

# Single Plated Entrees



## 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

# 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 beets 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 ancient grain risotto

Simply Fresh  
Events

## Single Plated Entrees





## Duo 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-glaze 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

