

Simply Gourmet

FULL SERVICE BUFFET MENU



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SALADS (CHOOSE 1)

MIXED GREENS with tomatoes, carrots, cucumbers and choice of dressing

CLASSIC CAESAR with croutons and parmesan cheese

CHOPPED crispy romaine, baby tomatoes, cucumbers, red onions, bell peppers and peppercorn ranch

BABY ARUGULA with shaved fennel, red onions, goat cheese, toasted almonds & citrus vinaigrette

ENTREES (CHOOSE 2)

POULTRY

MARSALA sautéed with mushrooms and marsala wine

FRANCAISE egg battered with lemon butter & white wine

PICCATA sautéed with lemon & capers

SALTIMBOCCA with ham, baby spinach, provolone cheese & mushroom-white wine sauce

MEDITERRANEAN sautéed with artichokes, sundried tomatoes & white wine

PAN ROASTED with herb gravy

COQ AU VIN braised with red wine, bacon, mushrooms & pearl onions

STUFFED with sundried tomatoes, baby spinach, asiago cheese & fire roasted tomato sauce

CHICKEN & MUSHROOM CREPES with an asiago cheese sauce

CACCIATORE braised with onions, peppers & tomatoes

FLORENTINE with shallots, garlic, baby spinach, artichokes & white wine cream

BONELESS BBQ CHICKEN with smokey bourbon bbq

OVEN ROASTED TURKEY BREAST with herb gravy

BEEF

BOURGUIGNON braised with red wine, bacon, mushrooms & pearl onions

POT ROAST with natural reduction

STROGANOFF braised with onions and mushrooms and finished with sour cream

SLICED BISTRO STEAK with mushroom gravy

HUNGARIAN GOULASH braised with onions & paprika

GUINNESS BEEF STEW

PORK

PORK LOIN stuffed with apples, cranberries & port jus

SCALOPPINE with mushrooms, shallots, white wine & fresh herbs

GRILLED TENDERLOIN with balsamic onions

CHOPS DIANE sautéed with a brandy-mustard cream sauce

FISH

STUFFED TILAPIA with puttanesca sauce

GRILLED SALMON with orange-ginger glaze & pineapple salsa

PAN SEARED SALMON with white wine, dill & capers

PECAN CRUSTED SALMON with honey-mustard sauce

VEGETARIAN

ROASTED VEGETABLE LASAGNA

EGGPLANT ROLLATINI

SIDE DISHES (CHOOSE 2)

VEGETABLES

RATATOUILLE
GREEN BEANS with herb butter
GLAZED CARROTS
SPAGHETTI SQUASH
GREEN BEAN CASSEROLE
CORN SUCCOTASH
ROASTED ROOT VEGETABLES
MIXED ROASTED VEGETABLES
SAUTÉED SQUASH MEDLEY
BRAISED RED CABBAGE
SQUASH CASSEROLE
STUFFED ZUCCHINI
SPINACH GRATIN
ROASTED BROCCOLI
BRAISED KALE
ZUCCHINI & TOMATO GRATIN
ROASTED BEETS
ROASTED BRUSSELS SPROUTS
JULIENNED VEGETABLES with herb butter

POTATOES/RICE

AU GRATIN POTATOES
ROASTED TUSCAN POTATOES
TWICE BAKED POTATOES
STEAK FRIES
MASHED SWEET POTATOES
LOADED MASHED
ROASTED GARLIC WHIPPED POTATOES
BASIL PESTO WHIPPED POTATOES
CROQUETTES
CHEESY POTATO CASSEROLE
STEWED BISTRO POTATOES
PARMESAN ARANCINI
BAKED MACARONI & CHEESE
HERB RICE PILAF
VEGETABLE COUS COUS
CONFETTI RICE
(ONIONS, PEPPERS, CARROTS, CELERY, CORN AND PEAS)

DESSERT (CHOOSE 1)

SEASONAL CRISP
BREAD PUDDING
FRESH BAKED COOKIES & BROWNIES
FRESH FRUIT PLATTER

If you don't see it on our menus, just ask!