

SIMPLY SMOOTH

CATERING • FLORAL DESIGNS • EVENT PLANNING • LIMOUSINE SERVICES

1524 West Linden Street, Allentown, PA 18102
(610) 434-3900 1-800-993-9975 fax (484) 223-2358

AWESOME *Picnics & Barbeques*

All of our picnics include iced tea, lemonade, eco-friendly paper products and utensils.

San Francisco

Foggy Cucumber Salad

Colorful Mesclun Greens, Ripe Pears, Candied Almonds & Red Wine Vinaigrette

Lemon Dill Cheese Tortellini with Parmesan Shards, Tasty Olive Oil and Cracked Pepper

Crumbled Chicken with Water Chestnuts Lettuce Cups and Hoisin Drizzle

Grilled and Sliced Mini Tenderloin of Beef (*Teres Major*) with Fresh Horseradish

Coastal Country Boil...

Similar to a Low Country Boil in the south, but better...

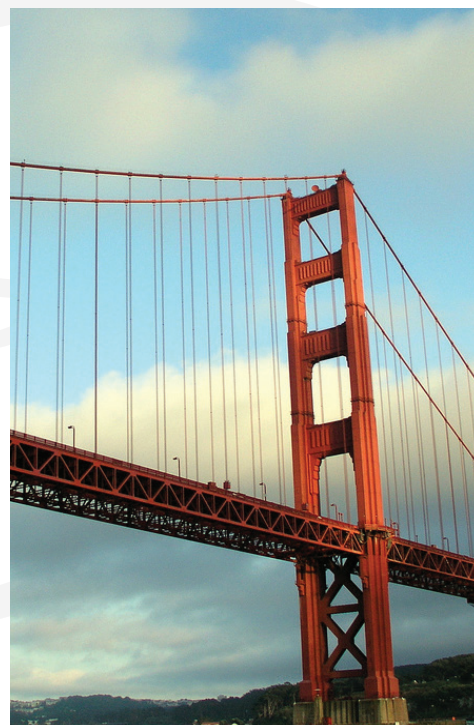
A large pot over open flame, made in front of your guests!

Scallops, Shrimp, Calamari, Lobster, Chicken and Pork Sausage (Boudin)
with Petite Red Skin Potatoes, Carrots, Red Onion, Corn, Garlic, Fresh Parsley
and a hint of Fresh Plum Tomatoes & Rich Old Bay Compound Butter

Baguettes or Boule's of Sourdough Bread with Whipped Butters

Triple Layer Chocolate Cake - Petite Lemon Cooler Cookies

\$26-30.



CONEY ISLAND

All Beef Franks • Grilled Hamburgers and Cheeseburgers

Potato Salad - Macaroni Salad • Assorted Pickles

Colorful Garden Salad with Assorted Veggies of the Season

Buttery or Natural Popcorn Baskets • Assorted Chip and Snack Packs

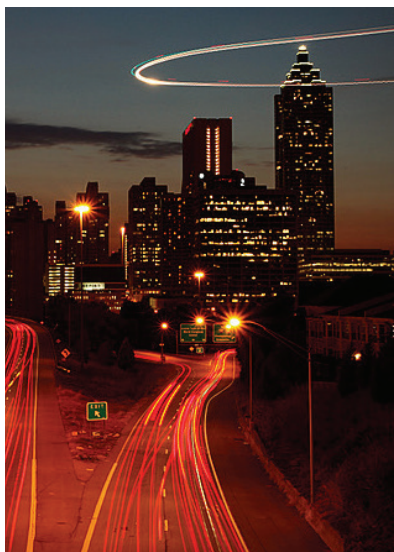
Bomb Pops, Fruited Push Pops and Ice Cream Sandwiches

\$15-18.

DALLAS

Grilled Caesar Salad - **or** - A Traditional Wedge Salad with Bacon Lardons & Blue Cheese
Colorful Sauté of Autumn Roasted Vegetables
Grilled Ribeye Steaks, 10-12 oz. hand cut (Upgrade to 8-9 oz. Filet Mignon for \$6.50 per guest)
with Horseradish Cream, Bearnaise and Buerre Blanc Sauce Options
Grilled Firecracker Mahi-Mahi with Colorful Pepper Confetti and Compound Butter
Skewers of Grilled Prawns with our Chef's Selection of Flavors
Salt Roasted Idaho Potatoes *with Creamy Butter, Chives, Sour Cream, Bacon Crumbles and Petite Broccoli Florets*
Crusty Artisan Rolls with Herbed Butter
Petite Mango Crème Brulee - Build Your Own Smore's Station

\$37-40.



Atlanta

Crunchy Cole Slaw
Our Own Red Russet Potato Salad
Colorful Garden Salad with Assorted Veggies of the Season
Zesty Pulled Pork Sliders with Home Made Pickles
Buttermilk Fried Chicken Pieces
Sautéed Collard Greens with Ham Hocks & Onion - **or** - Corn on the Cob with Drawn Butter
Corn Breads & Honey Whipped Butters
Ice Cold Fresh Watermelon
Fresh Key Lime Pie - Peach Cheesecakes

\$20-23.

ST. LOUIS

Creamy Cucumber Salad
Roasted Corn on the Cob
Fresh Vegetable Crudites with Ranch Dip
Colorful Garden Salad with Assorted Dressings
Corn Bread with Honey Whipped Butter
Grilled Lemon Pepper Cholula Chicken - *Legs, Breasts & Thighs*
Slow Roasted Ribs with our House Secret Barbeque Basting
Idaho Baked Potatoes with Sour Cream, Butter, Chives, Bacon Crumbles and Cheese
Peach Cobbler with Vanilla Bean Ice Cream and Whipped Cream

\$26-30.



Philadelphia

Our Own Red Russet Potato Salad
Slow Baked Pennsylvania Dutch Lima Beans
Colorful Garden Salad with Assorted Dressings
Select Our Crunchy Cole Slaw **or** Corn on the Cob
Philly Cheese Steak Sliders served up in Tasty Soft Pretzel Rolls
Zesty Hot and Sweet Italian Sausage with Peppers, Onions and Our Own Sauce
Traditional Italian Pasta Salad with Olives, Feta, Broccoli & Pepperoncini's
Complete with Assorted Flavors of Philadelphia Water Ice Dipped to order!
Center City Chocolate Chip Cookies

Substitute Potato Salad for Potato & Cheese Pan Sautéed Pierogi's with Onions & Butter \$1.79 per guest!

\$21-25.



Santa Fe

Black Bean, Roasted Corn, Wild Rice and Mushroom Salad
Pico de Gallo and Warm Queso with White Corn Nacho Chips
Sante Fe Salad with Avocado, Black Olives, Plum Tomatoes, Red Onion, Cheddar and Crispy Tortilla Strips
Tender Boneless Skinless Mole Chicken
Grilled Steak with Delicious Peppers & Onions for Fajita's with all the Fixin's!
Grilled Grouper Topped with Triple Pepper Salsa
Dirty Rice and Red Beans
Select Corn on the Cob or a Sautéed Vegetable Medley
Triple Chocolate Cake
Espresso Ice Cream Topped with Cinnamon Almonds and Whipped Cream!

\$33-36.

BOSTON

New England Lobstah & Seafood Chowda'

Traditional Boston Baked Beans

Select Our Crunchy Cole Slaw, Corn on the Cob or a Baked Potato

PEI Mussels in a Delicious White Wine Butter & Garlic Sauce with Warm Baguette

Clams Casino or Crispy Clam Strips with Tasty Cocktail Sauce

Simply Smooth's Famous Pork Barbeque on a Crusty or Soft Roll

Traditional Caesar Salad with Campari Tomatoes, House Made Croutons
and Shaved Pecorino Romano

- or -

Colorful Garden Salad with Black Olives, Feta, Pepperoncini Peppers and Red Onion

Blueberry Buckle with Vanilla Bean Ice Cream

Steamers can be added at market price

Lump Crab Salad with Black Olives & Capers can be added to this menu for just \$4.75 per guest!

Add a 4-5 oz. Lobster with Drawn Butter for \$9.50 per guest

\$24-27.

A FEW VALUE ADD-ON'S!...

All based on per guest pricing

Add three appetizers to match your party for about \$7.95 - 9.95

A Grilled Skewer of Four Large Shrimp to any menu or salad course for just \$4.75

A Jumbo Lump Crab Cake: \$4.75

Add a 14-16 oz. King Crab Leg with Drawn Butter to Any Menu, \$17.95

Peel 'n' Eat Shrimp with Cocktail Sauce: \$4.49

Build Your Own Taco and Nacho Bar: \$6.95

Snow Crab Legs: \$7.95

Build Your Own Sundae Bar: \$5.49

Burgers and Dogs to any menu: \$4.49

Tasty Cuban Wraps: \$3.95

Our Infamous "Oreo Encrusted Cheesecake on a Stick": \$4.95

Chip, Pretzel & Dorito Baskets: \$1.49

Seasonal Fresh Fruit Salad: \$2.75



Eco-friendly paper products are included with every menu. China, linens, flatware and stemware are additional. Staffing and rentals are additional.

Ask us about additional dessert options, specialty cakes and other festive décor ideas!

A few notes!...

Our menus are based on a minimum of 40 guests. If you have less, please call! Due to varying facility fees, guest counts and market costs, our menus are priced on a sliding scale. Prices vary based on guest count and other cost factors. As no two events or venues are the same, so please accept our apologies, but we need to know more before we can properly price your event!

Let us make your party an event filled with great food, an excellent staff and a tasteful presentation!