SIMPLY SMOOTH
EVENTS OF DISTINCTION

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 BACON JAM & PICKLED RED ONIONS
FRESH TOMATO BRUSCHETTA ON GARLIC CROSTINI WITH AGED BALSAMIC
WARM FLAKY SPANIKOPITA FILLED WITH CREAMY SPINACH & FETA
FRESH MOZZARELLA & TOMATO SKEWERS WITH AGED BALSAMIC
BAKED BRIE WITH CANDIED PECANS & CRAISINS IN CRISP PHYLLO
SMOKED BRISKET QUESADILLA WITH CHIPOTLE CREAM
INDIAN BUTTER CHICKEN MEATBALLS WITH FRESH CILANTRO
HARISSA GRILLED JUMBO SHRIMP WITH LEMON-CUCUMBER YOGURT SAUCE
COCONUT SHRIMP WITH THAI SWEET CHILI
WARM BRIE & BERRY TARTLETS IN CRISP PHYLLO
CITRUS POACHED SHRIMP COCKTAIL WITH BLOODY MARY COCKTAIL SAUCE
BIRRIA BEEF & CHEESE EMPANADAS WITH CHIPOTLE CREAM
HANDMADE MACARONI & CHEESE BITES WITH HOUSE MARINARA
APPLEWOOD SMOKED BACON WRAPPED DATES STUFFED WITH GORGONZOLA
KOREAN BBQ CHICKEN SATAY WITH SCALLIONS & TOASTED SESAME SEEDS
SIGNATURE SWEET & SAVORY CANDIED BACON BITES
CHARCUTERIE SKEWERS WITH FRESH MOZZARELLA & KALAMATA OLIVES
ROASTED RED PEPPER & GOAT CHEESE BRUSCHETTA WITH TRUFFLED BALSAMIC REDUCTION

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 I 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
GRILLED MARINATED CHICKEN BREAST WITH HEIRLOOM TOMATO BRUSCHETTA
AND AGED BALSAMIC REDUCTION
PARMESAN POLENTA STACK
WITH SLOW ROASTED TOMATOES, PESTO, FRESH MOZZARELLA & CARAMELIZED RED ONIONS WITH HOUSE MARINARA

SELECT 3 SIDES

CHIMICHURRI ROASTED BABY STEM ON CARROTS - SAUTEED BROCCOLI SPEARS
SAUTEED GREEN BEANS WITH ROASTED BABY PEPPERS
GRILLED SEASONAL VEGETABLE PLATTERS WITH AGED BALSAMIC
CREAMY BUTTERMILK 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

OREO BROWNIE BITES - CHOCOLATE CHUNK COOKIES
MYER LEMON MOUSSE SHOOTERS WITH FRESH RASPBERRY
ASSORTED FRESH BAKED COOKIES
CHOCOLATE MOUSSE IN PUFF PASTRY WITH TOASTED HAZELNUTS
ASSORTED PETITE CHEESECAKES
CARAMEL PECAN BROWNIE BITES - PETITE HAND FILLED CANNOLI'S
CREAM PUFFS WITH PEANUTBUTTER MOUSSE & BELGIAN CHOCOLATE
VANILLA BEAN CREAM PUFFS WITH BELGIAN CHOCOLATE
INCLUDES COFFEE & TEA SERVICE

$52.95 40-74 GUESTS - $48.95 OVER 75 GUESTS

PRICES LISTED ARE FOOD COST ONLY

RENTALS & STAFFING 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

HARISSA GRILLED JUMBO SHRIMP WITH LEMON-CUCUMBER YOGURT SAUCE
SMOKED BRISKET 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 BACON JAM & PICKLED RED ONIONS
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
BAKED BRIE WITH CANDIED PECANS & CRAISINS IN CRISP PHYLLO
SWEET & STICKY ASIAN MEATBALLS WITH FRESH SCALLION
SMOKED SALMON ON A CUCUMBER CHIP WITH CREME FRAICHE & FRESH DILL
INDIAN BUTTER CHICKEN MEATBALLS WITH FRESH CILANTRO
APPLEWOOD SMOKED BACON WRAPPED DATES STUFFED WITH GORGONZOLA
ZESTY FRESH GAZPACHO SHOOTERS WITH LIME GRILLED SHRIMP
LUMP CRAB CAKES WITH OLD BAY AIOLI
SIGNATURE SWEET & SAVORY CANDIED BACON BITES
CHEESESTEAK EGGROLLS WITH SRIRACHA KETCHUP
HONEY-SRIRACHA SMOKED CHICKEN SLIDERS WITH PICKLED RED ONIONS
SLOW ROASTED BIRRIA BEEF & CHEESE EMPANADAS WITH CHIPOLTE CREAM
SHAVED BRISKET SLIDERS WITH CRISPY ONIONS & ROASTED GARLIC AIOLI
ROASTED RED PEPPER & GOAT CHEESE BRUSCHETTA WITH TRUFFLED BALSAMIC REDUCTION
BANG BANG SALT & PEPPER SHRIMP WITH THAI SWEET CHILI
TAMARIND GLAZED BEEF TENDERLOIN ON GARLIC CROSTINI WITH AVOCADO CREME
ADD $3.00 PER GUEST
GRILLED BEEF TENDERLOIN ON GARLIC CROSTINI WITH GARLIC AIOLI - 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 BUFFET II MENU

SELECT 2 ENTREES

HAND CARVED GRILLED TENDERLOIN OF BEEF
WITH CABERNET DEMI-GLACE, HORSERADISH CREAM & GARLIC AIOLI ON THE SIDE ADD $5.95 PER GUEST
TENDER BRAISED BLACK ANGUS BEEF SHORT RIB WITH CARAMELIZED PEARL ONIONS
FRESH ROSEMARY & CABERNET DEMI-GLACE
HAND BREADED CHICKEN BREAST STUFFED WITH CREAMY FONTINA & GARLIC SPINACH
WITH LEMON-THYME BEURRE BLANC
PAN SEARED CHICKEN BREAST WITH PARMESAN-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
PARMESAN POLENTA STACK
WITH SLOW ROASTED TOMATOES, PESTO, FRESH MOZZARELLA & CARAMELIZED RED ONIONS
WITH HOUSE MARINARA
SAUTEED LUMP CRAB CAKES WITH SUNDRIED TOMATO REMOULADE - ADD $5.95/GUEST
PAN SEARED CHILEAN SEA BASS WITH FRESH MANGO SALSA - ADD $7.95/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
CRISPY CHICKEN MILANESE CUTLETS
WITH HEIRLOOM TOMATOES, SHAVED PARMESAN, ARUGULA & LEMON BEURRE BLANC
TAMARIND-HONEY GLAZED NORWEGIAN SALMON
WITH GINGER SCALLION AIOLI

SELECT 3 SIDES

LEMON-GARLIC 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 BUTTERMILK WHIPPED POTATOES
CHIMICHURRI ROASTED CARROTS - PARMESAN ROASTED FINGERLING POTATOES
BASMATI RICE PILAF WITH AROMATIC VEGETABLES - CREAMY PARMESAN POLENTA
GRUYERE & CARAMELIZED ONION WHIPPED POTATOES

SELECT 4 DESSERTS

CHOCOLATE ECLAIR SHOOTERS - CARAMEL APPLE PUFFS WITH CRUMB TOPPING
CHOCOLATE MOUSSE IN PUFF PASTRY WITH ROASTED HAZELNUTS
VANILLA BEAN CREAM PUFFS WITH BELGIAN CHOCOLATE
OREO BROWNIE BITES - CARAMEL PECAN BROWNIE BITES
MEYER LEMON MOUSSE SHOOTER WITH WHIPPED CREAM AND FRESH RASPBERRIES
PETITE CREME BRULEE - PISTACHIO CRUSTED CANNOLI'S
ASSORTED FRESH BAKED COOKIES - ASSORTED CHEESECAKES
INCLUDES COFFEE & TEA SERVICE

$60.95 40-74 GUESTS - $56.95 OVER 75 GUESTS

PRICES LISTED ARE FOOD COST ONLY

RENTALS & STAFFING 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 STUFFED GRAPE LEAVES AND MARINATED MOZZARELLA - ADD $8.95 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 STUFFED GRAPE LEAVES, FRESH STRAWBERRIES, GRAPES, ROASTED PEPPER HUMMUS, HERB ROASTED OLIVES - ADD $12.95 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 $12.95 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

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

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.