

Simpleton's

(281) 691-4426

Fine Catering

CHOOSE FROM

OLIVE BITE

Aged manchego cheese, roasted red pepper, Kalamata olive. Skewer.

HUMMUS BITE

Scoop'd out Persian cucumber pedestal topped with Za'atar-dusted hummus.

APPLE 'N' WALNUT

Best apple, TX goat cheese, toasted walnut. Skewer.

FIG BITE

Salami-wrapped dried fig. Skewer.

SALMON

Smoked salmon on herb cheese'd Westphalian black bread square.

GINGER CHICKEN

Garlic/ginger marinated natural chicken breast, lemony yogurt drizzle. Cilantro.

ENDIVE

Belgian endive leaf, goat cheese, pine nuts and basil chiffonade.

SLIDERETTES

Beef, bacon, jalapeño and cheddar meatball, lettuce disc, grape tomato, balsamic mayo on a micro-roll.

DESSERT

Valrhona chocolate truffle cube, fresh raspberry. Skewer.

OPTIONAL SNACKING STATION

Imported cheese board, olives, pickles, crackers & flatbreads.

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ENDIVE

Belgian endive leaf, pâté de campagne, mango chutney & tarragon.

BRIE QUESADILLA

Crispy flour tortilla, Brie, shaved apple, caramelized leeks & Cilantro.

CRISPY OYSTERS (seasonal)

Panko/graham cracker crusted Gulf oysters. Classic cocktail sauce.

SALMON

Fresh salmon, cucumber & Sriracha mayo tartare on crispy wonton square. Chives.

DUCK

Asian-spiced duck breast, scallion, cucumber baton. Duck sauce drizzle.

EGGS

Halved boiled TX quail egg pedestal topped with American paddlefish caviar.

BEETS

Balsamic-roasted beets, fennel/mint, goat cheese & crushed hazelnuts. Asian spoon.

LAMB

Mint/apple-glazed grilled loin of lamb medallions, lamb demi. Micro-fork.

STAKE

Sliced grilled Natural Prime NY strip steak. Stake.

CRAB AREPAS

Jumbo lump Gulf crab meat salad on cheesy corn cakes.

LOBSTER

Creole butter-poached lobster tail. Lemon spritz. Micro-fork.

DESSERT

Custom desserts by Dragana Harris.

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MUSHROOM

Chipotle-roasted Crimini mushroom topped w/tomato slaw. Skewer.

EGGS

Preserved lemon deviled egg. Harissa powder dusting.

GRILLED CHEESE BITE

Aged Gouda, Slow Dough multigrain bread, best butter.

CRAB

Fresh Gulf crab salad on thin corn crisp. Chives.

DATE

Roast bacon-wrapped date, pomegranate molasses drizzle. Skewer.

LAMB

Lamb, feta, olive & mint meatball on skewer. Tzatziki drizzle.

BEEF

Braised boneless beef shortrib slider. Horseradish cream, caramelized onion on micro-roll.

ORANGE SPOONS

Orange filets, orange blossom water, crushed pistachios, mint chiffonade.

CHICKEN

Roasted garlic/soy marinated chicken breast, grape tomato, avocado & cilantro skewer.

VENISON

Slice of grilled Texas venison, jalapeño and cheddar sausage, mustard drizzle. Skewer.

ENDIVE

Belgian endive leaf w/shrimp salad. Spicy sprouts.

DESSERT

Valrhona chocolate truffle cube, fresh raspberry. Skewer.

Cheesecake spoons, berry coulis drizzle.

Baklava