEN & WAFFLE SKEWERS WITH REAL MAPLE SYRUP
TOMATO BISQUE SHOOTER WITH GRILLED CHEESE WEDGE
HEIRLOOM TOMATO & FRESH MOZZARELLA ON GARLIC CROSTINI WITH AGED BALSAMIC
KOREAN BBQ CHICKEN SATAY WITH SCALLIONS & TOASTED SESAME SEEDS
BELGIAN ENDIVE BOATS WITH HERB WHIPPED CREAM CHEESE & TOASTED WALNUTS
SWEET & STICKY ASIAN MEATBALLS WITH FRESH SCALLION
BUFFALO CHICKEN RANGOON WITH HOUSE BUTTERMILK RANCH
ZESTY FRESH GAZPACHO SHOOTERS WITH LIME GRILLED SHRIMP
LUMP CRAB CAKES WITH SUNDRIED TOMATO REMOULADE
SIGNATURE SWEET & SAVORY CANDIED BACON BITES
CHEESESTEAK EGGROLLS WITH SRIRACHA KETCHUP
BANG BANG SALT & PEPPER SHRIMP WITH THAI SWEET CHILI
SHRIMP EMPANADAS WITH CHIPOTLE CREAM - **ADD \$3.00 PER GUEST**
GARLIC-DIJON CRUSTED LAMB RACK LOLLIPOTS - **ADD \$3.50 PER GUEST**

SELECT 1 OF THE FOLLOWING SALADS

CLASSIC CAESAR SALAD WITH HOUSE CROUTONS, SHAVED PARMESAN & FRESH TOMATO
WITH CREAMY CAESAR DRESSING DRIZZLE
ARCADIAN GREEN SALAD WITH GORGONZOLA, CRISP ASIAN PEARS &
HOUSE SPICED CANDIED PECANS WITH CHAMPAGNE CITRUS VINAIGRETTE
CLASSIC CAPRESE - FRESH MOZZARELLA, VINE RIPE TOMATO, LEMON-BASIL
VINAIGRETTE & AGED BALSAMIC OVER ARCADIAN GREENS
PEPPERY AGUGULA SALAD WITH SHAVED PARMESAN, HEIRLOOM TOMATOES, TOASTED
PINE NUTS, OLIVE OIL-LEMON VINAIGRETTE
WARM ROLLS & WHIPPED BUTTERS ARE ALWAYS SERVED WITH SALADS

SELECT 2 OF THE FOLLOWING ENTREES

GRILLED 7-8OZ FILET MIGNON WITH ROSEMARY-BRIE COMPOUND BUTTER
WITH CABERNET DEMI-GLACE OR AU POIVRE
HAND BREADED CHICKEN "CORDON BLEU" FILLED WITH CREAMY FONTINA & PROSCIUTTO
WITH WHOLE GRAIN MUSTARD CREAM SAUCE
PAN SEARED CHICKEN BREAST WITH SAUTEED SPINACH, ROASTED CREMINI
AND SHERRY CREAM SAUCE

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SAVORY EGGPLANT CAPONATA OVER SEARED POLENTA CAKE WITH SAUTEED SPINACH
& ROASTED HEIRLOOM TOMATOES WITH AGED BALSAMIC

NORWEGIAN SALMON "WELLINGTON" WITH CREAMY MUSHROOM DUXELLE
TOPPED WITH PARMESAN PUFF PASTRY

QUINOA & APPLE STUFFED ACORN SQUASH WITH TOASTED PECANS, DRIED CRANBERRIES
& FRESH THYME

SAUTEED LUMP CRAB CAKES WITH SUNDRIED TOMATO REMOULADE

SEARED CHILEAN SEA BASS WITH FRESH MANGO SALSA - **ADD \$5.95 PER GUEST**

GRILLED CENTER CUT BONE IN PORK CHOP WITH CARAMELIZED APPLE CHUTNEY

PAN SEARED CHICKEN BREAST WITH ROASTED HEIRLOOM TOMATO, FRESH MOZZARELLA
WITH LIGHT DEMI GLACE

PAN SEARED HERB CRUSTED PORK TENDERLOIN WITH CARMALIZED ONION MARMALADE

SAVORY EGGPLANT CAPONATA OVER SEARED POLENTA CAKE WITH SAUTEED SPINACH &
ROASTED HEIRLOOM TOMATOES WITH AGED BALSAMIC

SELECT 2 OF THE FOLLOWING SIDES

GRILLED ASPARAGUS SPEARS - AUTUMN ROASTED VEGETABLES

GREEN BEANS ALMONDINE - BLACK TRUFFLE WHIPPED POTATOES

SAUTEED GREEN BEANS WITH STEM ON BABY CARROTS OR ROASTED PEPPERS

SIGNATURE CARROT WHIPPED OR GARLIC POTATOES

PARMESAN ROASTED FINGERLING POTATOES

BASMATI RICE PILAF WITH AROMATIC VEGETABLES

CARAMELIZED ONION & GRUYERE POTATO GRATIN

SELECT 4 OF THE FOLLOWING DESSERTS

ASSORTED PETITE CHEESECAKES - PETITE PECAN TARTLETS

BELGIAN CHOCOLATE DIPPED FROZEN CREAM PUFFS

CARAMEL APPLE PUFFS WITH CRUMB TOPPING

PETITE CREME BRULEE - ASSORTED HAND MADE KIFFLES

ASSORTED FRESH BAKED COOKIES

INCLUDES COFFEE & HERBAL TEA SERVICE

\$58.95 40-74 GUESTS - \$54.95 OVER 75 GUESTS

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ADD A STATION TO ANY EVENT

SEASONAL FRESH FRUIT & IMPORTED CHEESES WITH CRACKERS, GARLIC CROSTINI, FRESH STRAWBERRIES, GRAPES, ROASTED PEPPER HUMMUS, HERB ROASTED OLIVES AND MARINATED MOZZARELLA - ADD \$5.95 PER GUEST

CHARCUTERIE ON SLATE WITH CAPICOLA, PROSCIUTTO, SOPPRESSATA, GENOA, WHOLE GRAIN MUSTARD, JALAPENO JELLY AND ROASTED PEPPERS, SEASONAL FRESH FRUIT & IMPORTED CHEESES WITH CRACKERS, GARLIC CROSTINI, MARINATED MOZZARELLA FRESH STRAWBERRIES, GRAPES, ROASTED PEPPER HUMMUS, HERB ROASTED OLIVES - ADD \$9.95 PER GUEST

FRESH PAELLA

SHRIMP, SMOKED ANDOUILLE SAUSAGE, CHICKEN, MUSSELS, SAFFRON RICE, TOMATOES, PEPPERS, ONION, FRESH LEMON & PARSLEY
SERVED IN A TRADITIONAL PAELLA PAN - **ADD \$9.95 PER GUEST**

ICE CREAM SUNDAE BAR

VANILLA & CHOCOLATE ICE CREAM, CRUSHED OREOS, CRUSHED CHOCOLATE CHIP COOKIES, CHERRIES, WHIPPED CREAM, CHOCOLATE SAUCE, CARAMEL SAUCE, CHOCOLATE CHIPS, CRUSHED PEANUTS, M&M'S, RAINBOW SPRINKLES, REESES PIECES MINI MARSHMALLOW & FRESH STRAWBERRIES - **ADD \$6.96 PER GUEST**

LOOKING FOR A BUFFET OR FAMILY STYLE SERVICE?

WE CAN WORK TO MAKE THESE MENUS FIT YOUR PREFERRED STYLE OF SERVICE.

DON'T SEE SOMETHING YOU LOVE?

ARE WE MISSING YOUR "GOTTA HAVE"?

CUSTOMIZATION IS WHAT WE DO!

WE HAND SELECT OUR INGREDIENTS, PREPARE AND COOK JUST FOR YOUR EVENT.

TALK TO US ABOUT CUSTOMIZING YOUR EVENT!

WE ARE ALWAYS WORKING ON NEW MENU ITEMS AND LOVE TO WORK WITH INGREDIENTS THAT ARE IN SEASON.

MINIMUM OF 40 GUESTS

CHINA, LINENS, FLATWARE, STEMWARE, STAFFING, RENTALS & SALES TAX ARE ADDITIONAL.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

DUE TO VARYING FACILITY FEES, GUESTS COUNTS, AND MARKET COSTS, OUR MENUS ARE PRICED ON A SLIDING SCALE. AS NO TWO EVENTS OR VENUES ARE THE SAME, PLEASE ACCEPT OUR APOLOGIES, BUT WE NEED TO KNOW MORE BEFORE WE CAN PROPERLY PRICE YOUR EVENT!

DON'T MEET THE MINIMUM GUEST COUNT?

PLEASE CALL AND WE'LL DO OUR BEST TO ACCOMMODATE!