

# Simpleton's

## APPETIZERS

### ROASTED BEET SPOONS

*Honey/balsamic glazed beetroot, lemon/mint dressing, TX goat cheese, crushed toasted hazelnuts.*

### PULLED PORK AREPAS

*Spicy shredded pork on corn pancakes, topped w/pickled onion & salty lime crema.*

### JERKED DUCK

*Caribbean-spiced duck breast slice on crunchy corn chip, gingered pineapple/mango relish.*

### VENISON SAUSAGE BITES

*Texas sausage slices w/raspberry chipotle & English mustard drizzle.*

### CHIPOTLE CHICKEN NAPOLEONS

*Roasted garlic/soy chicken breast, avocado, grape tomato, shaved red onion, cilantro crema.*

### MINI GULF CRAB CAKES

*Sweet pepper relish or rose remoulade.*

### FRIED GULF OYSTERS

*Cracker-crusted fresh Gulf oysters, house-made tartar sauce.*

### SALMON TARTARE

*Chopped premium fresh salmon, Sriracha mayo & diced cucumber, crispy wonton skins. Snipped chives.*

### SMOKED SALMON POINTS

*Herbed cheese on black bread. Lemon zest threads.*

### STUFFED MUSHROOMS

*Roast whole Crimini mushrooms, fresh mozzarella & sweet pepper relish.*

### HUMMUS BITES

*Housemade chickpea & sesame purée on mini cucumber, dusted w/za'artar.*

### APPLE 'N' NUT

*Herbed goat cheese on apple slice, topped with toasted walnut.*

### ROAST BEEF CROSTINI

*Premium roast beef rolled around fresh arugula on olive & garlic crostini topped w/onion marmalade.*

### BRIE & APPLE QUESADILLAS

*Best Brie, caramelised leeks, Cameo apple slivers & cilantro on buttered flour tortillas.*

### 'BEST EVER' GRILLED CHEESE

*Toasty chewy POLA Artisanal 'Drunken Yodeler' local cheese, multi-grain bread and butter.*

Buffet/Seated/Stations from **28**

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## SALAD

### WINTER PEAR

*Sliced pear, arugula, baby spinach, TX pecans, dried cranberries, chervil/citrus dressing.*

### GRAPEFRUIT & AVOCADO

*TX grapefruit/avocado/spring\_greens/pistachio praline.*

### ROASTED CAULIFLOWER

*Florets/yogurt/tahini/lemon/pomegranate\_seeds&molasses/caramelized\_scallion/pine\_nuts/mint.*

### GULF SHRIMP SALAD

*Warm garlicky large Gulf shrimp over a creamy tomato, scallion & tarragon salad on a bed of crispy greens. Toasted pine nuts.*

## SOUP

### TOMATO SAFFRON

### WATERCRESS CAVIAR

### PARSNIP BACON

### BUTTERNUT SQUASH

## BREAD SERVICE

### LOCAL ARTISAN BAKERS

*Slow Dough, Kraftsmen and other locally-produced products & dairy. House-made gougères, warm corn arepas, muffins & quickbreads. Compound sweet or savory butters, best oils.*

## BEEF

### BONELESS BEEF SHORT RIBS

*Fork-tender wine & mushroom-braised boneless TX beef over potato/cabbage mash, topped w/reduced gravy & shiitake hash. Roast Brussel sprouts.*

### SLICED GRILLED SIRLOIN

*Natural prime beef sirloin NY strip, caramelized onion & chopped arugula, mint-butter'd fingerling potatoes, savory slow-braised red cabbage.*

### SKIRT STEAK ROULADE

*Prime beef skirt steak, tenderized, stuffed & rolled w/mushroom duxelles, fresh spinach & a little cheese. Sliced and topped w/pan juices. Served w/fresh corn hash & oven-roasted tomatoes.*

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## POULTRY

### BRAISED TEXAS HEN

*Local chicken quarters braised w/aromatic vegetables & TX white wine. Nut & dried fruit brown rice pilaf, Parmesan'd broccolini.*

### CHICKEN BALLOTINES

*Whole local double chicken breast rolled w/local sausage & fresh herbs; tied, roast & sliced. Rutabaga/celery root mash & grilled asparagus. Reduced pan juices.*

### CHICKEN PAILLARDS

*Crispy Parmesan & herb-breaded fresh local chicken filet, smeared w/basil pesto & topped w/sliced vine-ripened tomatoes. Served over a slice of 3-cheese mac & tomato sauce. Basil chiffonade.*

## SEAFOOD

### PLANKED SALMON

*Cedar-roasted premium salmon filets on Asian seaweed salad. Grapefruit/butter sauce.*

### SHRIMP & CORN GRITS

*Cajun-grilled jumbo Gulf shrimp on cheesy polenta, topped with wine/seafood stock reduction. Local bacon'd collard greens.*

### GULF SNAPPER

*Crispy skin-up fresh snapper filet topped w/creamy shrimp, asparagus tip, corn & tomato sherry sauce.*

## DESSERTS, CAKES & PASTRIES

### FLUFFBAKE BAR

*By Chef Rebecca Masson*

## COFFEE & TEA SERVICE

### STEAM CATERING

*By David Buehrer of Greenway Coffee & Tea*

## CHEESE

### TEXAS CHEESE BOARD

*By Houston DairyMaids. International cracker & flatbread display; tools & condiments.*

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