

EACH MENU IS UNIQUE AND CATERED TO THE INDIVIDUAL CLIENT.

SALADS

signature salad with vanilla vinaigrette
signature slaw
simply delicious chicken salad
roasted veggie pasta salad
roasted corn and tomato pasta salad
tomato, black olive and feta pasta salad
fresh seasonal fruit salad
caprese salad

SNACKS

signature rosemary cashews
fresh olive tapenade with crostini
stuffed olives (garlic or blue cheese)
stuffed mushrooms
whole dates wrapped in bacon
cranberry salsa with blue chips
simply extraordinary tomato avocado salsa with pita chips
custom built cheese boards (my board or yours)
sauteed shrimp with homemade remoulade for dipping

SIDES

“simply the best” macaroni and cheese
slow cooked jack and beans (call us and we will explain)
warm pesto potato salad
twice baked and stuffed potatoes
roasted sweet potatoes with honey
roasted baby red potatoes
red onion relish
spoonbread corn pudding
buttermilk and garlic mashed potatoes

SOUPS

black bean with chicken
lentil with apple sausage
chicken and wild rice
sweet corn chowder with chicken and sausage
fresh tomato bisque
classic chili (red or white)
white bean with chicken
tuscan vegetable with shaved parmesan
carrot and brie bisque
creamy baked potato with bacon

ALL OF OUR SOUPS CAN BE CREATED EQUAL FOR VEGETARIANS

MAIN COURSE

seared beef tenderloin
roasted pork tenderloin
rigatoni with baby portabellas
chicken breasts stuffed with fresh chevre and basil

SWEETS

simply entertaining classic cheesecake (many delicious combinations can be created)
signature cookie (dried fruit, chocolate and walnuts)
chunky chocolate chip cookie
black and white cookie
triple threat brownie
sugar cookies (iced or naked)
peanut butter chunk cookie
pb & j bars
fruit and nut bars
lovely vanilla cupcakes
milk chocolate cupcakes
red velvet cupcakes
sweet carrot muffins
hummingbird muffins