

## PASSED HORS D'OEUVRES

Buratta Spoon  
*marinated tomatoes, micro basil,  
balsamic reduction*

Honey Gojugang Pork Slider  
*on a mini brioche roll with  
pickled vegetables*

Crispy 5 Spice Shrimp  
*sweet chili sauce*

Oyster Mushroom Crostini  
*micro thyme, white bean puree*

Tarragon Crab Salad  
*avocado mousse,  
crispy plantains*

## FIRST COURSE

Shaved Asparagus and Tomato Salad  
*Manchego cheese, pepper  
and shallot vinaigrette.*

## CHOICE OF ENTRÉE

Duo plate  
*Grilled beef hanger steak  
Grilled cilantro lime shrimp  
Parmesan polenta  
Blistered shishito peppers, chimichurri*

Lentil and Quinoa Stuffed  
Grilled Zucchini  
*Parmesan polenta, blistered shishito  
peppers, chimichurri*

# SIMPLY FRESH EVENTS

LAND & SEA DUO  
SAMPLE MENU



Simply Fresh  
Events

7621 Rickenbacker Dr., Suite 500  
Gaithersburg MD 20879  
(240) 685-2500  
[www.simplyfreshevents.com](http://www.simplyfreshevents.com)  
[simplyfresh@simplyfreshevents.com](mailto:simplyfresh@simplyfreshevents.com)