SIMPLY SMOOTH
EVENTS OF DISTINCTION

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-BACON JAM & PICKLED RED ONION
FRESH TOMATO BRUSCHETTA ON GARLIC CROSTINI WITH AGED BALSAMIC
WARM FLAKY SPANIKOPITA FILLED WITH CREAMY SPINACH & ZA'ATAR
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
COCONUT SHRIMP WITH THAI SWEET CHILI
WARM BRIE & BERRY TARTLETS IN CRISP PHYLLO
CITRUS POACHED SHRIMP COCKTAIL WITH BLOODY MARY COCKTAIL SAUCE
HARISSA GRILLED JUMBO SHRIMP WITH LEMON-CUCUMBER YOGURT SAUCE
HANDMADE MACARONI & CHEESE BITES WITH HOUSE MARINARA
APPLEWOOD BACON WRAPPED DATES STUFFED WITH GORGONZOLA
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
ROASTED RED PEPPER & GOAT CHEESE BRUSCHETTA WITH TRUFFLED BALSAMIC REDUCTION
SAVORY BIRRIA BEEF & CHEESE EMPANADAS WITH CHIPOTLE CREAM

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 I 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 PEARL ONIONS
FRESH ROSEMARY & CABERNET DEMI-GLACE
MARINATED GRILLED CHICKEN BREAST WITH HEIRLOOM TOMATO BRUSCHETTA
AGED BALSAMIC REDUCTION
BLACK TRUFFLE RUBBED GRILLED CAULIFLOWER STEAK
WITH SAUTEED SPINACH & SMOKY RED PEPPER COULIS
PAN SEARED HERB CRUSTED PORK TENDERLOIN WITH CARAMELIZED ONION MARMALADE
SAVORY EGGPLANT CAPONATA OVER SEARED POLENTA CAKE WITH SAUTEED SPINACH
ROASTED HEIRLOOM TOMATOES WITH AGED BALSAMIC
HERB CRUSTED NORWEGIAN SALMON
WITH CHARRED LEMOM VINAIGRETTE & SCALLION-GARLIC AIOLI, BOURBON BROWN SUGAR CRUST
PARMESAN POLENTA STACK
WITH SLOW ROASTED TOMATOES, PESTO, FRESH MOZZARELLA & CARAMELIZED RED ONIONS
WITH HOUSE MARINARA

SELECT 2 SIDES

CHIMICHURRI ROASTED BABY STEM ON CARROTS - SAUTEED BROCCOLI SPEARS
SAUTEED GREEN BEANS WITH ROASTED BABY PEPPER PEDALS
BUTTERMILK WHIPPED POTATOES
BASMATI RICE WITH AROMATIC VEGETABLES
SIGNATURE CARROT WHIPPED POTATOES
GRILLED ASPARAGUS SPEARS WITH ROASTED PEPPERS

SELECT 3 DESSERTS

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

$58.95 40-74 GUESTS - $54.95 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 II PLATED MENU

Menu Items can be chosen from Tier I

SELECT 5 HORS D'OEUVRES

HARISSA GRILLED JUMBO SHRIMP WITH LEMON-CUCUMBER YOGURT SAUCE
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-BACON JAM & PICKLED RED ONIONS
HEIRLOOM TOMATO & FRESH MOZZARELLA ON GARLIC CROSTINI WITH AGED BALSAMIC
KOREAN BBQ CHICKEN SATAY WITH SCALLIONS & TOASTED SESAME SEEDS
SWEET & STICKY ASIAN MEATBALLS WITH FRESH SCALLION
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
BAKED BRIE WITH CANDIED PECANS & CRAISINS IN CRISP PHYLLO
SMOKED SALMON ON A CUCUMBER CHIP WITH CREME FRAICHE & FRESH DILL
INDIAN BUTTER CHICKEN MEATBALLS WITH FRESH CILANTRO
APPLEWOOD BACON WRAPPED DATES STUFFED WITH GORGONZOLA
SHAVED BRISKET SLIDERS WITH CRISPY ONIONS & ROASTED GARLIC AIOLI
HONEY-SRIRACHA SMOKED CHICKEN SLIDERS WITH PICKLED RED ONIONS
ROASTED RED PEPPER & GOAT CHEESE BRUSCHETTA WITH TRUFFLED BALSAMIC REDUCTION
TAMARIND GLAZED BEEF TENDERLOIN ON GARLIC CROSTINI WITH AVOCADO CREMA
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 WITH DEMI-GLACE -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 HEIRLOOM TOMATOES, FETA, ROASTED PEPPERS
AND KALAMATA WITH SAFFRON-WHITE BALSAMIC 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 GORGONZOLA-ROSEMARY COMPOUND BUTTER
AND CABERNET DEMI-GLACE ADD $5.95 PER GUEST
TENDER BRAISED BLACK ANGUS BEEF SHORT RIB WITH PORT WINE DEMI-GLACE
HAND BREADED CHICKEN BREAST STUFFED WITH FONTINA & GARLIC SPINACH
WITH LEMON-THYME BEURRE BLANC
PAN SEARED CHICKEN BREAST WITH PARMESAN-SUNDRIED TOMATO CREAM
PARMESAN POLENTA STACK
WITH SLOW ROASTED TOMATOES, PESTO, FRESH MOZZARELLA & CARAMELIZED RED ONIONS
WITH HOUSE MARINARA
TAMARIND-HONEY GLAZED NORWEGIAN SALMON
WITH SCALLION-GINGER AIOLI
CREAMY PARMESAN RISOTTO TOPPED WITH ROASTED RATATOUILLE
BASIL OIL & SLOW ROASTED ROMA TOMATOES
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
CRISPY CHICKEN MILANESE ON A BED OF BABY ARUGULA SALAD
WITH HEIRLOOM TOMATOES, SHAVED PARMESAN & LEMON BEURRE BLANC
APPLE-CORNBREAD STUFFED PORK CHOP WITH CRANBERRY GASTRIQUE
BLACK TRUFFLE RUBBED GRILLED CAULIFLOWER STEAK
WITH SAUTEED SPINACH & SMOKY RED PEPPER COULIS

SELECT 2 SIDES

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

SELECT 4 DESSERTS

CHOCOLATE ECLAIR SHOOTERS - CARAMEL APPLE PUFFS WITH CRUMB TOPPING
CHOCOLAE MOUSSE IN PUFF PASTRY WITH ROASTED HAZELNUTS
VANILLA BEAN CREAM PUFFS WITH BELGIAN CHOCOLATE
OREO BROWNIE BITES - PEANUT BUTTER BROWNIE BITES
PETITE CREME BRULEE - PISTACHIO CRUSTED CANNOLI'S
ASSORTED FRESH BAKED COOKIES - CHERRY CHEESECAKES
INCLUDES COFFEE & TEA SERVICE

$64.95 40-74 GUESTS - $60.95 OVER 75 GUESTS

PRICES LISTED ARE FOOD COST ONLY

RENTALS & STAFFING 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, 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 FOR 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, GLASSWARE, 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.