
“Simply Selecting Farm Fresh ingredients, while bringing an ease to your Kitchen”

The logo for Simply Organic features the brand name in a black, cursive script font. The text is centered within a light blue, watercolor-style brushstroke background that has irregular, feathered edges. The entire logo is set against a white background within a black rectangular frame.

Simply Organic



CALL US TODAY!

517-930-9731

SELECTED BY: CHEF DUSTIN MORRELL

*Simply Our * - Chef's Favorite Selection*



MAIN SELECTION



Mains are one of many courses you will select for your guest. Main entrees are normally the focal point to choose for when you are hosting an event or celebration. These will generally consist of your proteins which are essential to everyone's daily diet and prove to give you the energy needed for everyday activities. Bon Appetite!



“MAINS ARE ALWAYS THE BEST PART TO DESIGNING ANYONE OF MY RECIPES IT ALWAYS IS SUCH A FUN PART OF MY SELECTIONS” - CHEF DUSTIE



***Simply Our Herb Stuffed Beef Tenderloin:** Paired well with a 2013 Hess Blue (Cabernet Sauvignon) This Main is mouthwatering, slow roasted, and hand cut.

Rosemary Crusted Rack of Lamb with raspberry deme glaze: Paired well with a Sirrah, this main combines fruity flavors of raspberries to a savory satisfying bite.

Caramelized Pineapple Brown Sugar Honey Ham: Paired well with a Pinot Grigio, this main brings together warm winter spices and delicious hearty smells to any kitchen!

***Simply Our Vegetable White Béchamel Lasagna:** Paired well with a sweet and supple mascoto wine these vegetables are hand chopped and then simmered low with heavy cream that makes this vegetarian dish béchamel creamy and satisfying.

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SOUP OR SALAD



Soup, Salad and Bread are such a compliment, When you prepare the food around you, you prepare something more then just an ordinary meal.

Bon Appetite!



“I AM ALWAYS TORN, DO I WANT DELICIOUS SOUP OR DELICIOUS SALAD? WARM, OR COLD? I GO FOR EM’ BOTH” - CHEF DUSTIE

Michigan Wild Cherry & Bleu Wedge:

Fresh dried Michigan Cherries, Dark Chocolate Chunks fresh Amish Bleu Cheese and Raspberry Balsamic Glaze

*** Simply our Caesar Salad:**

Chefs Hand selected, chopped, romaine, Chef’s very Own Parmesan caesar dressing, garnished with Garlic rosemary Croutons (served with side of fresh anchovy)

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Chef Dustie’s Famous French Onion Soup:

Malted with Lansing Brewery’s Draft stout, Chef’s fresh selected Sweet Onions, Topped with crusty garlic rosemary toast and Provolone cheese

*** Simply our Lobster Bisque:**

Fresh Maine Lobster simmered in a creamed tomato and basil soup, fresh basil and herbs served with parmesan crisps

† all entrees served with Bread or Assorted Dinner Roll



SIDE SELECTION



What best then a side to compliment the main course? Well even though I love soup and Salad it is essential that in order to create a balanced meal, you should always choose a Starch and a Vegetable, now don't worry, Were on top of it every vegetable listed below is in season and freshly sourced. Bon Appetite!



“WHETHER IT IS BEEF, CHICKEN, OR LAMB SIDES ARE ESSENTIAL TO COMPLIMENT YOUR MEAL WITH” - CHEF DUSTIE



Fresh Starches:

- Twice Baked Loaded Potato
- Whipped Garlic and Parsley Mashed
- Roasted Garlic Herb Redskins
- Fresh Tortellini Pasta in Pesto
- Fresh Crab Stuffed Ravioli with Vodka Sauce
- Baked Sweet Potato Yam Casserole
- Brown Butter and Herb Gnocchi

Fresh In-Season Vegetables: 12/1/18

- Fresh Lemon caper Broccolini
- Parmesan Crusted Artichoke Hearts
- Smoked Turnip Greens with Green Chile
- Honey Pecan Roasted Carrots
- Candied Turnips
- Roasted Sea Salt Squash Medley
- Broasted Brussel Sprouts with Pork Belly

*Simply Our * - Chef's Favorite Selection*



BEVERAGE SELECTION



While you are celebrating let us Simply take over your beverages whether it is alcoholic, or non-alcoholic we strive to create an ultimate celebration big or small!

Bon Appetite!



Non-Alcoholic Beverages:

- **Lemonade**
- **Strawberry Lemonade**
- **Southern Sweet Tea with Lemon**
- **Coffee Selection (Keurig Brewer)**
- **San Pellegrino Mineral Water**

Alcoholic Beverages:

- **Vodka**
- **Rum**
- **Whiskey**
- **Gin or Tequila**
- **Beer or Imported Beer**
- **Wine**

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† *Alcoholic Beverage Selection priced per person 21+, there will be a one-time non refundable license fee of \$275.00 if you would like Simply Organic to provide Alcoholic Beverage Service.*



CHEFS FOR HIRE



We understand that not every client whom hires us simply likes what was selected. That is why I have also chosen to help my clients by providing one on one menu development to create the most tasteful celebrations! Bon Appetite!



Hiring our talented network of Chef's and Service Members have never been so easy before, you get the following from hiring Chefs for Hire here at Simply Organic:

- Personal one-on-one 1 hour session with Chef Dustie (*here we will go over your timeline of event, creation of menu, your likes and dislikes and much more*).
- You will receive up-to-date messages via email, text or phone on the events culinary and service aspect

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- You will receive skilled trained chef that is educated and trained to know your likes, dislikes, and all the preparations for your event.
- Personal follow-up
- One to Four trained and educated event service members (Depending on size of event)
- On-site coordination of Dinner Service provided by: Chef Dustie himself
- Complete Timeline start to finish which includes complete clean up of venue kitchen, also includes Plate setting and Cutlery Clean up.



PRICE AN EVENT



Simply Organic is here to bring you ease to the kitchen and provide a licensed and skilled trained Chef and Service Members, we provide Event Planning and preparation, on-site coordination and time management of Dinner Service

Bon Appetite!



- One Time Selection Fee for Event:.....\$325.00
- Chef-for-hire Hourly Rate (min. 4 hours);.....\$300.00
- Price Per Guest Selection: ...\$ 23.50 x _____ = \$
- Non Alcoholic Beverage Bar...\$4.25 x _____ = \$
- Alcoholic Beverage Bar.....\$19.50 x _____ = \$
- Cost of Goods Adj. Rate..... (0% adjusted rate)= \$ 0.00
- 1099 Michigan Sales Tax..... PRICE X 0.06% = \$

SUBTOTAL OF CHEF FOR HIRE: \$

† Servers and Service Staff can be provided for an additional \$25 an hour and minimum of 20% Gratuity charge on whole bill which will be split amongst the culinary and service staff members

EXCLUSIVE DISCOUNT \$150 OFF USE CODE WORD:

FRESH150

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