

# BEEF

### **Braised Short Rib**

Braised short rib with mirepoix and polenta with gremolata and pea tendrils

#### **Short Rib Bordelaise**

Braised short rib with pappardelle pasta

#### Filet Au Poivre

Peppercorn crusted filet with pommes puree and roasted asparagus

#### **Steak Frites**

Red wine marinated hanger steak, steak frites, and chili grilled broccolini with a red wine demi-glace

# **Pepper Crusted Filet Mignon**

Filet Mignon, red wine demi-glace, pommes puree with chives, and roasted asparagus with shaved parmesan

# CHICKEN AND DUCK

#### Chicken Roulade

with acorn squash gratin, and fennel and celery slaw with a cherry vinaigrette

#### **Chicken Cordon Bleu**

Chicken breast stuffed with prosciutto and gruyere with roasted asparagus, pommes puree, and dijon cream sauce

## Coq Au Vin

Boneless chicken thighs braised with tomatoes, red wine, mushrooms, cipollini onions, and bacon over grilled polenta and baby carrots

#### **Duck Confit**

Confit duck breast with a honey gastrique, crispy potatoes, and kalettes

#### **Roasted Duck Breast**

Roasted duck breast with a honey gastrique, crispy potatoes, and green pea puree

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# **SEAFOOD**

#### **Roasted Halibut**

With confit cardoons and celery, and roasted potato stacks

## **Rockfish**

With confit new potatoes, roasted leeks, and grilled baby bok choy

#### Salmon and Succotash

Grilled salmon with a corn, peppers, and tomatoes succotach with a brown butter vinaigrette

## **Seared Scallops**

With creamy polenta, grilled zucchini, and tomatillo salsa

## **Soy Glazed Salmon**

With pommes puree, and broccolini

# **VEGAN**

## Hen of the Woods Piccata

Hen of the woods mushrooms with Brussels sprout slaw, black pepper and vanilla roasted carrots

## **Falafel and Beets**

Fragrant roasted beers and falafel with black garlic braised kale, and sorghum and lemon braised sweet potatoes with balsamic glaze

## **Mushroom Ragu**

Toasted spaghetti squash with mushrooms and tomato ragu

## **Mushroom Scallops**

Roasted sunchokes, coriander braised lentils with miso yuzu butter

# **VEGETARIAN**

## **Bucatini Pasta**

With Parmesan, and brown butter roasted delicata squash

# Glazed eggplant

Miso glazed Japanese eggplant with Thai basil and crispy garlic

#### **Hearts of Palm**

Sweet English peas, hearts of palm, and anctient grain risotto

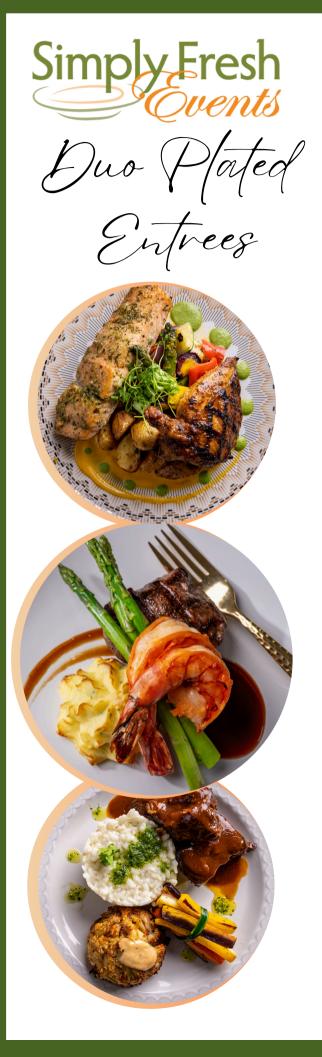


Single Plated Entrees









# **Airline Chicken and Orange Glazed Salmon**

Airline chicken breast and orange glazed salmon with citrus aioli served with fingerling potatoes and baby carrots

# **Beef Short Rib and Soy Glazed Salmon**

Braised beef short rib and soy glazed salmon with citrus aioli served with polenta and broccolini

## **Chicken Marsala and Beef Filet**

Chicken marsala and beef filet with red wine demi-glaze served with fingerling potatoes and haricot verts

#### **Chicken Piccata and Beef Filet**

Chicken piccata and beef filet with red wine demi-glace served with pommes puree and asparagus

# Filet and Jumbo Shrimp

Jumbo shrimp and filet mignon served with duchess potatoes, asparagus, and bearnaise sauce

### **Beef Filet and Crab cake**

Filet Mignon and crab cake with brown butter and old bay aioli served with duchess potatoes and asparagus

#### **Filet and Parmesan Crusted Chicken**

Filet Mignon and Parmesan crusted chicken with dijon cream sauce served with pommes puree and asparagus

# Flank Steak and Soy Glazed Salmon

Flank steak and soy glazed salmon with citrus aioli served with pommes puree and broccolini

# **Hanger Steak and Shrimp**

Grilled hanger steak with chimichurri and cilantro lime shrimp served with Parmesan polenta and asparagus

# **Hanger Steak and Herb Salmon**

Grilled hanger steak with chimichurri and herb roasted salmon served with fingerling potatoes and broccolini