

# *Smooth C's Catering Menu*

## *by G Sushi & Catering*

### *Sushi*

#### **Veggie Roll 6**

*Inside: rice, asparagus, red bell pepper, cucumber, enoki mushrooms, edamame puree*

#### **California Roll 7**

*Inside: snow crab salad, cucumber, avocado / Outside: rice / Garnish: masago (fish roe)*

#### **Spicy Tuna Roll 7**

*Inside: spicy yellowfin tuna mix, cucumber / Outside: rice / Garnish: toasted sesame seeds*

#### **Salmon-Cali Roll 14**

*Inside: snow crab salad, cucumber, avocado / Outside: rice, salmon sashimi / Garnish: masago (fish roe),  
spicy mayo*

#### **Slammin' Salmon Roll 14**

*Inside: spicy yellowfin tuna mix, cream cheese, red bell pepper / Outside: rice, seared Scottish salmon /  
Garnish: spicy mayo, eel sauce, masago (fish roe), green onion*

#### **Tuna-Tuna Roll: "So Nice I Named it Twice" 14**

*Inside: yellowfin tuna sashimi, asparagus, cream cheese / Outside: rice, spicy yellowfin tuna mix /  
Garnish: wasabi aioli, eel sauce, fried shallots*

#### **Surf and Turf Roll 16**

*Inside: poached lobster salad, red bell pepper, asparagus, enoki mushroom / Outside: rice, seared beef  
tenderloin carpaccio / Garnish: eel sauce, fried shallots, microgreens, white truffle oil*

#### **Smooth C's Roll 18**

*Inside: snow crab, poached lobster salad, poached shrimp, red bell pepper / Outside: rice, masago (fish  
roe) / Garnish: pickled ginger puree*

#### **Sushi Trio 17**

*California Roll, Spicy Tuna Roll & Veggie Roll*

*+ all sushi is accompanied by chop sticks, lower-sodium soy sauce, wasabi & pickled ginger +*

*minimum purchase of \$250 for all sushi / hors d'oeuvres orders*

# *Smooth C's Prix Fixe Menu*

*85 per person / 10 person minimum / Charter of 3 to 4 Hours*

## *Starters*

Choose 1 Tier II Hors d'oeuvre & 1 Tier III Hors d'oeuvre

## *Salad Course*

Mixed Greens Salad w/ Sliced English Cucumber, Pickled Hearts of Palm, Heirloom Grape Tomatoes, Pancetta Lardons and a Roasted Shallot Vinaigrette

## *Entrée Course (choose 1)*

**Dry Vermouth Braised Short Ribs**

+ Thyme Mashed Potatoes & Broccolini Rabe +

**Butter Basted Breast of Chicken w/ a White Wine Pan Sauce**

+ Goat Cheese Polenta, Oyster Mushrooms & Leeks +

**Brown Butter & Thyme Basted Seared Scallops**

+ Quinoa & Sautéed Zucchini, Squash, Grape Tomatoes, Garlic & Fresh Oregano +

**Proscuitto Wrapped Pork Tenderloin Saltimbocca w/ a Cremini Mushroom**

**Marsala Wine Sauce**

+ Herbed Couscous & Roasted Asparagus +

## *Dessert (choose 1)*

**Assorted Petite Pasteries**

**NY Style Cheesecake Bites w/ Strawberry Compote**

**Assorted Cookies & Brownies**

# Heavy Hors d'oeuvres

## —/ Tier I /—

*two pieces per person... 3.5*

- Cucumber Cups w/ Dill Cream & Smoked Salmon
- v Heirloom Tomato Caprese Skewers w/ a Fig & Balsamic Reduction
- v Assorted Vegetarian Quiche
- GF v Belgian Endive Spears w/ Herbed Cheese & a Tomato and Garlic Confit
- Sesame Chicken Satay w/ a Sweet Thai Peanut Sauce
- v Spanikopita with Tomatoes and a Feta Cheese Crumble

## —/ Tier II /—

*two pieces per person... 4.5*

- Barbecue or Italian-Style Meatballs
- v Individual Brie En Croute w/ Fruit Preserves
- v Creamed Mushroom Tartlets w/ Brandy & Fresh Herbs
- v Toasted Crostini w/ Goat Cheese, Caramelized Onions & Roasted Tomatoes
- Crab-Stuffed Mushrooms
- Crispy Confit Pork Belly Sliders w/ Grilled Pineapple
- Spicy Yellowfin Tuna Wonton Crisps w/ Wasabi Aioli

## —/ Tier III /—

*two pieces per person... 5.5*

- Bay Scallop & Rock Shrimp Ceviche Shooters
- Tuna Poke Shooters
- Bacon Wrapped Sea Scallops w/ a Pineapple-Mango Salsa
- Petite Beef Wellingtons w/ Horseradish Crème Fraîche
- Beef Tartare with Shallots, Truffles, Marinated Heirloom Tomatoes & Toasted Crostinis
- Bacon Wrapped Shrimp w/ Eel Sauce & Toasted Sesame Seeds
- Braised Beef Short Rib Crostini w/ Herbed Cheese & Pickled Red Onions

*minimum purchase of \$250 for all sushi / hors d'oeuvres orders*

# *À la Carte Menu*

*Recommended for Groups of 8 or more / Charter Time of 3 to 4 Hours*

## *— Proteins —*

- ‡ Miso or Bourbon Glazed Salmon 12
- ‡ Cavatappi Alfredo w/ Shrimp & Scallops 12
- ‡ Chicken Roulades w/ Pancetta, Garlic, Wilted Spinach & Hunter Sauce 10
- ‡ Chicken Marsala / Piccata / Scallopini 11
- ‡ Beef Bolognese 13
- + choice of Herb Roasted Spaghetti Squash or Cavatappi Pasta +
- ‡ Cuban Mojo Pork 9

## *— Starches —*

- ‡ Asian-Style Quinoa 3
- ‡ Thyme & White Truffle Mashed Potatoes 3
- ‡ Mashed Potatoes (Rosemary, Thyme or Roasted Garlic) 2.5
- ‡ Herb Roasted or Buttered Fingerling Coins 3
- ‡ Yellow Saffron Rice 2
- ‡ Cuban Black Beans 2.5
- ‡ Truffled 4 Cheese Mac & Cheese 3.5
- ‡ Herbed Orzo 2.75

## *— Vegetables —*

- ‡ Roasted Asparagus w/ Maldon Sea Salt 6
- ‡ Broccoli Rabe (olive oil, garlic, red pepper flakes) 3
- ‡ Summer-Style Corn 3
- + roasted corn, bell peppers, shallots, white wine, fresh squeezed lime juice +
- ‡ Vegetable Stir Fry 2.5
- ‡ Asiago Creamed Spinach 2.5

∞ Vegetarian entrée options available upon request

∞ Full BBQ menu available upon request

**Sales Tax, Delivery & Gratuity Additional**

*Catering By: G Sushi & Catering*

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