

—• HOT LUNCH & DINNER BUFFETS •—

ENTRÉES INCLUDE PLATES, UTENSILS, NAPKINS, CUPS AND ICE. TAX & DELIVERY CHARGES ADDITIONAL. 15% SERVICE CHARGE ADDED FOR STAY & SERVE EVENTS AND/OR USE OF REAL EQUIPMENT. PRICED PER PERSON / 12 PERSON MINIMUM PER SELECTION -

Simply Buffet #1 \$13.95 - One entrée, one side, salad, dinner rolls, choice of dessert, sweet & unsweet iced tea.

(Add second entrée for \$5.95)

Simply Buffet #2 \$15.95 - One entrée, two sides, salad, dinner rolls, choice of dessert, sweet & unsweet iced tea.

(Add second entrée for \$5.95)

—• POULTRY •—

Honey Lime Chicken Breast

Chicken breast marinated and skillet seared until golden brown.

Chicken Florentine

Grilled chicken breast topped with sautéed spinach, diced tomatoes and parmesan cheese.

Tennessee Bbq Chicken

Bone-in oven roasted chicken tossed in a house made Tennessee sweet and tangy Bbq sauce

Basil Grilled Chicken

Marinated with fresh basil and garlic, char-grilled and finished with parmesan.

Jamaican Grilled Chicken Breast

Jamaican seasoned grilled chicken topped with fresh grilled pineapple salsa.

—• BEEF •—

Shepards Pie

Seasoned beef cooked in a beef stock with garden peas, carrots and celery topped with creamy whipped potatoes and baked.

Chimichurri Grilled Steak

Flank steak marinated in chimichurri and char grilled

Traditional Meatloaf

Served with our housemade sweet and spicy tomato glaze.

Pinot Noir Braised Beef Tips

Tender tips of beef seared with garlic & mushrooms then braised in a rich pinot sauce.

Prime Rib Au Jus

Tender slow roasted angus prime rib served medium rare and finished with thyme infused au jus.

+ Add \$5.95 pp

—• PASTA •—

Baked Lasagna

Seasoned ground beef layered with pasta, marinara and cheese.

White Cheese Chicken Lasagna

Layers of pulled chicken, spinach, onion, creamy cheese sauce and fresh pasta.

Chicken Tortellini Primavera

Tender chicken with cheese pasta, broccoli, yellow squash, spinach and thyme infused olive oil.



INFO@SIMPLYDELICIOUSNC.COM OR 919-528-7400

— PORK —

Grilled Pork Chop with Apple Chutney

Tender pork chop seasoned and grilled. Topped with house sweet apple chutney.

Herb Encrusted Pork Roast

Slow roasted herb encrusted pork loin finished with a caramelized onion jus.

— SEA FOOD —

Salmon Meuniere

Pan-seared salmon finished with a brown butter lemon sauce.

+ Add \$2.95 pp

Maple Pecan Salmon

Salmon encrusted with toasted pecan and sweet maple. Pan seared until golden brown.

+ Add \$2.95 pp

— VEGETARIAN - VEGAN - GF —

ORDER IN THE AMOUNTS OF 5

GF^{VEGAN} Fiesta Pasta Salad . . . 9.95 pp

GF penne pasta with seasoned grilled tofu, zucchini, mushrooms, spinach and corn tossed in a non dairy creamy lemon dressing.

VEGAN Quinoa and Kale 9.95 pp with Crispy Tofu

Tofu marinated in soy and rice wine vinegar, pan seared until golden brown and crispy, then sautéed with seasoned kale and served over tricolored quinoa.

🍄 Garden Stuffed 9.95pp Portobello

Large portobello mushroom stuffed with spinach , mozzarella, zucchini, yellow squash, onion, tomato, sweet pepper and topped with feta.

GF^{VEGAN} Veggie Burger 12.95 pp

Cook Out

Char grilled black bean burger and bun served with lettuce, tomato, onion, mustard and ketchup.

— THEME LUNCHES —

Idaho Potato Bar \$9.95

Garden Salad - Jumbo Baked Idaho Potato - Shredded Cheese, Chopped Bacon, Green Onions - Salsa & Sour Cream - Rolls & Butter - Assorted Cookies & Brownies

Simply Southern Buffet . . . \$14.95

#1

Garden Salad - Slow Smoked Bbq Pork - Bone-in Bbq Chicken - Creamy Coleslaw - Seasoned Green Beans - Hush-puppies - Banana Pudding

Fajita Bar \$12.95

Sliced Grilled Chicken - Soft Flour Tortillas - Grilled Vegetables - Shredded Lettuce, Garden Tomato - Pico de Gallo & Sour Cream. Black Beans & Rice - Double Chocolate Brownie

+ Add Steak \$2.75pp Add Guacamole \$1.00 pp

Taco Bar \$10.95

Slow Braised Ground Beef - Crispy and Soft Taco / Tortilla Shells - Shredded Lettuce, Garden Tomatoes, Cheddar Cheese - Salsa & Sour Cream - Refried Beans & Spanish Rice - Chocolate Brownies

Italian Buffet \$14.95

Caesar Salad - Baked Beef Lasagna - Creamy Chicken Alfredo - Capri Blend Vegetables - Garlic Bread - Mini Cannoli -



Simply Southern Buffet . . . \$16.95

#2

Garden Salad - Bbq Ribs - Baked
Chicken - Collard Greens - Macaroni
& Cheese - Potato Salad - Corn
Bread - Apple Cobbler

Low Country Boil \$16.95

Jumbo Shrimp - Kielbasa Sausage -
New Potatoes - Fresh Ears of Corn -
Sweet Onion - Fresh Lemon &
Seasoning, Cornbread - Cole Slaw -
Pecan Pie

Tailgate Buffet \$14.95

Grilled Angus Burgers and All-Beef
Hot Dogs - Lettuce, Garden Tomato,
Red Onion, Cheese, Chili - Corn on
the Cob - Baked Beans - Potato Salad
- Pickles - Chips - Assortment of
Cookies & Brownies (Our Chef's
would love to grill on-site for your
next Tailgate Party) Please ask one
of our team members for more
information.

—•• SALADS & SIDES ••—

Garden Salad Blend

Cucumbers, tomatoes & carrots

Mesclun Salad Blend

Dried cranberries, toasted pecans & feta

Caesar Salad

Romaine lettuce, house made croutons,
Parmesan, Caesar dressing

GF V Steam Broccoli

GF Basmati Rice Pilaf

Homestyle Baked Macaroni & Cheese

GF V Vegetable Normandy

GF V Garlic Mashed Potatoes

GF V Rosemary Roasted Potatoes

GF Southern Style Green Beans with Caramelized Onions & Bacon

VEGAN Sautéed Garden Vegetables

GF V Green Beans w/ Lemon & Garlic

ADD ADDITIONAL SALADS OR SIDES
+ \$2.95 pp +

—•• DESSERTS ••—

Frosted Chocolate Cake

Strawberry Cake

Cookies & Brownies

Pineapple Cake

Banana Pudding

GF Cookies & Brownies

ADD \$1.50 pp

Fresh Baked Dessert Bars

ADD \$1.95 pp

—•• ADDITIONS ••—

Lemonade

served by the gallon

\$8.50 a gallon

+ (gallon serves 10 guest) +

Bottled Water & Sodas

Coke, Sprite, Diet Coke

\$1.75 pp

Iced Tea

Sweet & Unsweet Tea

\$4.50 a gallon

+ (gallon serves 10 guest) +

