



Simply Yours. Simply Fresh.

SAMPLE HOLIDAY MENUS



Simply Fresh
Events



Sample Menus

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

Roasted Cherry Tomatoes and Whipped Feta Canapes

Confit cherry tomatoes, whipped feta with fine herbs, and confit garlic on toasted baguette slices

Gougeres

Classic savory French cheese puff

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

Poached Pear Salad

Poached pears, stilton, cinnamon baked pecans, and apple cider vinaigrette

ENTREE OPTIONS

Filet au Poivre

With choice of sides

Halibut Oscar

With tarragon roasted potatoes

Chicken Breast Roulade

With haricot verts and pommes aligote

Hen of the Woods Piccata

Hen of the woods mushrooms with Brussels sprout slaw, black pepper, and vanilla roasted baby carrots



Holiday 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

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

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





Cocktail Party

ACTION STATION

Made to order Pasta Station

Pasta: Cavatappi or penne pasta

Proteins: Shrimp, grilled chicken, shiitake mushrooms
Additions: Spinach, roasted red peppers, roasted cherry tomatoes

Sauces: Alfredo, pomodoro, confit garlic oil



STATIONED APPETIZERS

Savory Chevre and Herb Cheesecake

Boursin cheese cake filling and savory butter tart

Rhubarbecue Chicken Satay

Chicken thigh satays, marinated and grilled in Rhubarb BBQ sauce

PASSED APPETIZERS

Strawberry and Bay Scallop Ceviche

Strawberries, Bay scallops, Jalapeno, red onion, lime juice, and cilantro

Butternut Squash Chorizo Bites

Skewered roasted butternut squash and dried chorizo

Butternut Squash Rangoons

With a maple gochujang sauce

Apple Wellington

Traditional duxelle, brie, local apples wrapped in puff pastry

Crab and Apple Salad Canape

Blue crab and green apple salad on a rice cracker

Smoked Carrot Canape

With dill creme fresh, on a rye canape



At Your Place

Rocket Arugula Salad

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

Chicken Marsala

Pan-fried boneless chicken breast and mushrooms in a rich marsala wine sauce

Sweet Potato Gratin

Sweet potato layered with cream, leeks and pecorino cheese

Simply Roasted Root Vegetables

Seasonal vegetable roasted with garlic, salt, pepper, and olive oil

Bourbon Pecan Rice

Krispie Treats

Classic Rice Krispie with bourbon pecans





Traditional Feast

FIRST COURSE

Burrata with Spring Vegetables

Shaved radish, sliced asparagus, green garlic, sweet peas, arugula

Garlic Parisian Gnocchi

Parisian gnocchi with garlic and parmesan

ENTREES

Citrus Brined Turkey Breast

Turkey brined in lemon, lime, orange, thyme, rosemary, and garlic for 24 hours

Salt and Pepper Flank Steak

Grilled flank with toasted black pepper and sea salt

Chicken Piccata

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



SIDE DISHES

Lemon Dill Red Potato Salad

Traditional mayonnaise-based potatoes salad with lemon zest and fresh dill

Grilled Snow Peas

With sun dried tomatoes, oregano vinaigrette

Roasted Spaghetti Squash

With basil, garlic and pecorino

Roasted Baby Turnips

With melted leeks

Roasted Baby Carrots

With black pepper and vanilla bean

DESSERT

Ricotta Flan

With lemon and basil

Tres Leches Cake

Sponge cake soaked in three types of milk and topped with 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 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

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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