

SIMMS STEAKHOUSE™

Event Enhancements

Begin the evening with an hors d'oeuvres reception as a welcoming gesture to your guests.
Allow us to assist you in developing a package perfectly suited to your unique tastes & budget.

HORS D'OEUVRES

The following items are available with a 25-piece minimum purchase:

Vegetarian

BRUSCHETTA

Fresh basil, tomatoes & garlic
over toasted crostini
\$1.50 / per piece

EDAMAME

tossed in soy vinaigrette
\$1.50 /per 2 oz.

SPINACH STUFFED MUSHROOM

with parmesan & Haystack
Mountain goat cheese
\$2.50 /per piece

TOMATO CAPRESE SKEWER

Buffalo mozzarella, cherry
tomato & fresh basil
\$2.50 /per piece

Pork

DEVILED EGG CONTEMPO

with bacon ranch filling
\$1.50 /per piece

STUFFED MUSHROOM

Sausage & herb stuffing
with lemon beurre blanc
\$3.00 /per piece

GRILLED ASPARAGUS

wrapped with prosciutto
& balsamic glaze
\$2.50 /per piece

Poultry

MAPLE GLAZED QUAIL

served with dressed greens
& Sriracha sauce
\$2.50 /per piece

GINGER CHICKEN SKEWER

served with lemongrass
& coconut cream sauce
\$2.50 /per piece

COCONUT CHICKEN SATAY

Panko-coconut crusted
with Thai chili sauce
\$3.00 /per piece

Beef

COCKTAIL MEATBALL

served with choice of
marinara or teriyaki sauce
\$2.50 /per piece

PRIME RIB BRUSCHETTA

with horseradish cream sauce
\$3.50 /per piece

BEEF SLIDERS

served with caramelized
onions, cheese & truffle aioli
\$3.00 /per piece

SESAME BEEF SATAY

tender beef in sesame soy
\$4.00 /per piece

BISON CHORIZO SLIDERS

with Stranahan's whiskey sauce
\$3.00 /per piece

Seafood

AHI TUNA NACHO

with wasabi cream, teriyaki
glaze, pickled ginger
\$2.75 /per piece

BACON WRAPPED SCALLOP

with Dijon béchamel
\$7.00 /per piece

SMOKED SALMON

with dill & cucumber spread
served over flatbread
\$2.75 /per piece

JUMBO SHRIMP COCKTAIL

with fresh lemon & cocktail sauce
\$4.00 /per piece

PETITE CRAB CAKE

topped with lemon beurre blanc
\$6.00 /per piece

Cold & Hot Display Items

FRUIT, VEGETABLE & CHEESE DISPLAY

with assorted rustic crackers & dressing dip
\$6.00 per Person

VEGETABLE CRUDITÉS

with dressing dip
\$3.00 per person

SEASONAL FRESH FRUIT

\$3.50 per person

CURED MEATS & CHEESES

with rustic crackers & olives
\$7.00 per person

ASSORTED CHEESES

with rustic crackers
\$4.00 per person

HUMMUS TRIO

Mediterranean, roasted red pepper
& edamame with pita chips
\$2.50 per person

TUNA POKE

tossed in ponzu sauce,
served with lotus root chips
\$8.00 per person

CHILLED SEAFOOD OPUS

featuring shrimp, crab claws, smoked mussels, oysters on the half shell, seared ahi tuna
& smoked salmon, served with fresh lemon, kimchi slaw, cocktail sauce & plantain chips
\$20.00 per person

TEMPURA VEGETABLES

with hot mustard & ponzu sauce
\$4.00 per person

ARTICHOKE

& SPINACH FONDUE

with pita chips & baguette cubes
\$4.00 per person

CALAMARI

served with citrus-ginger vinaigrette
& spicy honey-lime sauce
\$4.50 per person

Coursed Appetizer Options

An appetizer course may be arranged in lieu of an hors d'oeuvres reception.
Selections available from our a la carte dinner menu served individually or family-style.

Dessert Display Options

ASSORTMENT OF PETITE CHEESECAKE BITES & DESSERT BARS

In Seasonal Flavors
\$5.00 per person

HOT CHOCOLATE BAR

Ghirardelli hot chocolate in silver urn display with caramel,
vanilla & peppermint whipped creams, marshmallows,
candy canes & chocolate stir sticks, colorful sprinkles,
biscotti, gingerbread crisps & sugar cookies
\$8.00 per person

DELUXE MILK CHOCOLATE FOUNTAIN

Presented with an assortment of cookies, crispies
& cakes, fresh melon, pineapple & strawberries
\$10.00 per person
(20 person minimum)