

# SIMPLY SMOOTH

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**WORKING ON A BUDGET?  
PLEASE CALL AND TALK TO US!**

# HORS D'OEUVRES OR APPETIZERS

YOU'LL NOTICE OUR HORS D'OEUVRES ARE A COMBINATION OF  
SHORT PLATES (TAPAS) AND PETITE FINGER OFFERINGS.

🍷 DESIGNATES VEGETARIAN FRIENDLY!

## *Lot's of Yum!...*

Mini Open Face Rueben's

Crispy Vegetable Dumplings with Soy Ginger Dip 🍷

Spinach and Cheddar Stuffed Mushroom Caps 🍷

Sausage and Cheddar Stuffed Mushroom Caps

Marinated Veggie Tartlets with Asiago Crumbles 🍷

Home Made Spaetzel smothered in Swiss and topped with Caramelized Onion 🍷

Blanched Asparagus with Tarragon Aioli 🍷

Baskets of Fresh Vegetable Crudite with Ranch or Southwestern Dip 🍷

Belgian Endive Boats Piped with Herbed Cream Cheese and Toasted Walnuts 🍷

Zesty Hummus with Pita Crisps 🍷

Assorted Flat, French or Naan Pizza Wedges 🍷

Grilled Pineapple with Mint Yogurt 🍷

Seasonal Fresh Fruits and Imported Cheese Wedges with Water Crackers and Wine Biscuits 🍷

Baked Brie En Cruet – Warm Brie served with Fruit Compote and Water Crackers 🍷

Bloody Mary Meatballs

Traditional Italian Focaccia with Herb Olive Oil Dip 🍷

Marinated Mozzarella and Tomato Crostini 🍷

“Sippable” Soup Shooters (Butternut Squash, Mushroom, Cream of Broccoli, Chilled Strawberry or Peach) 🍷

Seasonal Fruit Compote on Mini Blini's Topped with Goat Cheese Crumbles 🍷

Grilled Sliced Tenderloin of Beef with Horseradish Cream Dipping Sauce on French Baguette Wedge

Bias Cut Daikon Radish topped with Goat Cheese Mousse, Pesto and Diced Tomato 🍷

Mini Gourmet Mac and Cheese Bites with Marinara Dip 🍷

Falafel Balls with Tahini Dipping Sauce 🍷

Zesty Pulled Pork Sliders on Mini Brioche Rolls

Mini Empanadas - Beef and Cheese, Southwestern Chicken, Shrimp, Mushroom, Spinach and Ricotta, 3 Cheese,

Curry Chicken or Shrimp, Tuna and Gorgonzola with appropriate dipping sauces 🍷

Crispy Breaded Goat Cheese Bites Basted with Herb Infused Butter 🍷

Quesadilla Wedges - choose from Duck & Red Onion Confit, Chicken BBQ, Caprese, Steak & Onion or 3 Cheese 🍷

Sweet & Sweaty Bacon Bites  
 Petite Spinach & Swiss Quiche 🍷  
 Petite Spinach & Crab Quiche  
 Crispy Wedges of Spanikopita 🍷  
 Black Bean Hummus with Fresh Pita or Veggies 🍷  
 Vegetarian or Lamb Rolled Grape Leaves 🍷  
 White Bean Puree Bruschetta topped with Oven Roasted Plum Tomatoes 🍷  
 Assorted Crackers Topped with Goat Cheese Mousse and Bacon Wrapped Crab Meat  
 Fresh Baked Baguette topped with Garlic Mussels and Melted Parmesan Cheese  
 Toasted Cheese Ravioli with Marinara Dipping Sauce 🍷  
 Steamed Asian Meatballs with Sweet Soy Ginger Sauce  
 Wild Mushroom Pate Puff Pastry Flowers 🍷  
 Grilled Asparagus wrapped in Prosciutto  
 Crostini Topped with Hummus Mousse a thin Slice of Radish and Fresh Parsley 🍷  
 Beef Tenderloin on Crisp Flatbread Squares with Dried Cherry Chutney  
 Plump Medjool Dates Stuffed with Gorgonzola and Wrapped in Crispy Bacon  
 Herb Encrusted Tasty Lamb Chop Lollipops  
 Crispy Green Bean Fries Horseradish Sauce or Thai Sweet Chili Sauce 🍷  
 Petite Buffalo Sliders topped with Red Onion Confit or Sun-Dried Tomato Aioli  
 Cows in a Comforter with Zesty Dipping Mustard  
 Mini BLT Wedges on Artisan Bread  
 Roasted Corn and Jalapeño Cakes  
 Assorted Shrimp, Pork and Vegetable Dim Sum

### **SLIDER CENTRAL...**

Beef, Chicken , Tilapia, Crab Cake, Pulled Pork or Cheesesteak  
 Cheeses of your choice  
 On Soft Pretzel, Mini Brioche or Ciabatta Rolls

### **FISH AND SEAFOOD...**

Colossal Lump Crab Cocktail Bites on Reverse Asian Spoons  
 Mini Crab Cakes with Sun-dried Tomato Aioli on Petite Brioche Rolls  
 Fresh Crostini with Garlic Mussels and Melted Parmesan  
 Chevre and Crab Cheesecake Bites  
 Bacon Shrimp Bites – Tasty Pretzel Crackers topped with Creamy Bacon Mousse & Gulf Shrimp  
 Pan Seared Scallop Skewered with Pickled Melon and Spicy Bacon Lardons

*more on next page...*

## **FISH AND SEAFOOD...**

Conch Fritters served with Cucumber Wasabi and/or Cocktail Sauce

Braised Butterfish on a Pool of Orange White Wine Sauce

Crispy Coconut Shrimp with Thai Sweet Chili Sauce

Sesame Encrusted Ahi Tuna with Teriyaki Drizzle

Petite Seafood Kabobs with a Citrus Drizzle

Golden Jumbo Prawns with Cocktail Sauce

Broiled Crab Stuffed Mushroom Caps

Bang Bang Salt & Pepper Shrimp

Crispy Bacon Wrapped Scallops

Classic Shrimp Cocktail



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# SOUP COURSE

Chilled Peach  
Chilled Melon  
Chilled Strawberry  
Chilled Gazpacho  
Pumpkin Bisque  
Cream of Carrot  
Black Bean Chowder  
Chicken Tortilla Soup  
Tomato Basil Bisque  
Seafood Bisque  
Thai Lemongrass Soup  
Mushroom Merlot  
Chicken Corn Noodle  
Consommé Julienne  
Vegetable Tortellini  
Vegetarian Lentil  
Creamy Corn Chowder  
Potato Kale or Split Pea with Ham and Bacon  
Manhattan or New England Clam Chowder  
Cream of Potato and Leeks  
Thai Peanut Soup  
Simply Smooth Chili  
Cream of Asparagus  
Seafood Gumbo  
Puree of Ham and Bean

# SALAD COURSE

Traditional Caesar Salad - *Grated Pecorino Romano, House Made Croutons & Campari Tomatoes*

Grilled Chicken Caesar Salad

Middle Eastern Plate – Hummus, Tabbouleh and Babagannough with Wedges of Fresh Pita

Classic Wedge Salad with Bacon, Campari Tomato, Red Onion and Roquefort

Martini Caesar with Colorful Antipasto Plate

Classic Cobb Salad

Cold Sesame Noodles

Pickled Asian Vegetable Salad

Seasonal Fresh Fruit and Cheese Plate

Colorful Garden Salad with Assorted Dressings

Italian Tri-Colored Pasta Salad with Olives, Feta and Sun-Dried Tomatoes

Red-Bib Leaf Lettuce with Pears, Raisins, Grapes, Blue Cheese and Pinenuts

Mixed Greens with Raspberry Walnut Vinaigrette

Red Russet Potato Salad with Vinaigrette or Onion Cream Sauce

Pesto Tortellini Salad with Belgium Endive and Romaine Lettuce

Curried Chicken Salad with Romaine

Thai Chicken Salad with Peanut Dressing

Watercress, Belgium Endive and Chevré with Red Wine Vinaigrette

Asparagus, Shrimp and Hollandaise

Smoked Salmon, Watercress and Daikon with Ginger Vinaigrette

Penne and Shrimp Primavera with Basil Dressing

Fresh Tomatoes with Red Onion, Fresh Mozzarella and Balsamic Vinaigrette

Capellini with Fresh Tomatoes, Black Olives & Feta with Red Wine Vinaigrette

**SOUP AND SALAD COMBOS AS WELL AS APPETIZERS  
CAN BE SERVED IN PLACE OF A SALAD.**

# PASTAS

Angel Hair a O'lio  
Fettuccini Alfredo  
Angel Hair with Pesto  
Linguini in Parsley Sauce  
Orzo and Wild Mushrooms  
Stuffed Shells with Marinara  
Rotini with Lemon and Dill Sauce  
Orzo with Wild Cherries and Cream  
Pasta Primavera with Fresh Vegetables  
Rigatoni with Red Potatoes and Radicchio  
Spring Vegetables with Orzo and Proscuitto  
Linguini with Fresh Basil, Pine Nuts and Cheese  
Pumpkin Tortelloni with a Light Allspice Cream  
Baked Ziti with Bell Peppers & Fresh Mozzarella  
Tri-Color Cheese Tortellini Barenaise (Alfredo Sauce)

## **BUILD YOUR OWN DISH!**

Tell us what you'd love in it... and we'll finish it with your favorite sauce!

We offer Marinara, Gorgonzola Alfredo, Pink Vodka, Pesto, Oil & Garlic and White Wine Sauces

# CLEANSE DE PALATÉ

(OPTIONAL COURSE)

Fresh Melon  
Citrus Sorbet  
Raspberry Sorbet

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# ENTRÉES

## BEEF...

Filet or Strip Steak *with Chimichurri, Cognac, Creamy Peppercorn or Traditional French Blue Cheese Sauces*

Slow Roasted Prime Rib of Beef, with Au Jus and cooked to your liking!

Succulent Roast Beef Au Jus

Onglet - Tender Hangar Steak topped with a White Wine Shallot Sauce

Beef Bourguignon Tips, Carrots, Mushroom and Pearl Onions *simmered in a rich Red Wine Sauce*

Beef Tenderloin *served with White Wine Shallot Sauce, Herb Infused Cream Sauce or Dijon Merlot Sauce*

## POULTRY...

Chicken in Creamy Marsala Sauce, Artichoke Hearts and Fire Roasted Tomatoes

Chicken Wellington topped with Wild Mushroom Pate wrapped in French Puff Pastry

Classic Chicken Parmesan

Chicken Picatta with Capers and Lemon Butter Sauce

Chicken Oscar-Grilled Breast of Chicken topped with Lump Crab and Bearnaise Sauce

Roasted Herb Encrusted Breast of Turkey

Oven Roasted Turkey London Broil in a Gold Sauce

Sweet and Spicy Cornish Game Hens with Stewed Cherries, Apricots and Olives

Grilled Airline Breast of Chicken topped with Mango Chutney

Fried Breast of Chicken Hawaii topped with Prosciutto, Fontana and a Grilled Pineapple Slice

House Made Chicken Cordon Blue on a pool of Creamy Dijon Sauce

## VEAL, LAMB & PORK...

Grilled Frenched 9 oz. Bone-in Pork Chop with Fresh Rosemary and Herbed Butter

Apple, Gouda and Sage Cherry Stuffed Bone-in 12 oz. Pork Chop

Slow Roasted Pork Tenderloin served with a Guinness Demiglaze or Whiskey Bourbon Sauce

Pineapple Glazed Ham with Cloves

Rosemary Lamb Chops with Mint Jelly

Herb Encrusted Rack of Domestic Lamb

Veal Parmesan - a classic!

Veal Oscar - *sautéed medallions of Veal topped with Lump Crabmeat and Bearnaise Sauce - another classic!*

Veal Scaloppini with Sage and Prosciutto

Grilled Veal Chops with Creamy Dijon Mustard Tarragon Sauce

Paper Thin Po Tenderloin in a Light Pineapple Sake Teriyaki Sauce

Baarian Style Slow Roasted Loin of Pork



# ENTRÉES

## SEAFOOD/FISH...

Sautéed Garlic Prawns Tossed in Garlic Olive Oil and Fresh Herbs

Herb Encrusted Salmon topped with Warm Roasted Red Pepper Coulis

Salmon Filet with Garlic Dill Aioli

Pan Seared Skate Fish topped with Sun Dried Tomato Aioli

Sautéed Wing of Skate topped with Brown Butter Caper Sauce and Plum Tomatoes

Grilled Marinated Swordfish topped with Sweet & Spicy Pineapple Relish

Grilled Mahi Mahi topped with a Light Basil Cream Sauce

Crab Au Gratin

Sautéed Crab cakes drizzled with Remoulade

Sautéed Shrimp with Mustard Tarragon Sauce

Salmon Panang with Thai Red Curry Sauce

Pan Seared Soft Shell Crab with White Wine Garlic Sauce

Mixed Grilled Seafood - *Swordfish/Scallop/Shrimp served with Lemon Caper or Pan Asian Sauce*

Broiled Fillet of Flounder or Tilapia Stuffed with Jumbo Lump Crab Cake topped with Creamy White Wine, Garlic and Parsley Sauce

Grilled Ahi Tuna with Mandarin Salsa

Bronzini with White Bean Puree, Olive Tapenade and Fire Roasted Cherry Tomatoes

Chilean Sea Bass on a Pool of Mango Cream Sauce

Salmon or Sea Bass En Croute (Seared Salmon or Sea Bass topped with Creamy Mushroom Pate Wrapped in Buttery Puff Pastry) and served on a pool of Melted Leeks

Seafood Vol Au Vent- *Lobster, Shrimp, Mussels, Clams and Scallops in a Herb Infused Shallot Cream Sauce served with Puff Pastry Wedges*

## WILD GAME...

Venison Loin on a Pool of Red Wine Demi-glaze served with Braised Red Cabbage

Wild Boar Tivolini-Oven Roasted Boar stuffed with Sautéed Onions and Peppers, Pickles and Prosciutto on a Pool of Mascarpone Red Wine Sauce

Bison Strip Steak topped with Fried Onions and Herb infused Butter

## VEGETARIAN OPTIONS...

Stuffed Green Peppers with Spanish Rice

Grilled Roasted Vegetables in Puff Pastry on a Pool of Herbed Infused Beurre Blanc

Roasted Acorn Squash with Pennsylvania Mushrooms, Wild Rice Blend and Roasted Chestnuts

Fettuccini *tossed with a Creamy Herb Butter Sauce with Smoked Tofu, Wild Mushrooms & Asparagus Tips*

Homemade Gourmet Spaetzel - *smothered in Creamy Emmental Cheese topped with Caramelized Onions*

Zucchini Lasagna - Layers of Sliced Zucchini, Fine Italian Cheeses and Homemade Marinara, then baked to perfection!

# STACK ENTRÉES

**BUILD YOUR OWN STACK** - GIVE US ANY IDEAS YOU HAVE ABOUT YOUR FAVORITE ENTRÉE(S) AND WE'LL BUILD A SPECIAL STACK JUST FOR YOU! YOU CHOOSE THE STARCH, THE VEGGIES, THE ENTRÉE AND WE'LL GET CREATIVE WITH IT!

6 oz. Filet Mignon topped with an Herbed Panko Encrusted Lump Crab Cake and a Jumbo Garlic Prawn served atop Garlic or Creamy Smashed Potatoes drizzled with Roquefort or Au Poivre Sauce with aside Seasonal Sautéed Vegetables

Marinated Chicken Skewer and Braised Butterfish atop Israeli Couscous on a pool of Orange Beurre Blanc with Seasonal Sautéed Vegetables

Mediterranean Breast of Chicken topped with a Panko Breaded Lump Crab Cake or a succulent Grilled Seafood Skewer atop Three Cheese Polenta on a Pool of Lemon Cream Sauce

Pan Seared Barrimundi atop creamy White Bean Puree served with a Grilled Skewer of Prawns, and Grilled Brussel Sprouts & topped with a Lemon Capers Browned Butter

Chilean Sea Bass served atop Israeli Couscous served with Mediterranean Chicken Skewer, Fire Roasted Peppers with choice of Herb Infused Beurre Blanc or Creamy Vanilla Bean Sauce.

Grilled BBQ Glazed Chicken with Roasted Autumn Vegetables atop Rice Pilaf

Summer Stack – Corn, Grilled Ribs, Cole Slaw Baked Potato Half and a Side of Baked Beans

German Stack-Tender Braised Pork atop Mashed Potatoes topped with layers of Sauerkraut, Caramelized Apple Rings floating on a Pool of Bordelaise Sauce

Holiday Stack - Tender Breast of Turkey atop Sweet Potato Souffle topped with Stuffing, Fresh Cranberry Sauce and a Skewer of Autumn Roasted Vegetables. Served on a Pool of Traditional Thanksgiving Gravy

Paillard of Chicken Topped with a Roulade of Crispy Eggplant and a “Flying” Jumbo Prawn or Lump Crab Cake, Drizzled with Marsala Cream or Alfredo Sauce

## VEGETARIAN STACK OPTIONS...

Grilled Herbed Polenta Stacked with Portobellos, Grilled Eggplant and Basil Cream

Grilled Zucchini, Tomato, Fresh Mozzarella and Basil stacked and served on a Nest of Angel hair

Crisp Layers of Eggplant, Tomato and Fresh Mozzarella topped with Marsala Cream Sauce

# FRESH VEGETABLES & POTATOES

Honey Glazed Carrots  
Steamed Carrots in an Orange Buerre Blanc  
Braised Boston Lettuce and Belgian Endive  
Steamed Broccoli Spears ♣ Broccoli Normandy  
Crisp Green Beans (or Haricot Vert) Almondine  
Baked Corn Custard ♣ Creamed Dried Corn  
Buttery Whole Kernel White Corn  
Autumn Roasted Squash  
Israeli Couscous  
Petite Peas and Onions  
Peas and Mushrooms ♣ Sauteéd Snow Peas  
Stir-fried Fresh Vegetable Medley with Cashewnuts  
Grilled Asparagus with Herb Butter Sauce  
Wild Rice Blend ♣ Sweet Potato Souffle  
Grilled Garlic Asparagus ♣ Grilled Squash, Eggplant and Zucchini  
Baked Idaho Potatoes with Sour Cream and Butter  
Oven-Browned Herbed New Potatoes  
Three Cheese Polenta ♣ Carrot and Potato Smash  
Potatoes Anna ♣ Potatoes Duchesse  
Baked Mashed Potatoes  
Cranberry Walnut Bread Stuffing  
Pennsylvania German Potato Filling  
Twice Baked Idaho Potatoes with Cheddar and Mozzarella Stuffing  
Italian Potatoes with Oregano, Basil and Onions  
Rice Pilaf with Slivered Almonds and Aromatic Vegetables

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# DESSERTS

Cannoli  
Biscotti  
Tiramisu  
Nut Tossies  
Apple Crisp  
Creme Brulee  
Creme Caramel  
Pignoli Cookies  
Tasty Lemon Squares  
Sliced Hungarian Rolls  
Black-bottom Cupcakes  
Creme de Menthe Squares  
Belgium Dipped Strawberries  
Petite Individual Cheesecakes  
Tri-Colored Chocolate Pretzels  
Chocolate Raspberry Petit Fours  
Simply Smooth Gourmet Chocolate Cookies  
Colossal Strawberries Piped with Creme Fresh  
Raspberry, Apricot, Nut, Peach and Lekvar Kiffles  
White Chocolate Mousse with Fresh Raspberry Sauce  
Petite Creampuff Tower Drizzled in Carmel & Chocolate  
Bananas Foster  
Baked Alaska  
Frozen Eclairs  
Cherries Jubilee  
New York Style Cheesecake with Fresh Seasonal Fruit  
Raspberry, Cherry, Apple, Amaretto or Lemon Cheesecake  
Chocolate Chip, Bailey's, Cappuccino, Apricot or Blackberry Cheesecake  
Peanut Butter, Chocolate or Chocolate Peanut Butter Cheesecake  
Apple Cinnamon, Peach or Raspberry Cheesecake  
Strawberry Pie / Strawberry Rhubarb Pie  
Peach Cobbler  
Coconut Custard Pie  
Coconut Cream Pie  
Blackberry Crumb Pie  
Chocolate Raspberry Tart  
Apple Crumb Pie  
Blueberry Crumb Pie  
Cherry Crumb Pie

# DESSERTS

Peach Crumb Pie  
Raisin Crumb Pie  
Pecan Pie  
Rhubarb Pie  
Spicy Pumpkin Pie  
Chocolate Walnut Pie  
Hot Milk Sponge Cake  
Jewish Apple Cake  
Apricot Almond Cake  
Lemon Cake  
Poppyseed Cake  
Lemon Poppyseed Cake  
Chocolate Raspberry Torte  
Vanilla Raspberry Torte  
Milk Chocolate Cake  
White Chocolate Cake  
White Chocolate Mousse Cake  
Chocolate Cake  
Chocolate Almond Cake  
German Chocolate Cake  
Chocolate Peanut Butter Cake  
Chocolate Chocolate Cake  
Chocolate Bourbon Pecan Cake  
Chocolate Pecan Torte  
Praline Chocolate Cake  
Chocolate Chip Cake  
Hazelnut Cake  
Mocha Almond Cake  
Pure Vanilla Cake  
Carrot Cake  
Cream Icing Cake  
Orange Grand Marnier Cake  
Banana Rum Cake  
Praline Banana Cake  
Gourmet Coffees  
Herbal Teas & Chai  
Espresso, Cappuccino & Cafe Latte

**A COMPLETE WEDDING CAKE BOOK IS AVAILABLE FOR YOUR PREVIEW!**