

## Tier I Menu

Select 3 of these tasty appetizers

Roasted Corn and Jalapeño Cakes  
Spinach and Cheddar Stuffed Mushroom Caps  
Sausage and Cheddar Stuffed Mushroom Caps  
Crispy Vegetable Dumplings with Soy Ginger Dip  
Pulled Bourbon Pork Sliders on Mini Brioche Rolls  
Fresh Tomato Bruschetta on House Made Crostini's  
Franks and Jackets with Zesty Mustard Dipping Sauce  
Marinated Veggie Tarts with Pecorino and Cracked Pepper  
Crispy Green Bean Fries with Horseradish Sauce or Thai Sweet Chili Sauce

*Please see our complete menu for additional options*

★ **Select 1 of the following Soup or Salads for a served first course** ★

Traditional Caesar Salad - Grated Pecorino Romano, House Made Croutons & Campari Tomatoes  
Greek Salad - Romaine Hearts, Pepperoncini's, Black Olives, Feta, Cucumbers, Red Onion & Grape Tomatoes  
Arcadia Greens with Carrot, Cucumber, Radish and Italian Vinaigrette  
Colorful Traditional Mixed Garden Salad with Assorted Dressings  
Chilled Strawberry - Cream of Carrot - Tomato Bisque - Chicken Corn Noodle  
Crusty Artisan Rolls with Whipped Butters are always served

★ **Sit Down Dinner** ★ *(Buffets are available, please ask!)*

★ **Select up to 2 of the following Entrées** ★

Beef Bourguignon with Red Onion, Potatoes and Carrots Topped with Creamy Mashed Potatoes  
Mini Beef Tenderloin with White Wine Cream Sauce or Dijon Merlot Reduction  
Braised Airline Breast of Chicken with Marsala, Tuscan or Picotta Sauces  
Broiled Filet of Tilapia with Lemon Butter or Creamy White Wine & Herb Sauce (Buerre Blanc)  
Tender Bourbon Glazed Pork Loin  
Classic Chicken or Eggplant Parmesan (Vegetarian)  
Colorful Pasta Primavera with Fresh Vegetables (Vegetarian)

★ **Select 1 or 2 of the following Sides** ★

Honey Glazed Carrots - Buttery Whole Kernel Corn - Autumn Roasted Squash  
Creamed Peas with Pearl Onions - Steamed Broccoli Spears - Saffron Rice with Pimento  
Wild Rice Medley with Aromatic Vegetables - Penne Pasta with White Wine Garlic Sauce  
Creamy Garlic Smashed Potatoes - Traditional Mashed Potatoes - Penne with Pink Vodka  
Orzo with Wild Mushrooms - Baked Ziti with Our Own Marinara Sauce

★ **Select 2 of the following Finger Pastries** ★

Simply Smooth Cookies - Brownie Bites - Mini Cream Puffs - Lemon Squares - Petite Chocolate Chip Cookies  
*Many additional menu items are available on our website - [www.simplysmooth.com](http://www.simplysmooth.com)*

**Food cost only, please call for additional pricing:**

**\$35.95 Over 150 Guests ★ \$37.95 50 - 149 Guests ★ \$39.95 25 - 49 Guests**

# Tier II Menu

## Select 3 of these tasty appetizers

Simply Smooth Pub Bites  
Sweet & Sweaty Bacon Bites  
Crispy Wedges of Spanikopita  
Mini Shrimp Dim Sum with Duck Sauce  
Coconut Shrimp with Pineapple Chutney  
Bang Bang Salt & Pepper Shrimp with Horseradish Aioli  
Crispy Green Bean Fries with Tiger Sauce or Thai Sweet Chili Sauce  
Franks and Jackets with Zesty Mustard Dipping Sauce  
Spinach and Cheddar Stuffed Mushroom Caps  
Sausage and Cheddar Stuffed Mushroom Caps  
Fresh Tomato Bruschetta on House Made Crostini's

*Please see our complete menu for additional options*

## ★ Served Sit Down Dinner ★ ★ Select 1 of these great Salads ★

Traditional Caesar Salad - Grated Pecorino Romano, House Made Croutons & Campari Tomatoes  
Arcadia Greens with Gorgonzola, Fresh Pears, Toasted Almonds and Champagne Vinaigrette  
Vine Ripened Tomatoes, Red Onion, Fresh Mozzarella on a bed of Tender Field Greens Drizzled with Basil Vinaigrette

## ★ Select 1 of the following Stack Entrees ★

**Airline Breast of Mediterranean Chicken** atop Three Cheese Polenta, Drizzled with Creamy Lemon Butter

**Seabass** atop Creamy French White Bean Puree served with a Skewer of Prawns and Grilled Brussel Sprouts topped with a Lemon Caper Browned Butter or a Dijon White Wine Reduction

**Whiskey Tenderloin of Beef** (Teres Major) On a bed of Garlic or Creamy Smashed Potatoes with a "Flying" Grilled Jumbo Prawn and Roquefort or Au Poivre Sauce and a side of Petite Green Beans *Chicken can be substituted!*

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

**Grilled Zucchini, Tomato, Fresh Mozzarella and Basil** stacked and served on a Nest of Angel hair Drizzled with Basil Cream Sauce

*Enhance any entrée with a Lump Crab Cake or a succulent Grilled Seafood Skewer for \$4.75 per guest  
or Prime Rib for \$4.25 per guest*

## ★ Select 2 of the following Finger Pastries ★

Simply Smooth Cookies - Brownie Bites - Mini Cream Puffs - Lemon Squares - Petite Chocolate Chip Cookies

*Many additional menu items are available on our website - [www.simplysmooth.com](http://www.simplysmooth.com)*

*Food cost only, please call for additional pricing:*

**\$37.95 Over 150 Guests ★ \$39.95 50 - 149 Guests ★ \$40.95 25 - 49 Guests**

# Tier III Menu

## Select 4 of the following tasty appetizers

Crispy Vegetable Dumplings with Soy Ginger Dip  
Spinach and Cheddar Stuffed Mushroom Caps  
Sausage and Cheddar Stuffed Mushroom Caps  
Grilled Prawns with Bacon Mousse on a Crispy Pretzel  
Assorted Hand Stretched Pizza Wedges  
Roasted Corn and Jalapeño Cakes  
Sweet & Sweaty Bacon Bites  
Tomato and Basil Bruschetta with Fresh Mozzarella on House Made Crostini  
Grilled Tenderloin of Beef with Horseradish Cream Dipping Sauce on Mini Baguette  
Franks and Jackets with Zesty Mustard Dipping Sauce  
Bias Cut Daikon Radish topped with Goat Cheese Mousse, Pesto and Sliced Olive  
Simply Smooth Mac & Cheese Bites on a Pool of Marinara  
“Sippable” Soup Shooters (Autumn Butternut Squash, Wild Mushroom, Cream of Broccoli, Chilled Strawberry, Gazpacho or Peach)  
Grilled Jumbo Prawns with Cocktail Sauce  
Bang Bang Salt & Pepper Shrimp with Horseradish Cream Sauce

*Please see our complete menu for additional options*

## ★ For a twist... add a station! ★

**Cheese Steak Sliders on a Philly Pretzel roll** - made to order in front of your guests! \$4.75 per guest  
**Traditional Swiss Fondue Fountain** - Complete with Fresh Veggies & Auntie Anne's Pretzel Sticks \$4.25 per guest  
**Empanada Bar** - Beef and Cheese, Southwestern Chicken, Spinach Ricotta, 3 Cheese, all with appropriate dipping sauces \$3.95 per guest  
**Antipasto Bar** with Select Imported Cheeses, Roasted Vegetables, Artichoke Hearts, Pepperoncini's and Assorted Breads and Crackers \$3.45 per guest  
**Vegetable Crudite with Dipping Sauce** \$2.75 per guest  
**Seasonal Fresh Fruits & Imported Cheeses** with Water Crackers & Wine Biscuits \$4.25 per guest

## ★ Select 1 of these great Soups or Salads - or a half portion of both for just \$1.50 more! ★

Traditional Caesar Salad - Grated Pecorino Romano, House Made Croutons & Campari Tomatoes  
Arcadia Greens with Gorgonzola, Fresh Pears, Toasted Almonds and Champagne Vinaigrette  
Caprese Salad on Tender Field Greens Drizzled with Basil Vinaigrette  
Butternut Squash Bisque - Tomato Bisque - Cream of Wild Mushroom

## ★ Entrée Choices - Select 2 ★

**Airline Breast of Mediterranean Chicken** atop Three Cheese Polenta and drizzled with Creamy Lemon Butter  
**Braised Skate Fish or Seabass** atop Creamy French White Bean Puree served with a Skewer of Prawns and Grilled Brussel Sprouts topped with a Lemon Caper Browned Butter or a Dijon White Wine Reduction  
**Whiskey Tenderloin of Beef** (Teres Major) On a bed of Garlic or Creamy Smashed Potatoes with a “Flying” Grilled Jumbo Prawn and Roquefort or Au Poivre Sauce and a side of Petite Green Beans Chicken can be substituted!  
**German Stack** Tender Braised Pork atop Mashed Potatoes topped with layers of Sauerkraut, Caramelized Apple Rings and Wild Bavarian Mushrooms floating on a Pool of Bordelaise Sauce  
**Autumn Stack** Tender Breast of Turkey atop Sweet Potato Souffle with Stuffing, Fresh Cranberry Sauce and a Skewer of Autumn Roasted Vegetables, served on a Pool of Traditional Holiday Gravy

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★ **Entrée Choices - Select 2** ★

**Grilled Airline Breast of Chicken** *Topped with a Roulade of Crispy Eggplant and a "Flying" Jumbo Prawn Drizzled with Marsala Cream*

**Home Made Spaetzel** *Smothered in Swiss and topped with Caramelized Onions Stacked with Portobellos, Grilled Eggplant and Basil Cream*

**Grilled Garden Vegetables**, *Fresh Mozzarella & Basil served on a Nest of Angelhair*

**Grilled Filet of Salmon** *Topped with Orange Beurre Blanc or Brushed with Thai Sweet Chili Sauce*

**Slow Roasted Herb Stuffed Pork Tenderloin** *with Pineapple Saki Teriyaki Drizzle*

**Chicken Picatta** *with Lemon Butter and Capers*

**Classic Home Made Chicken Parmesan**

**Tender Prime Rib of Beef** *with Au Jus and cooked to your liking! (Add \$4.25 per guest)*

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

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

*Enhance any entrée with a Lump Crab Cake or Grilled Shrimp for \$4.75 per guest*

★ **Select 1 or 2 of the following Sides to complete your Entrée Choices...** ★

Crisp Green Beans Almondine - Grilled Garlic Asparagus

Steamed Large Crown of Broccoli - Creamed Peas with Pearl Onions - Creamy Potato Carrot Mash

Grilled Squash, Eggplant and Zucchini - Oven-Browned Herbed New Potatoes

Wild Rice Blend - Homemade Buttery Spaetzel - Garlic or Creamy Smashed Potatoes

★ **Desserts ...select 3** ★

Petite Assorted Homemade Cheesecakes - Nut and Apricot Kiffles - Mini Carrot Cake Towers

Triple Mocha Stacks - Frozen Éclairs - Chocolate Chip Brownie Bites

Mini Pecan Tartlets - Warm Chocolate Chip Cookies

*Many additional menu items are available on our website - [www.simplysmooth.com](http://www.simplysmooth.com)*



***Food cost only, please call for additional pricing:***

**\$44.95 Over 150 Guests ★ \$46.95 50 - 149 Guests ★ \$48.95 25 - 49 Guests**

# Tier IV Menu

## Select 5 of the following tasty appetizers

Sweet & Sweaty Bacon Bites  
Sausage and Cheddar Stuffed Mushroom Caps  
Assorted Dim Sum with Soy Ginger Dip - *tell us your favorites!*  
Home Made Spaetzel smothered in Swiss and topped with Caramelized Onion  
Seasonal Petite Vegetable Kabobs on a Bed of Israeli Couscous  
Belgian Endive Boats Piped with Herbed Cream Cheese and Toasted Walnuts  
Grilled Asparagus with Tarragon Aioli  
Baked Brie and Berry Tartlets  
Traditional Italian Focaccia with Herbed Olive Oil Dip  
Fresh Mozzarella, Basil & Vine Ripened Tomato Bruschetta on House Made Crostini's  
"Sippable" Soup Shooters (Butternut Bisque, Wild Mushroom, Chilled Strawberry, Gazpacho or Peach)  
Bias Cut Daikon Radish topped with Goat Cheese Mousse, Pesto and Diced Tomato  
Mini Gourmet Mac and Cheese Bites on a Pool of Marinara  
Falafel Balls with Tahini Dipping Sauce  
Petite Blini's with Seasonal Compote and Goat Cheese Crumbles  
Quesadilla Wedges - *choose from Duck & Red Onion Confit, Chicken BBQ or Triple Cheese*  
Fresh Baked Baguette topped with Garlic Mussels and Melted Parmesan Cheese  
Steamed Asian Meatballs with Sweet Soy Ginger Sauce  
Mini White Pizzas with Pesto, Mozzarella, Red Onion, Black Olives  
Colossal Lump Crab Cocktail on Reverse Asian Spoons  
Mini Crab Cake Sliders with Sun-dried Tomato Aioli on Petite Brioche Rolls - *add \$2. per guest*  
Marinated Root Veggie Tarts with Pecorino Romano  
Simply Smooth Grilled Shrimp Bites - *Tasty Pretzel Crackers topped with Bacon Mousse and a Grilled Prawn*  
Grilled Lamb Chop Lollipops - *add \$3.50 per guest*

*Please see our complete menu for additional options*

## ★ Add a station for just \$3.29 per guest ★

**Traditional Swiss Fondue Fountain** - *Complete with Artisan Breads & Fresh Veggies*  
**Antipasto Station** with *Select Imported Cheeses, Fruits and Assorted Crackers*  
**Mini Empanada Bar - Pick (2)** - *Beef and Cheese, Southwestern Chicken, Mushroom, Spinach Ricotta, Triple Cheese*  
**Cheese Steak Sliders** on a *Philly Pretzel roll, made to order in front of your guests!*  
**Vegetable Crudite with Cheese Wedges, Water Crackers and Assorted Dipping Sauces**  
**Seasonal Fresh Fruits & Imported Cheeses** with *Water Crackers & Wine Biscuits*

## ★ Soup Course...Select One (Can also be substituted with a Tapas appetizer)★

Creamy Herbed Autumn Roasted Butternut Squash - Chilled Peach or Strawberry  
Cream of Leek - Mushroom Merlot - Manhattan or New England Clam Chowder - Tomato Bisque

## ★ Salad Course... Select One ★

Arcadia Greens - Pears, Raisins, Grapes, Blue Cheese, Toasted Pinenuts with Champagne Vinaigrette  
Frisee with Asparagus, Shrimp and Hollandaise on a Radicchio Shell  
"Less than Traditional" Caesar Salad - *an upright salad with House Made Croutons and Shaved Pecorino Romano*  
Classic Caprese Salad - *A stack of Fresh mozzarella and vine ripened tomatoes drizzled with aged balsamic, finished with freshly cracked pepper*

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★ **Additional Entree Choices** ★

**A Duet of Buttery Mediterranean Chicken and Grilled Sea Bass or Shrimp** served on Israeli Couscous

**Petite Tenderloin of Pork** Grilled and Apricot Basted on Creamy Smashed Potatoes or Wild Rice

**Airline Breast of Grilled Chicken** with Fire Roasted Peppers with choice of Herb Infused Beurre Blanc or Mango Chutney on a bed of Carrot and Potato Smash

**Seared 6 oz. Breast of Duck** atop Truffle Mashed Potatoes on a Pool of Bordelaise Sauce

**Herbed Polenta** Stacked with Grilled Portobello's and Eggplant with Basil Cream Drizzle

**Seared Salmon or Barrimundi** topped with Creamy Mushroom Pate, Wrapped in Buttery Puff Pastry, served on a pool of Creamed Leeks or Dijon Beurre Blanc

**Seafood Vol Au Vent** Lobster, Shrimp, Mussels, Clams and Scallops in a Herb Infused Shallot Cream Sauce served on a Puff Pastry Package - add \$4.50 per guest

**Grilled Ahi Tuna** with White Bean Puree, Olive Tapenade and Fire Roasted Grape Tomatoes

**Crab Au Gratin** Lump Crab tossed in our Homemade Cheese Sauce and baked till bubbly

**Sautéed Lump Crab Cakes** Drizzled with Sun Dried Tomato Aioli

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

**Home Made Alsatian Chicken Cordon Blue** on a pool of Creamy Shallot Sauce

**Grilled Center Cut Bone-in Pork Chop** with Fresh Rosemary and Compound Butter

**Bone-in 10 oz. Pork Chop** Stuffed with Walnut Gorgonzola or Apple Gouda Filling

**Veal Oscar** Sautéed Medallions of Veal topped with Lump Crabmeat & Bearnaise Sauce - Add \$5.50 per guest

**Grilled Veal Chops** Hand Rubbed with Tarragon and other fresh herbs - Add \$6. per guest

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

**6,8,10 oz. Filet Mignon** Au Poivre or Roquefort, Mustard Green Peppercorn Sauce or Traditional French Blue Cheese Drizzle -  
**Pricing on this entrée will vary based on size of cut, etc.**

**Enhance any entrée with Jumbo Prawns or Lump Crabmeat for just \$2.95 per guest**

★ **Pick - A - Compliment!** ★

Grilled Asparagus - Roasted Brussel Sprouts with Fresh Herbs - Wild Rice Blend - Potatoes Anna  
Sweet Potato Souffle - Grilled Stem-on Carrots Basted with Orange Buerre Blanc - Israeli Couscous  
Petite Autumn Roasted Vegetables - Roasted Bliss Potatoes - Three Cheese Polenta Cakes

★ **Select Three Pastries for your guests to enjoy...** ★

Mini Crème Brulee Pots - Chocolate Peanut Butter Pate - Assorted Hand Made Kiffles  
Pignoli Cookies - Lemon Cooler Cookies - Coffee - Herbal Teas  
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**Food cost only, please call for additional pricing:**

**\$52.95 Over 150 Guests ★ \$54.95 50 - 149 Guests ★ \$57.95 25 - 49 Guests**