

Simply Yours. Simply Fresh.

SAMPLE HOLIDAY MENUS



Simply Fresh
Events

A close-up photograph of three avocado toast appetizers arranged on a white, curved rectangular plate. Each toast is made of a slice of toasted bread, topped with a layer of white cream cheese, sliced avocado, and a garnish of yellow lemon zest. The plate is set on a light-colored tablecloth with a subtle gold pattern. A large white semi-circle is overlaid on the bottom half of the image, containing the text.

Sample Menu

We love crafting menus just for you! While these sample menus showcase some of our popular options, we're here to personalize your event based on your vision, tastes, inspirations, and dietary needs.

Every holiday gathering is one-of-a-kind, and we're excited to make yours unforgettable! Our team will work closely with you to create a customized proposal for your big day.



Elegant Evening

PASSED APPETIZERS

Shrimp Cocktail

Jumbo shrimp, cocktail sauce, and Meyer lemon pearls

Duck Breast Canapé

Seared duck breast with luxardo cherry jam on a toasted baguette

Roasted Vegetable Tartlet

Cashew ricotta, roasted carrots, beets, and celery in a phyllo shell

Carpaccio with Cotswold and Chive Mousse

Seared tenderloin, Cotswold with chive mousse on black garlic savory shortbread



SALADS

Caesar Salad with Truffled Croutons

Romaine lettuce, Parmesan cheese, truffled croutons and Caesar dressing

Watercress and Pear Salad

Thinly sliced Bosc pears, hazelnut praline, watercress, and cardamom vinaigrette



ENTREE OPTIONS

Filet au Poivre

With pommes aligot and haricot verts

Halibut Oscar

With tarragon roasted potatoes

Greek Chicken

With fennel tzatziki, skordalia, and orange glazed carrots

Cauliflower Steak

Grilled cauliflower steak with white bean puree, arugula chimichurri, and teardrop peppers

At Your Place

Rocket Arugula Salad

Rocket arugula, baby kale, roasted cherry tomatoes, pecorino, creamy garlic dressing

Chicken Cordon Bleu

Chicken breast stuffed with prosciutto and Gruyère

Steak Diane

Hangar steak with a creamy pan sauce

Cauliflower Gratin

Tri-colored cauliflower with béchamel, Swiss, and cheddar

Rice and Corn Salad

Wild rice, grilled corn, hominy, and chard scallion vinaigrette

Bourbon Pecan Rice

Krispie Treats

Classic Rice Krispie with bourbon pecans





Cocktail Party

ACTION STATIONS

Burrata Bar

Fresh burrata with choice of toppings; grilled shrimp, pancetta, cherry tomatoes, crispy shallots, lemon and olive tapenade, black pepper walnuts, grilled baguette, fig balsamic glaze, truffle oil, hot honey, honey, herb oil



Carving Station

Your choice of beef tenderloin, flank steak, lamb, monkfish, porchetta, squash, or turkey breast served with accompanying sauces

PASSED APPETIZERS

Bay Scallop Spoon

Seared bay scallops with green pea puree and crispy shallots

Coconut Rice Cake

Thai coconut rice cakes with lemongrass glaze

Black Truffle Toast

Sunflower and black truffle 'pate' with pickled red onions on rye toast rounds

Crispy Carrot

Kataifi wrapped baby carrots with mango chutney

Brown Butter Lobster Roll

New England style rolls



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

With spicy maple syrup

Crab Rillette Crostini

Crab rillette with navel orange zest and Thai chilies on a toasted baguette

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

With spinach, potatoes, and feta

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

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

Dessert Shots

House-made desserts may include apple pie, pumpkin pie, tiramisu, peppermint chocolate mousse





Celebrations

FIRST COURSE

Butternut Squash Soup

With coconut milk and roasted red peppers

Fall Caprese Salad

Basil roasted squash, fresh mozzarella, arugula, and tomato aioli

ENTREES

Roasted Halibut

With crispy potato stacks and asparagus

Short Rib Bordelaise

Braised beef short rib over pappardelle pasta

Chicken Piccata

Chicken breasts, browned and served with capers in a white wine sauce



SIDE DISHES

Fall Hash

Leeks, sweet potatoes, squashes, pears, and marble potatoes with rosemary and brown sugar

Baby Carrots

Roasted with harissa and cumin

Roasted Salsify

With salt and pepper

Sweet Corn Ragout

Slow cooked leeks with fresh roasted sweet corn

Roasted Medley

Celery root, sunchokes, and pears roasted with fine herbs

PLATED DESSERT

Cranberry Frangipane Tart

With cranberry curd, candied almonds, and vanilla bean

Chocolate Almond Tart

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



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

Strawberry Lemonade Mojito

Strawberries, fresh mint, lemonade, and sparkling water

Winter Citrus Punch

Orange juice, cranberry juice, tonic water, lemon juice

Ginger Cider

Chilled cider with ginger beer and an orange wheel

Non-Alcoholic

Contains Alcohol

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

Note: Shots are not permitted.

WINES

Chateau St. Michelle

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

Cranberry Spritz

Tito's vodka, cranberry juice, club soda, lemon slice

Ginger Citrus Fizz

Beefeater's gin, ginger ale, lemon juice, orange juice, lemon twist

Cranberry Orange Bliss

Tito's vodka, cranberry juice, orange juice, ginger ale, orange slice

Holiday Mimosa

Champagne served with either orange juice or cranberry juice

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 was great to work with and delivered a fabulous meal for our 150 guests! We needed a menu that was mostly gluten-free, with vegetarian options, accommodating a wide range of food allergies—and with strong sustainability policies. They came up with a customized menu that met all our needs and was extremely tasty to boot! Simply Fresh lives up to the name—they cook the food in their trucks onsite, so it is all fresh and hot, with the bare minimum of wasted extra food. We also really appreciated Simply Fresh’s focus on using regional, sustainable food and composting all the food waste. The food presentation was extremely classy—it was one of the nicest buffets I’ve seen—and our guests were raving about the food. In short, Simply Fresh is a class act and you can’t go wrong hiring them!”

Marshall D.

“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 I.

“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.

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