

TIER I PLATED 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 PARMESAN CRUSTED 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
SWEET & STICKY ASIAN MEATBALLS WITH FRESH SCALLION
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 & TOASTED PECANS WITH MAPLE-BALSAMIC VINAIGRETTE

WARM ROLLS & WHIPPED BUTTERS ARE ALWAYS SERVED WITH SALADS

TIER I CONTINUED ON THE NEXT PAGE...

SIMPLY SMOOTH

EVENTS OF DISTINCTION

TIER 1 PLATED MENU

SELECT 2 ENTREES

PAN SEARED CHICKEN BREAST WITH MARSALA & ROASTED CREMINI MUSHROOMS
ROSEMARY GRILLED PORK RIBEYE WITH APRICOT GLAZE

GRILLED PORTOBELLO CAPRESE WITH ROASTED TOMATOES, AGED BALSAMIC & SPINACH
PAN SEARED CHICKEN PICCATA WITH CAPERS & FRESH LEMON WEDGE

TENDER BRAISED BLACK ANGUS BEEF SHORT RIB WITH CARAMELIZED 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 CARAMELIZE ONION MARMALADE
SAVORY EGGPLANT CAPONATA OVER SEARED POLENTA CAKE WITH SAUTEED SPINACH

ROASTED HEIRLOOM TOMATOES WITH AGED BALSAMIC

HERB CRUSTED NORWEGIAN SALMON ,

WITH CHARRED LEMON VINAIGRETTE & BASIL-GARLIC AIOLI OR BOURBON BROWN SUGAR CRUST

SELECT 2 SIDES

HONEY ROASTED BABY STEM ON CARROTS - SAUTEED BROCCOLI SPEARS

SAUTEED GREEN BEANS WITH ROASTED BABY PEPPER PEDALS

CREAMY BUTTER WHIPPED POTATOES

BASMATI RICE WITH AROMATIC VEGETABLES

SIGNATURE CARROT WHIPPED POTATOES

GRILLED ASPARAGUS SPEARS

SELECT 3 DESSERTS

MOCHA MOUSSE BROWNIE BITES - CHOCOLATE CHUNK COOKIES

MYER LEMON MOUSSE SHOOTERS WITH FRESH RASPBERRY

PETITE COCONUT CREAM BITES - ASSORTED PETITE CHEESECAKES

ASSORTED FRESH BAKED COOKIES

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

\$56.95 40-74 GUESTS - \$52.95 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

TIER II PLATED MENU

Menu Items can be chosen from Tier I

SELECT 5 HORS D'OEUVRES

PETITE GRILLED SHRIMP SKEWERS WITH ALABAMA WHITE BBQ
JUMBO LUMP CRAB ON REVERSE ASIAN SPOON WITH THAI SWEET CHILI & SCALLION
CHARCUTERIE SKEWERERS WITH FRESH MOZZARELLA & KALAMATA
GRILLED JUMBO SHRIMP WITH TARRAGON-WHOLE GRAIN AIOLI
BUTTERMILK CHICKEN & WAFFLE SKEWERS WITH TENNESSEE HOT HONEY
TOMATO BISQUE SHOOTER WITH GRILLED CHEESE WEDGE
HOUSE SMOKED PULLED PORK SLIDERS WITH JALAPENO APRICOT JAM & HOUSE PICKLES
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
BUFFALO CHICKEN RANGOON WITH HOUSE BUTTERMILK RANCH
CRISPY GOAT CHEESE BITES WITH CHIVE & HOT HONEY
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 LOLLIPOPS -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 II PLATED MENU

SELECT 2 ENTREES

GRILLED 7-8OZ FILET MIGNON WITH ROSEMARY-BRIE COMPOUND BUTTER
WITH CABERNET DEMI-GLACE OR AU POIVRE ADD \$4.95 PER GUEST

TENDER BRAISED BLACK ANGUS BEEF SHORT RIB WITH WILD MUSHROOM 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

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 - 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
SAVORY MUSHROOM & QUINOA WELLINGTON WITH GRUYERE & FRESH THYME

SELECT 2 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 BUTTER WHIPPED POTATOES

PARMESAN ROASTED FINGERLING POTATOES
BASMATI RICE PILAF WITH AROMATIC VEGETABLES
CARMELIZED ONION & GRUYERE POTATO GRATIN

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
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

\$63.95 40-74 GUESTS - \$59.95 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

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 FOR 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.