

*Simply Yours. Simply Fresh.*

SAMPLE CORPORATE & SOCIAL MENUS



Simply Fresh  
Events



# Sample Menus

We love creating menus that are especially for you! These sample menus feature some of our popular options, however we want to personalize your event based on your vision, tastes, inspirations, and dietary needs.

Every company or group is different and special; our team will work with you to create a customized proposal just for your big day!





# Fall Gala

## PASSED APPETIZERS

### **Brussels Sprouts Pops**

Bacon, and Manchego cheese, Brussels sprouts, caramelized red onion puree

### **Savory Black Garlic Shortbread**

Truffled horseradish cream, savory short bread cookies with beef tenderloin carpaccio encrusted in black pepper

### **Shrooms in a Blanket**

Roasted king trumpet mushrooms wrapped in puff pastry and served with English style mushroom ketchup

### **Vegetable Tartlet**

Filled with cashew ricotta, roasted carrots, beets and celery in a phyllo shell



## PLATED DINNER

### **Dinner Rolls**

Assortment of bakery fresh rolls with butter

### **Mixed Greens and Poached Pear Salad**

Mixed greens with red wine poached pears, goat cheese, toasted walnuts, and our house-made champagne vinaigrette

### **Braised Short Ribs**

Braised short ribs, creamy polenta, gremolata and pea tendrils

### **Falafel and Roasted Beets**

Falafel and fragrant roasted beets, black garlic braised kale, sorghum and lemon braised sweet potatoes with balsamic glaze



## DESSERT

### **Chocolate Almond Tart**

Almond coconut crust, coconut and chocolate filling, with coconut whipped cream

### **Pecan Pie Cheesecake**

Classic pecan pie with bourbon whipped cream



# Brunch

## STATIONED APPS

### Tea Sandwiches

Smoked salmon with herb cream cheese, cucumber with cream cheese

### Crudité

Rainbow carrots, celery, Romanesco, technicolored peppers, carnival colored cauliflower, cucumbers, easter egg radishes, hummus, tzatziki, green goddess

## PASSED APPS

### Chicken and Waffle Bites

A traditional favorite with spicy syrup

### Spanish Tortilla

Mini tortilla, pimento el angel aioli

### Berry and Goat Cheese Canape

Macerated berries, herb whipped goat cheese on a toasted baguette

## BRUNCH STATIONS

### Steak and Eggs

Flank steak with made to order eggs

### Omelet Bar

Made to order omelets with choice of ham, smoked salmon, peppers, tomato, onions, mushrooms, feta cheese, cheddar cheese, spinach, ketchup, and hot sauce

### Vegetable Frittata

Spinach, potatoes, and feta cheese baked eggs

### Breakfast Potatoes

Diced potatoes, lightly seasoned, cooked with peppers and onions

### Breakfast Proteins

Turkey sausage, pork sausage, pork bacon, turkey bacon

### Spinach Salad

Spinach, strawberries, pears, goat cheese, toasted pecans and red onions, mixed with raspberry vinaigrette

### Fresh Fruit Platter

Fresh sliced seasonal fruit and berries

## DESSERT

### Chocolate Almond Tart

Mini tarts with house made custard and fresh fruit filling

### Dessert Shots

House-made desserts may include chocolate mousse, strawberry shortcake, apple pie, key lime







# Cocktail Party

## DINNER BY THE BITE

### **Marinated and Roasted Vegetable Platter**

Assorted vegetables with green goddess, Romesco, black garlic aioli

### **Smoked Chicken Mini Tacos**

Smoked chicken, vinegar slaw, chipotle aioli on a corn taco shell

### **Tuna Wonton**

Seared tuna, yuzu kosho aioli on a wonton round

### **Mini Crab Cakes**

Brown butter and old bay remoulade

### **Candied Bacon Deviled Eggs**

Traditional deviled eggs with candied bacon

### **Short Rib Tart**

Braised short rib, wild mushrooms, red wine sauce, and watercress

### **French Onion and Cheese Tartlets**

Caramelized onions and Gruyere cheese crisp in a phyllo shell

### **Mini Cheesecake Bites**

Choice from classic, blueberry, strawberry, chocolate or pumpkin

### **Assorted Macaroons**

Lemon, raspberry, coffee, pistachio, vanilla, salted caramel, and blackberry





# Game Night

## **Korean BBQ Cauliflower Bites**

Fried, with sweet and spicy gochujang bbq, miso aioli

## **Potato Skin Bar**

Choice of: beer cheese, truffled creamed spinach, chili

Toppings to include: bacon, green onions, pickled jalapenos, sour cream, roasted broccoli, or smoked chicken

## **Pimento Cheese Lollipop**

Bacon and chive pimento cheese on a pretzel stick

## **Philly Cheesesteak Egg Rolls**

Shaved beef and cheese with cheese sauce

## **Traditional Beef Sliders**

Angus beef, American cheese, dill pickles, ketchup, mustard on a potato bun

## **Smoked Pork Mini Tacos**

Smoked pork, vinegar slaw, chipotle aioli on a mini corn taco

## **Bacon Wrapped Potatoes**

Sour cream and chives

## **Bourbon Pecan Rice Krispie Treats**

Classic Rice Krispie with bourbon pecans







# Spring Fling Gala

## PASSED APPETIZERS

### Spring Pea Guacamole

On a rice cracker

### Stuffed Peppadew Peppers

Peppadew peppers stuffed with whipped feta and tangerine oil

### Crab Salad Shooter

Lump crab, yuzu, peppadews, Japanese mayonnaise

### Boursin and Mushroom Tartines

Local, wild mushrooms, smoked boursin cheese on thin sliced toast



## PLATED DINNER

### Baguette

Fresh baked sliced baguette served with butter

### Asparagus and Tomato Salad

With Manchego cheese, pepper, and shallot vinaigrette

### Plated Flank Steak

With English spring pea and barley risotto with a ramp chimichurri

### Plated Rockfish

With asparagus and Skordalia with bearnaise sauce

### Plated Celeriac and Cauliflower

Marinated and grilled celeriac and cauliflower served with carrot and ginger purée and roasted baby carrots over red wine and Dijon lentils with a toasted walnut and caper sauce



## DESSERT

### Build Your Own Shortcake Station

Guest choice of- sweet biscuits or angel food cake filled with vanilla whipped cream or mascarpone mousse with fresh strawberries, mixed berries, oat crumble, or strawberry shortcake crumble

# BAR MENU

## BEVERAGES

### Seasonally Infused Water

Cucumber, Lemon, Mint

### Freshly Squeezed Lemonade

### Iced Tea

Sweetened or Unsweetened

### Soda & Sparkling Water

### Coffee

## MOCKTAILS

### Winter Rosemary Cranberry Spritzer

Honey and rosemary with simply syrup, lemon juice, cranberry juice, sparkling water, with a rosemary sprig

### Spring Strawberry Lemonade Mojito

Strawberries, fresh mint, lemonade, and sparkling water

### Summer Simply Sunrise

Pineapple juice, orange juice, sparkling water, grenadine and an orange slice

### Falling for Fun

Chilled cider with ginger beer and an orange wheel

Non-Alcoholic

Contains Alcohol

Substitutions can be made for an additional cost. Up to five hours service. Corkage Fee will apply if client is providing their own alcohol.

Note: Shots are not permitted.

## WINES

### Chateau St. Michele

Chardonnay

### Starborough

Sauvignon Blanc

### Mark West

Pinot Noir

## SPIRITS & BAR PACKAGE

Tito's vodka, Beefeater's gin, Bacardi Silver rum, Dewar's scotch, Bulleit bourbon, Jose Cuervo silver tequila

Club soda, tonic water, Coke, Diet Coke, Sprite, ginger ale, pineapple juice, cranberry juice, orange juice, and fruit garnishes

## BEERS & SELTZERS

### Flying Dog Brewery "The Truth" Imperial IPA

Frederick, MD

### Port City Brewing Company Optimal Wit

Alexandria, VA

### Silver Branch Brewing Co. Glass Castle Pilsener

Silver Spring, MD

### Devil's Backbone Brewing Company Vienna Lager

Lexington, VA

### DC Brau Full Transparency Seltzers

Washington, D.C.

## COCKTAILS

### Sprinting Greyhound

Hendrick's gin, red grapefruit juice, sparkling water, thyme infused lemon juice, lemon wheel, thyme

### Happy Mojito

Bacardi Silver rum, pomegranate juice, mint, lime juice, ginger ale, lime wedge, pomegranate seeds

### Simply Classic

Tito's vodka, lavender infused lemonade, rosemary syrup, lavender, rosemary

### Ice Iced Lady

Tito's vodka, Aperol, lemon juice, local honey syrup, prosecco, lemon wedge, candied orange

### The Rooster

Bulleit bourbon, cinnamon schnapps, sarsaparilla, lime juice, lime







# Our Team

Our leaders, visionary owners at the forefront, anchor their passion in creating events that deeply resonate with the missions of those we serve. This dedication coupled with their ability to handpick staff that embodies the epitome of hospitality, ensures our business stands unrivaled. Their entrepreneurial spirit is underpinned by a heartfelt drive at the essence of every endeavor is a genuine passion for helping people. This principle, integrated to our ethos, ensures Simply Fresh Events consistently delivers unparalleled experiences while staying rooted in its core values.

# What Our Clients Say

“Simply Fresh is simply amazing! For the last three years they have catered our Annual Benefit Auction. Their professionalism shines through every aspect of our events, from planning to execution. The staff is exceptional, and the food quality always exceeds expectations. We are thrilled to have Simply Fresh as our go-to caterer since their quality is unmatched and never fails to elevate our event year after year.”

***Sarah Muir***

***Mary of Nazareth School***

“We have been working with Geoff and team for a few years – they are our go to corporate caterer. We love Simply Fresh because they are turnkey, from the planning to the day-of with their impeccable service and attention to detail. They make events large or small super easy and take the stress away so that you can enjoy yourself. Not only is their service top notch, but their food is delectable, I would highly recommend for any corporate engagement!”

***Matt Indre***

***Head of Corporate Impact at Total Wine & More***

“Simply Fresh Events has been the best choice for our Annual Meeting & Holiday Party. The menus are diverse, exceptionally delicious, and well-presented. Simply Fresh Events exceeded our expectations and played a significant role in making our corporate event a resounding success. I highly recommend them for any event planning needs.”

***Erin B.***

***Rodgers Consulting, Inc.***



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**Simply Fresh**  
*Events*

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