

TIER I BUFFET MENU

SELECT 4 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 SMOKED PULLED PORK SLIDERS WITH JALAPENO APRICOT JAM & HOUSE PICKLES
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
WHIPPED BRIE ON A GARLIC CROSTINI WITH FIG, PROSCIUTTO & ARUGULA
CRISPY GOAT CHEESE BITES WITH CHIVES & HOT HONEY
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
BASIL RICOTTA ON GARLIC CROSTINI WITH ROASTED TOMATO & AGED BALSAMIC
KOREAN BBQ CHICKEN SATAY WITH SCALLIONS & TOASTED SESAME SEEDS
SIGNATURE SWEET & SAVORY CANDIED BACON BITES
CHARCUTERIE SKEWERS WITH FRESH MOZZARELLA & KALAMATA OLIVES

SELECT 1 SALAD

ARCADIAN GREEN GARDEN SALAD WITH CUCUMBER, CARROT, PEPPERS & TOMATO
WITH HOUSE BUTTERMILK RANCH
CHOPPED ROMAINE SALAD WITH FETA, TOMATO, CUCUMBER & APPLEWOOD BACON
WITH GREEN GODDESS DRESSING
ARCADIAN GREEN SALAD WITH GORGONZOLA, DRIED CRANBERRIES & TOASTED
PUMPKIN SEEDS WITH CHAMPAGNE-CITRUS VINAIGRETTE
ARCADIAN GREEN SALAD WITH ROASTED BUTTERNUT SQUASH, DRIED TART CHERRIES
AND TOASTED PECANS WITH MAPLE BALSAMIC VINAIGRETTE

WARM ROLLS & WHIPPED BUTTERS OR SWEET CORN BREAD
ARE ALWAYS SERVED WITH SALADS

TIER I CONTINUED ON NEXT PAGE...

SIMPLY SMOOTH

EVENTS OF DISTINCTION

TIER 1 BUFFET MENU

SELECT 2 ENTREES

TENDER HAND CARVED COFFEE RUBBED BEEF BRISKET
WITH HORSERADISH CREAM, ROASTED GARLIC AIOLI & FRESH CHIMICHURRI ON THE SIDE
PAN SEARED CHICKEN MARSALA WITH ROASTED CREMINI MUSHROOMS
ROSEMARY GRILLED PORK RIBEYE WITH APRICOT GLAZE
PAN SEARED CHICKEN PICCATA
WITH FRESH LEMON WEDGES & CAPERS
CRISPY BUTTERMILK FRIED CHICKEN WITH TENNESSEE HOT HONEY DRIZZLE
HAND CARVED HERB CRUSTED TURKEY LONDON BROIL
WITH TURKEY AU JUS & CRANBERRY CHUTNEY
GRILLED PORTOBELLO CAPRESE WITH ROASTED TOMATOES, AGED BALSAMIC & SPINACH
HAND CARVED HOUSE SMOKED BEEF BRISKET
WITH GOLDEN BBQ & MEMPHIS SWEET ON THE SIDE
ROASTED GUAJILLO PEPPER CHICKEN THIGHS WITH SMOKED PAPRIKA-ADOBO CREME
PAN SEARED BOURBON-BROWN SUGAR CRUSTED FRESH SALMON

SELECT 3 SIDES

HONEY ROASTED BABY STEM ON CARROTS - SAUTEED BROCCOLI SPEARS
SAUTEED GREEN BEANS WITH ROASTED BABY PEPPERS
GRILLED SEASONAL VEGETABLE PLATTERS WITH AGED BALSAMIC
CREAMY BUTTER WHIPPED POTATOES
ROSEMARY-GARLIC ROASTED RED BLISS POTATOES
BAKED MACARONI & CHEESE WITH FONTINA & COOPER SHARP
STEAMED BASMATI RICE WITH AROMATIC VEGETABLES & FRESH THYME

SELECT 3 DESSERTS

MOCHA MOUSSE BROWNIE BITES - CHOCOLATE CHUNK COOKIES
MYER LEMON MOUSSE SHOOTERS WITH FRESH RASPBERRY
ASSORTED FRESH BAKED COOKIES
PETITE COCONUT CREAM BITES - ASSORTED PETITE CHEESECAKES
PETITE PECAN TARTLETS - PETITE HAND FILLED CANNOLI'S
CREAM PUFFS WITH PEANUTBUTTER MOUSSE & BELGIAN CHOCOLATE
VANILLA BEAN CREAM PUFFS WITH BELGIAN CHOCOLATE
INCLUDES COFFEE & TEA SERVICE

\$49.95 40-74 GUESTS - \$45.95 OVER 75 GUESTS
PRICES LISTED ARE FOOD COST ONLY

RENTALS, STAFFING, BARTENDING ARE ADDITIONAL AND QUOTED AS NEEDED.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

SIMPLY SMOOTH

EVENTS OF DISTINCTION

TIER BUFFET II MENU

Menu Items can be chosen from Tier I

SELECT 5 HORS D'OEUVRES

PETITE GRILLED SHRIMP SKEWERS WITH ALABAMA WHITE BBQ
SMOKED CHICKEN QUESADILLAS WITH CHIPOTLE CREAM
JUMBO LUMP CRAB ON REVERSE ASIAN SPOON WITH THAI SWEET CHILI & SCALLION
CRISP FALAFEL BITES WITH TZATZIKI DIP
HOUSE SMOKED PULLED PORK SLIDERS WITH JALAPENO APRICOT JAM & HOUSE PICKLES
GRILLED JUMBO SHRIMP WITH TARRAGON-WHOLE GRAIN AIOLI
BUTTERMILK CHICKEN & WAFFLE SKEWERS WITH TENNESSEE HOT HONEY
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
BASIL RICOTTA ON GARLIC CROSTINI WITH ROASTED TOMATO & AGED BALSAMIC
SWEET & STICKY ASIAN MEATBALLS WITH FRESH SCALLION
CRISPY GOAT CHEESE BITES WITH CHIVES & HOT HONEY
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
CUBANO EGGROLL WITH ROASTED PORK, TAVERN HAM & FONTINA WITH DIJON AIOLI
SLOW ROASTED GUAJILLO CHICKEN EMPANADAS WITH CHIPOLTE CREAM
SHAVED BRISKET SLIDERS WITH CRISPY ONIONS & ROASTED GARLIC AIOLI
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 SALAD

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 ARUGULA SALAD WITH SHAVED PARMESAN, HEIRLOOM TOMATOES, TOASTED
PINE NUTS, OLIVE OIL-LEMON VINAIGRETTE
BABY SPINACH SALAD WITH GOAT CHEESE, ROASTED WALNUTS & FRESH BLUEBERRIES
WITH ORANGE POPPY SEED VINAIGRETTE
CHOPPED ROMAINE SALAD WITH FETA, TOMATO, CUCUMBER & APPLEWOOD BACON
WITH GREEN GODDESS DRESSING

WARM ROLLS & WHIPPED BUTTERS ARE ALWAYS SERVED WITH SALADS

TIER II CONTINUED ON THE NEXT PAGE...

SIMPLY SMOOTH

EVENTS OF DISTINCTION

TIER BUFFET II MENU

SELECT 2 ENTREES

GRILLED 6-7OZ FILET MIGNON WITH ROSEMARY-BRIE COMPOUND BUTTER
WITH CABERNET DEMI-GLACE OR AU POIVRE ADD \$5.95 PER GUEST

TENDER BRAISED BLACK ANGUS BEEF SHORT RIB WITH CARAMELIZED CIPPOLINI
FRESH ROSEMARY & CABERNET DEMI-GLACE

HAND-BREADED CHICKEN "CORDON BLEU" FILLED WITH CREAMY FONTINA & PROSCIUTTO
WITH WHOLE GRAIN MUSTARD CREAM SAUCE

PAN SEARED CHICKEN BREAST WITH SAUTEED SPINACH & SUNDRIED TOMATO CREAM
SAVORY EGGPLANT CAPONATA OVER SEARED POLENTA CAKE WITH SAUTEED SPINACH
& ROASTED HEIRLOOM TOMATOES WITH AGED BALSAMIC

PAN SEARED NORWEGIAN SALMON WITH CHARRED LEMON VINAIGRETTE & BASIL AIOLI
QUINOA & APPLE STUFFED ACORN SQUASH WITH TOASTED PECANS, DRIED CRANBERRIES
& FRESH THYME

SAUTEED LUMP CRAB CAKES WITH SUNDRIED TOMATO REMOULADE - ADD \$4.95/GUEST

SEARED CHILEAN SEA BASS WITH FRESH MANGO SALSA - ADD \$6.95/GUEST

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

PAN SEARED HERB CRUSTED PORK TENDERLOIN WITH CARMALIZED ONION MARMALADE

PAN SEARED NORWEGIAN SALMON WITH LEMON-THYME BEURRE BLANC

SAVORY MUSHROOM & QUINOA WELLINTING WITH GRUYERE & FRESH THYME

SELECT 3 SIDES

GRILLED ASPARAGUS SPEARS - AUTUMN ROASTED VEGETABLES

GREEN BEANS ALMONDINE - BLACK TRUFFLE WHIPPED POTATOES

GRILLED SEASONAL VEGETABLE PLATTERS WITH AGED BALSAMIC

SAUTEED GREEN BEANS WITH STEM ON BABY CARROTS OR ROASTED PEPPERS

SIGNATURE CARROT WHIPPED OR BUTTER WHIPPED POTATOES

PARMESAN ROASTED FINGERLING POTATOES

BASMATI RICE PILAF WITH AROMATIC VEGETABLES

ROASTED GARLIC WHIPPED POTATOES

SELECT 4 DESSERTS

LEMON-BLUEBERRY CHEESECAKES - CARAMEL APPLE PUFFS WITH CRUMB TOPPING

BROWNIE BITES WITH NUTELLA MOUSSE & ROASTED HAZELNUT

VANILLA BEAN CREAM PUFFS WITH BELGIAN CHOCOLATE

MOCHA MOUSSE BROWNIE BITES

CAPPUCCINO MOUSSE SHOOTERS WITH WHIPPED CREAM & CHOCOLATE COFFEE BEANS

PETITE CREME BRULEE - PISTACHIO CRUSTED CANNOLI'S

ASSORTED FRESH BAKED COOKIES - CHERRY CHEESECAKES

INCLUDES COFFEE & TEA SERVICE

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

PRICES LISTED ARE FOOD COST ONLY

RENTALS, STAFFING, BARTENDING ARE ADDITIONAL AND QUOTED AS NEEDED.

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SIMPLY SMOOTH

EVENTS OF DISTINCTION

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 \$6.95 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 \$11.95 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 \$11.95 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 \$6.95 PER GUEST

BAR PACKAGE

INCLUDES: COKE, DIET COKE, SPRITE, GINGER ALE, WATERS, CLUB SODA, TONIC, ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, MARASCHINO CHERRIES, LEMON WEDGES, LIME WEDGES, BITTERS, SIMPLE SYRUP, COCKTAIL NAPKINS, STIRRERS, AMPLE ICE, POLISHED STAINLESS BAR VESSELS - \$7.75 PER GUEST

CLIENT MUST PROVIDE THEIR OWN ALCOHOL, FOR WHICH WE'LL SUPPLY A HELPFUL GUIDE

LOOKING FAMILY STYLE SERVICE?

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

NEED A WEDDING CAKE? TALK TO US ABOUT YOUR NEEDS, WE WORK EXCLUSIVELY WITH CUSTOM CAKES BY ADELE!

WE HAND SELECT OUR INGREDIENTS AND PREPARE JUST FOR YOUR EVENT
TALK TO US ABOUT CUSTOMIZING YOUR MENU!
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.