

# **SIMPLY SMOOTH**

EVENTS OF DISTINCTION

## **FOOD STATIONS**

### **THE GOURMET CARVERY**

**SELECT 2 OF THE FOLLOWING:**

SLOW BRAISED COFFEE RUBBED BEEF BRISKET  
GARLIC ROSEMARY RUBBED PRIME RIB OF BEEF  
HERB CRUSTED TURKEY LONDON BROIL  
ORANGE-CLOVE GLAZED SLICED HAM  
ROASTED PORK TENDERLOIN

SERVED WITH ROASTED BLISS POTATOES, TRADITIONAL CAESAR SALAD AND ROLLS

**SELECT 3 OF THE FOLLOWING:**

HORSERADISH CREAM, ROASTED GARLIC AIOLI, FRESH CHIMICHURRI, MEMPHIS SWEET BBQ,  
GOLDEN BBQ, CARAMELIZED ONION MARMALADE, CRANBERRY CHUTNEY  
AND WHOLE GRAIN HONEY MUSTARD

**FROM \$18-\$24 PER GUEST**

### **PASTA BELLE**

**SELECT 2 PASTAS:**

CHEESE TORTELLINI - CUT PENNE PASTA - MUSHROOM RAVIOLIS - CHEESE RAVIOLI

**SELECT 2 SAUCES:**

PINK VODKA SAUCE - GARLIC OLIVE OIL - HOUSE MARINARA - BASIL PESTO

ACCOMPANIED BY GRILLED SEASONAL VEGETABLES, FRESH GRATED PARMESAN  
AND RED PEPPER FLAKES

**FROM \$11-\$13.**

**ADD GRILLED CHICKEN \$4.95 PER GUEST**

**ADD GRILLED SHRIMP SKEWERS \$6.95 PER GUEST**

### **PAELLA BAR**

**FRESH PAELLA - CREATED FROM SCRATCH!**

SMOKED ANDOUILLE SAUSAGE, SHRIMP, CHICKEN, MUSSELS, SAFFRON RICE, ONIONS  
GARLIC, PEPPERS, TOMATO, FRESH PARSLEY & LEMON WEDGES  
ARCADIAN GREEN GARDEN SALAD WITH FRESH SEASONAL VEGETABLES  
WITH WHITE BALSAMIC-WHOLE GRAIN MUSTARD VINAIGRETTE  
SWEET CORNBREAD WITH CINNAMON-HONEY WHIPPED BUTTER

**FROM \$16-\$20 PER GUEST**

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## **FOOD STATIONS**

### **COUNTRY COMFORT**

**SELECT 2 OF THE FOLLOWING:**

CRISPY BUTTERMILK FRIED CHICKEN  
TENDER SMOKED BEEF BRISKET  
WITH GOLDEN & MEMPHIS SWEET BBQ SAUCES  
SWEET MEMPHIS PULLED PORK  
SMOKED ITALIAN SAUSAGE WITH CARMELIZED ONION MARMALADE

**SELECT 3 OF THE FOLLOWING:**

SOUTHERN STYLE COLLARD GREENS BRAISED WITH HAM  
SOUR CREAM WHIPPED POTATOES  
CREAMY BAKED MACARONI & CHEESE WITH COOPER SHARP & CHEDDAR  
BUTTERY CORN ON THE COB (WHEN IN SEASON)  
CHOPPED SALAD WITH CUCUMBER, TOMATOES, RED ONION, SHREDDED CHEDDAR,  
PEPPERS, CROUTONS & HOUSE BUTTERMILK RANCH  
SWEET CORNBREAD WITH HONEY-CINNAMON WHIPPED BUTTER ALWAYS INCLUDED

**FROM \$20-\$24 PER GUEST**

## **MEXICAN FIESTA**

TACOS WITH EITHER GRILLED CHICKEN OR SEASONED GROUND BEEF  
CRISPY CHICKEN FLAUTAS WITH SALSA & SOUR CREAM  
COLORFUL NACHO'S GRANDE - WITH ALL THE FIXINS  
TOPPINGS OF SOUR CREAM, SHREDDED CHEDDAR, SALSA, CHIPOTLE CREAM  
SHREDDED LETTUCE, SLICED OLIVES, SLICED JALAPENOS & SLICED SCALLIONS  
REFRIED BEANS WITH SAFFRON RICE AND ZESTY BLACK BEAN SALAD

**FROM \$13-\$15 PER GUEST**

## **THE GRILL IS ON**

**SELECT 2 OF THE FOLLOWING:**

GRILLED SKEWERS OF BOURBON BROWN SUGAR SHRIMP  
TENDER SAZON-CHOLULA GRILLED CHICKEN THIGHS  
THAI SWEET CHILI GLAZED GRILLED NORWEGIAN SALMON  
GRILLED PORK TENDERLOIN WITH FRESH CHICHURRI SAUCE

**SELECT 2 OF THE FOLLOWING:**

SEASONED YELLOW SAFFRON RICE  
ROASTED SWEET POTATOES WITH CINNAMON SUGAR  
SEASONED ADOBO GRILLED VEGETABLES WITH PARSLEY & FRESH LEMON  
ARCADIAN GREEN GARDEN SALAD WITH SLICED CUCUMBER, CARROTS & HEIRLOOM  
TOMATOES WITH WHITE BALSAMIC VINAIGRETTE  
SOFT ROLLS WITH WHIPPED BUTTERS ALWAYS INCLUDED

**FROM \$20-\$24 PER GUEST**

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## **FOOD STATIONS**

### **SMASHED POTATO MARTINI**

**CREAMY WHIPPED POTATOES (GARLIC OR REGULAR) AND SMASHED SWEET POTATOES  
SERVED IN A MARTINI GLASS WITH DEMITASSE SPOON  
WITH SHREDDED CHEDDAR-MONTEREY JACK, SOUR CREAM, FRESH SCALLIONS, FRESH  
BROCCOLI, CRUMBLIED BACON, CRISPY ONIONS  
CINNAMON SUGAR, MINI MARSHMALLOWS & TOASTED PECANS**

**\$7.95 PER GUEST**

### **ASIAN STIR FRY**

**SELECT 2 OF THE FOLLOWING:**

**CRISPY GENERAL TSO'S CHICKEN WITH FRESH BROCCOLI  
SZECHUAN SHRIMP STIR FRY WITH FRESH SCALLIONS, PEPPERS & CHILIS  
FRESH SEASONAL VEGETABLE STIR FRY  
PEPPER STEAK BEEF STIR FRY**

**CRISPY VEGETABLE, CHICKEN OR PORK DUMPLINGS WITH SOY-GINGER DIPPING SAUCE**

**SERVED WITH NAPA CABBAGE SALAD, STEAMED JASMINE RICE AND COLD SESAME NOODLE  
SALAD WITH CHOP STICKS AND TO-GO BOXES**

**FROM \$12-\$14 PER GUEST**

### **FANCY SWEETS**

**SELECT 4 OF THE FOLLOWING:**

**PETITE HAND FILLED CANNOLI'S - HANDMADE CREAM PUFFS - MYER LEMON SQUARES  
FRESH BAKED CHOCOLATE CHUNK COOKIES - MOCHA MOUSSE BROWNIE BITES  
ASSORTED PETITE CHEESECAKES - PIGNOLI NUT COOKIES  
BELGIAN CHOCOLATE DIPPED PRETZELS - ASSORTED COOKIES  
MYER LEMON MOUSSE SHOOTERS WITH FRESH RASPBERRIES  
SLICED TIRAMISU - STRAWBERRY SHORT CAKE SHOOTERS  
CAPPUCCINO MOUSSE IN PETITE MARTINI GLASS  
LEMON TART IN CRISPY PHYLLO WITH FRESH BLUEBERRIES  
TOFFEE CRUNCH COOKIES**

**FROM \$6-\$7 PER GUEST**

**MINIMUM OF 40 GUESTS**

**CHINA, LINENS, FLATWARE, STEMWARE, STAFFING AND RENTALS 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, SO PLEASE  
ACCEPT OUR APOLOGIES, BUT WE NEED TO KNOW MORE BEFORE WE CAN PROPERLY PRICE  
YOUR EVENT!**