

Simply Fresh Events

Sample Gala Menu

PASSED APPETIZERS

CRUNCHY FIVE SPICE SHRIMP

Shrimp wrapped in crispy phyllo dough, served with sweet chili sauce

THAI CHICKEN WITH PEANUT SAUCE

Skewered chicken with thai seasoning and peanut sauce

BERRY AND GOAT CHEESE

MOUSSE TOAST

Mixed berries with fresh goat cheese mousse

BACON WRAPPED APPLES

Crisp apple slices wrapped in applewood smoked bacon and baked until golden brown

PLATED DINNER

RAINBOW TOMATO AND BURRATA SALAD

With basil oil and balsamic vinaigrette

BRAISED BEEF AND SALMON DUO PLATE

Hoisin braised beef short rib and soy glazed salmon served with risotto croquette with white wine sauce and grilled baby bok choy

VEGETABLE TOWER PLATE

Roasted Butternut squash, red onion, and eggplant tower with risotto croquette and grilled baby bok choy

DRINK

FULL BAR

Choice of 3 beers, 3 wines, and liquor with full mixer package included

FRESH LEMONADE

Lemonade fresh from the juicer, sweet and tangy

FRUIT INFUSED WATER

Water infused with seasonal fruit

COFFEE

Regular and decaf available and served with creamers and sugars

DESSERT

PETITE DESSERT SHOTS

Housemade desserts may include chocolate mousse, strawberry shortcake, apple pie, and key lime

DONUT STATION

Mini chocolate donuts with chocolate glaze and mini vanilla donuts with lemon glaze

CHOCOLATE CAKE AND CHERRY CHEESECAKE

Chocolate cake served with fresh whipped cream and cheesecake served with cherry compote

