

Southern Comfort Barbeque

We offer a selection of the best regional barbeque from across the country served with warm hospitality. Incredible smoked meats, made from scratch sauces and delicious mouthwatering sides ~ that's what barbeque lovers expect from Simply Gourmet's Southern Comfort Barbeque. Enjoy and celebrate this unique American tradition with family and friends.

The Down Home Spread

St. Louis Pork Ribs, Dry Spice Rub

Blackberry Barbeque Sauce (On the Side)

Grilled Citrus/Marinated Chicken

Garlic Chicken Breast, Herb/Citrus Chimichurri

Country Cole Slaw

Green/Purple Cabbage, Red/Gold Peppers, Carrot, Celery Seed Essence

Classic Creamy Dressing

Baked Macaroni & Cheese

Elbow Macaroni/Mornay Sauce, Wisconsin Cheddar

Imported Parmesan/Breadcrumb Streusel

Grilled Herbed Flatbread Triangles

\$22.95 per Guest

The Hoedown

Grilled Black Angus Hamburgers/All Beef Hot Dogs

Toasted Buns/Tomatoes/Purple Onions/Cheddar Cheese

Ketchup/Mustard

Country Cole Slaw

Green/Purple Cabbage, Red/Gold Peppers, Carrot, Celery Seed Essence

Classic Creamy Dressing

Slow Cooked Baked Beans/Applewood Smoked Bacon

\$14.95 per Guest

A Taste of Florida

Grilled Key Lime/Garlic Shrimp Skewers

Grilled Garlic/Citrus Marinated Shrimp, Onion/Lemon

Gourmet Salad

Local Artisan Lettuce Medley/Seasonal Berries/Candied Walnuts

Sherry/Shallot Vinaigrette

Lemon Potatoes

Roasted Idaho Potato Wedges/Whole Garlic Cloves/Fresh Herbs

Grilled Herbed Flatbread Triangles

\$19.95 per Guest

A Taste of New Orleans

Jambalaya

Andouille Sausage/Garlic Chicken, Green Pepper/Onion/Garlic/Long Grain Rice
(Tasty, Not Spicy)

Add Gulf Shrimp ~ \$2.50 per Guest

Palace Salad

Local Artisan Lettuce Medley, Roast Corn/Tomatoes/Purple Onions/Cucumber
Roast Red Pepper Vinaigrette

Grilled Herbed Flatbread Triangles

\$17.95 per Guest

Taste of the Northwest

Grilled Salmon Filets

Citrus/Herb Marinated Salmon Filets, Herb/Citrus Chimichurri

Cobb Salad

Local Crispy Lettuce Medley/Chopped Seasonal Vegetables, Cashew Nuts/Swiss Cheese
Sherry/Shallot Vinaigrette, Buttermilk Garlic/Ranch Dressing

Herbed Potato Salad

Red Bliss Potatoes/Smoke House Bacon, Onion/Leek/Garlic Sauté, Fresh Herbs

Grilled Herbed Flatbread Triangles

\$21.95 per Guest

Entree Add~Ons

Chef Barrett's Fried Chicken ~ \$7.95 per Guest

Prime Rib Sliders/Baguette ~ \$5.95 per Guest

Pulled Pork Sliders/Caramelized Onions, Baguette ~ \$5.95 per Guest

Appetizers

Peel & Eat Shrimp~Old Bay Seasoning, Classic Cocktail Sauce ~ \$7.95 per Guest

Andouille Sausage~Baguette Slices/Creole Mustard ~ \$2.50 per Guest

Bacon & Eggs~Creamy Deviled Eggs/Smokehouse Bacon ~ \$2.00 per Guest

Grilled Flatbread Pizzas ~ \$4.50 per Guest

Pesto/Goat Cheese Medallions/Mozzarella Cheese, Tomatoes/Pine Nuts

Garlic Chicken/Mozzarella Cheese, Purple Onion/Hoisin Sauce/Scallions

Salads & Sides

Cobb Salad

Local Crispy Lettuce Medley/Chopped Seasonal Vegetables, Cashew Nuts/Swiss Cheese
Sherry/Shallot Vinaigrette, Buttermilk Garlic Ranch Dressing

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Classic Creamy Dressing

English Cucumber Salad~Dill/Rice Wine Vinegar

Smokey Grilled Asparagus

Corn on the Cob/Chipotle Butter

\$4.25 per Guest

The Bakery

Corn Bread/Strawberry Butter ~ \$2.50 per Guest
Flaky Buttermilk Biscuits/Tangelo Butter ~ \$2.50 per Guest

Desserts

Chef Barrett's Cookie Collection

Chocolate Chocolate Chunk, Chocolate Chunk, White Chocolate/Walnut Chunk
Country Oatmeal
Intense, Chocolate Brownies/Blondies
\$1.75 per Guest

Petite Chocolate Mousse Cups

Key Lime Tartlets

Strawberry Shortcake Petite Parfaits

\$4.50 per Guest

Seasonal Fruit Presentation

Costa Rican Pineapple/Strawberries, Melon Medley/Berry Garnish
\$3.95 per Guest

Beverages

Lemonade
Fresh Mint Limeade
Sweet Tea
\$1.95 per Guest

Ask About Our Full Bar Service