

# Simpleton's

(281) 691-4426

Fine Catering

## DINNER OPTION 1 -

### APPETIZERS

*Belgian endive, goat cheese, basil chiffonade & pine nuts.*  
*Olive, roasted red bell pepper & Manchego cheese skewer.*  
*Salami-wrapped dried fig - skewer.*

### SALAD

*Baby spinach, arugula, sliced apple, dried cranberries, avocado, pecans.*  
OR  
*Butter & endive lettuces, radicchio, sliced radish, sun-dried tomatoes & capers. Housemade croutons, light vinaigrette.*

### ENTRÉE

*Chicken cooked in yogurt w/aromatic whole spices.*  
OR  
*Pan-seared chicken paillard, smeared w/basil pesto, topped w/sliced tomato.*  
OR  
*Italian sausage & parsley-stuffed chicken breast roulade slices, pan juices.*  
OR  
*Free-range chicken roasted with orange, fennel bulb and Herbsaint juices.*  
*Garlic wilted spinach or Roast cauliflower or Herb-roasted cherry tomato vine.*  
*Wild & basmati rice pilaf of dried apricots, mint & pistachios.*  
OR  
*Tomato confit-dressed penne pasta.*

### DESSERT

*Valrhona chocolate truffle cubes & fresh raspberry skewer.*  
OR  
*Cheesecake spoon w/berry coulis.*

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## DINNER OPTION 2 -

### APPETIZERS

*Brie, caramelized leek, shaved apple and cilantro quesadilla bite.*  
*Four peppercorn-seared tuna loin on crispy wonton. Sriracha mayo drizzle.*  
*Sliced grilled lamb loin medallion, lamb demi drizzle. Micro-fork.*

### SALAD

*Gulf shrimp, orange, avocado, arugula, toasted pecan salad. Caper/mustardseed dressing.*  
OR  
*Creole butter-poached jumbo lump crabmeat over creamy tomato/tarragon salad in an avocado ring. Chives.*

### ENTRÉE

*Sliced grilled Natural Prime NY strip steak*  
OR  
*Wine-braised boneless beef short ribs, reduced braising liquid glaze, sautéed Shiitake mushrooms.*  
OR  
*Pan-seared Red Snapper Filet with olive/lemon salsa.*

*Caramelized leeks w/romesco sauce **or** Parmesan'd steamed broccolini*

*Mint'd buttery fingerling potatoes **or** bacon-sautéed cabbage folded into creamed potato.*

### DESSERT

*Individual composed desserts by Dragana Harris*

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## DINNER OPTION 3 -

### APPETIZERS

*Zartaar-dusted hummus on a Persian cucumber pedestal.  
Preserved lemon deviled eggs.  
Roast bacon-wrapped dates.*

### SALAD

*Caramelized zucchini batons, Asian & green basil leaves, shaved Parmesan, toasted hazelnuts. Hazelnut oil & balsamic drizzle. Parmesan crisp.*  
OR  
*Chopped tomato, cucumber, red bell pepper, Italian parsley, mint. Olive oil & lemon juice dressing, pine nuts & zaartar topping. Flatbread.*

### ENTRÉE

*Pan-seared fresh salmon filets finished in a caraway/tomato Chraimeh sauce.*  
OR  
*Cedar plank-grilled soy/ginger salmon filet on avocado mash. Seaweed salad.*  
OR  
*Sliced grilled honey/mint marinated leg of lamb. Tzatziki drizzle.*  
OR  
*Adovado-rubbed tenderloin of pork w/pineapple-apricot glaze. Mango salsa.*  
  
*Herb/anchovy/parm-roasted tomatoes **or** roasted fennel bulb w/Herbsaint & orange.*  
  
*Quinoa pilaf of dried cranberries, crispy shallots, toasted almonds, parsley & mint*  
**or**  
*Herb-roast parsnips, tomatoes and sweet potatoes w/caper vinaigrette.*

### DESSERTS

*Roast banana & ice cream quenelle on crushed shortbread.*  
OR  
*Berries compôte topped w/creamy lemon posset & fresh mint.*