



Group Dinner Options

Deciding group prearrangements at Simms Steakhouse begins with a traditional three course meal: starter, entrée and dessert. The options below allow you to create a unique package that is a reflection of your own distinctive commitment to your guests' satisfaction.

3 ENTRÉE CHOICES, \$79 PER PERSON

5 ENTRÉE CHOICES, \$84 PER PERSON

Starter Course

Please select two (2) from the following choices:

ICEBERG WEDGE (GF), CAESAR SALAD (V), or SIMMS CHOPPED SALAD

Entrées

Please select from the following choices:

7 OZ. FILET MIGNON (GF)

Char-Broiled to Perfection

PAN ROASTED CHICKEN (GF)

with Herb Butter Sauce

12 OZ. PRIME RIB (GF)

with Au Jus & Creamy Horseradish

PAN SEARED SALMON (GF)

with Lump Crab & Beurre Blanc

CHICKEN PICCATA

Sautéed Chicken, lemon butter caper sauce

VEGETABLE CAVATAPPI (V)

Sautéed Vegetables, garlic herb cream sauce

VEGETABLE STIR FRY (GF) (VG)

with jasmine rice

MUSHROOM RISOTTO (GF)

Parmesan risotto, roasted mushrooms

Accompaniments

**YUKON GOLD
MASHED POTATOES (GF)**

HARICOT VERTS (GF)

Dessert Course

NEW YORK STYLE CHEESECAKE or CHOCOLATE TORTE (GF)

All Group Dining Menus include unlimited soft drinks, iced tea, coffee and hot tea. Please ask your Private Events Manager for hosted and cash bar service options. Menus and prices are subject to change without notice. All prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff. All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan

Featured Menu Substitutions & Additions

Starters

LOBSTER BISQUE ... add \$3 per person

Entrées

14 OZ. NEW YORK STRIP (GF) ... add \$8 per person

16 OZ. RIBEYE (GF) ... add \$10 per person

10 OZ. FILET MIGNON (GF) ... add \$15 per person

ADD SAUCE TOPPING TO ANY STEAK

(Choose from)

cognac peppercorn ... \$5 per person

add béarnaise ... \$3 per person

Accompaniments

Served Family Style

Add \$4 per person per additional accompaniment

CREAMED SPINACH

ROASTED MUSHROOMS (GF)

AU GRATIN POTATOES

ASPARAGUS (GF)

SMOKED CHEDDAR MAC & CHEESE

BRUSSELS SPROUTS (GF)

Mixed Platter "Surf" Additions

5 OZ. LOBSTER TAILS (GF) ... add \$25 each

(3) BROILED SCALLOPS (GF) ... add \$25 each

(3) GRILLED JUMBO SHRIMP (GF) ... add \$24 each

Desserts

CRÈME BRULEE (GF) ... add \$2 per person

SEASONAL BREAD PUDDING ... add \$3 per person

CUP OF BERRIES ... add \$4 per person

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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 WITH BALSAMIC

fresh basil, tomatoes & garlic
over toasted crostini
\$2.50 per piece

SPINACH STUFFED

MUSHROOM

with parmesan
& Haystack Mountain goat cheese
\$3.00 per piece

TOMATO CAPRESE SKEWER

Buffalo mozzarella,
cherry tomato & fresh basil
\$3.00 per piece

Pork

CHAR SIU GLAZED PORK BELLY

Bau bun, Asian slaw, crispy onion
\$5.00 per piece

GRILLED ASPARAGUS

prosciutto wrapped, balsamic glaze
\$3.00 per piece

Lamb

LAMB LOLLIPOPS

Mint pesto (halal)
\$7.50 per piece

Poultry

COCONUT CHICKEN SATAY

Panko-coconut crusted
with Thai chili sauce
\$4.50 per piece

Beef

BEEF TERIYAKI SKEWER

sesame seeds & green onions
\$5.00 per piece

PRIME RIB BRUSCHETTA

with horseradish cream sauce
\$3.50 per piece

BEEF SLIDERS

served with caramelized onions,
cheese & truffle aioli
\$4 per piece

Seafood

JUMBO SHRIMP COCKTAIL

with fresh lemon & cocktail sauce
\$5.25 per piece

SMOKED SALMON

with dill & cucumber spread
served over flatbread
\$3.50 per piece

PETITE CRAB BALLS

spicy remoulade
\$6.50 per piece

BACON WRAPPED SCALLOP

lemon beurre blanc
\$8.25 per piece

BACON WRAPPED SHRIMP

seafood barbecue sauce
\$6.25 per piece

Cold & Hot Display Items

VEGETABLE CRUDITÉS

with dressing dip
\$3.00 per person

LOCAL ARTISAN CHEESE & VEGETABLE CRUDITES

with rustic crackers
\$12.00 per person

SEASONAL FRESH FRUIT TRAY

\$5.00 per person

ARTICHOKE & SPINACH FONDUE

with corn tortilla chips
\$4.00 per person

LOCAL ARTISAN

SEAFOOD TOWER

lobster tail, king crab, mussels, shrimp, oysters, jumbo lump crab
MARKET PRICE

CURED MEATS & CHEESES

with rustic crackers & olives
\$14.00 per person

CALAMARI

served with citrus-chili vinaigrette
& spicy aioli
\$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 DESSERTS

In Seasonal Flavors
\$5.00 per person

HOT CHOCOLATE BAR

Hot chocolate in silver urn display with caramel,
vanilla & peppermint whipped creams, marshmallows,
candy canes & chocolate stir sticks, biscotti, sugar cookies
\$8.00 per person

DELUXE MILK CHOCOLATE FONDUE

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



Plated Luncheon Menu

\$49 PER PERSON

Available Monday thru Saturday for events beginning at 1 pm or earlier | 25 Person Minimum

Salad

Select one item

CAESAR SALAD or SIMMS CHOPPED SALAD

Luncheon Entrées

Select three items

SALMON FILLET

Topped with Lemon Beurre Blanc

CHICKEN CAVATAPPI

Grilled chicken, garlic herb cream sauce, cavatappi pasta

PAN SEARED FILET MIGNON MEDALLIONS

Topped with Cognac Pepper Cream Sauce

CHICKEN PICCATA

Sautéed Chicken, lemon butter caper sauce

PETITE PRIME RIB

Served with au Jus, Horseradish Cream Sauce

ROSEMARY LEMON CHICKEN

Cavatappi Pasta

MUSHROOM RISOTTO (GF)

Parmesan risotto, roasted mushrooms

Accompaniments

**YUKON GOLD
MASHED POTATOES (GF)**

HARICOT VERTS (GF)

Served Family Style

Add \$4 per person per additional accompaniment

ROASTED MUSHROOMS

STEAMED GREEN ASPARAGUS

PARMESAN RISOTTO

BRUSSELS SPROUTS

SMOKED CHEDDAR MAC & CHEESE

Dessert

Choice of

CHOCOLATE TORTE or NY STYLE CHEESECAKE

Unlimited Beverages

SOFT DRINKS, ICED TEA, FRESHLY BREWED COFFEE, HERBAL TEA ASSORTMENT

Menus and prices are subject to change. All prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.



Luncheon Buffet Menu

\$59 PER PERSON

Available Monday thru Saturday for events beginning at 1 pm or earlier
25 Person Minimum

Salads

Select one item

CAESAR SALAD

Parmesan cheese, croutons

SIMMS CHOPPED SALAD

Red onion, tomatoes, bacon,
goat cheese, champagne vinaigrette,
croutons

Entrées

Select two items

add \$5.00 per person per additional item

CHICKEN PICCATA

Sautéed Chicken, lemon butter caper sauce

MUSHROOM RISOTTO (GF)

Parmesan risotto, roasted mushrooms

SALMON FILET WITH BUEURRE BLANC

PAN SEARED FILET MIGNON MEDALLIONS

Accompaniments

**YUKON GOLD
MASHED POTATOES (GF)**

HERICOTS VERTS (GF)

Dessert

PETITE DESSERT DISPLAY

Unlimited Beverages

SOFT DRINKS, ICED TEA, FRESHLY BREWED COFFEE, HERBAL TEA ASSORTMENT

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applicable sales taxes, or a discretionary gratuity for your staff service.

Additional Accoutrements:

UNLIMITED CHAMPAGNE MIMOSAS ... \$19 per person

FRUIT AND CHEESE DISPLAY ... \$6 per person

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applicable sales tax, or a discretionary gratuity for your service staff.



Brunch Buffet Menu

\$49 PER PERSON

Available Monday thru Saturday for events beginning at 1 pm or earlier
25 Person Minimum

BREAKFAST ITEMS

Frittata with Homefries, Belgian Waffles with Maple Syrup, Bacon & Sausage Links
Served with an array of seasonal fresh fruit

SALAD

Choice of Caesar Salad or Simms Chopped Salad

Luncheon Entrées

Select two items

add \$5.00 per person per additional item

CHICKEN PICCATA

2 OZ. FILET MEDALLIONS

SWEET CHILI GLAZED SALMON

CHICKEN AU POIVRE

CAVATAPPI WITH HERB CREAM SAUCE

ROSEMARY LEMON CHICKEN

Unlimited Beverages

SOFT DRINKS, ICED TEA, FRESHLY BREWED COFFEE, HERBAL TEA ASSORTMENT

Menus and prices are subject to change. All prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.

Popular Enhancements:

UNLIMITED CHAMPAGNE MIMOSAS

add \$19 per person

CHOCOLATE FONDUE

with assorted fresh fruits, cookies & crispies

add \$10 per person

BLOODY MARY BAR

add \$19 per person



Kid's Menu

For children 12 & under
\$19 per child

BANQUET MEAL PACKAGE

All dinners served with unlimited milk, juice, or soft drink,
and a scoop of vanilla ice cream

Select from the Following:

HAMBURGER

Served with steak fries, ketchup

CHICKEN TENDERS

Served with steak fries, ketchup

GRILLED CHICKEN

Served with steak fries & ketchup

CHILD'S MACARONI & CHEESE

CHILD'S PRIME RIB

Served with steak fries, ketchup