



Simply Yours. Simply Fresh.

SAMPLE BAR AND BAT MITZVAH 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 customize your menu based on your vision, theme, inspirations, and dietary needs.

Each child is different and special, so our team will work with you to create a customized proposal just for their big day!

Honoree Buffet Dinner

PASSED APPETIZERS

Franks in a Blanket

Mini all beef franks in puff pastry

Mac and Cheese Bites

Sriracha aioli

Butternut Squash Rangoons

Maple gochujang sauce

STATIONED APPETIZERS

Slider Station

Beef Burgers with ketchup, pulled chicken with slaw and bbq sauce

BUFFET

Dinner Rolls

Assortment of bakery fresh rolls with butter

Caesar Salad

Romaine lettuce, Parmesan cheese, housemade croutons

Chicken Tenders

With comeback sauce

Pasta Station

Cavatappi pasta with choice of Alfredo or marinara, with meatballs, chicken, broccoli, tomatoes, or Parmesan

Mashed Potato Bar

Russet and sweet potatoes, butter, cheddar cheese, roasted broccoli, sour cream, brown sugar, chives, and marshmallows

DESSERT

Chocolate Ganache Dipping Station

Warm chocolate ganache, graham crackers, marshmallows, banana slices, apricots, strawberries, apple wedges, vanilla wafers, graham crackers, and pretzel sticks

Mini Glazed Donuts

Mini chocolate donuts with chocolate glaze and mini vanilla donuts with lemon glaze



Adult Buffet Dinner

PASSED APPETIZERS

Gougeres

Savory French cheese puffs

Spinach and Fennel Cake

Marzipan ricotta

Poke Wonton Taco

Poke-style tuna, wasabi aioli, pickled ginger

Grilled Lamb Lollipops

With dairy free tzatziki



BUFFET

Bread Basket

Cheddar biscuits, cornbread, rolls, salted butter

Panzanella Salad

Arugula, toasted rustic bread, sliced red onion, tomatoes, cucumber, mozzarella, red wine vinaigrette

Soy Glazed Salmon

Citrus Aioli

Hanger Steak

Soy-ginger glaze

Sorghum Glazed Carrots

Roasted baby carrots



DESSERT

Mini Chocolate Almond Tart

Almond and coconut crust with coconut and chocolate filling

Creme Brulee

Caramelized sugar top

Mini Pies

Apple, pumpkin, peanut butter, blueberry, pecan





Fanfare Fiesta

STATIONED APPS

Beef Sliders

Pickles, ketchup, and mustard on the side

Pretzel Bites

Beer cheese, Dijon mustard, and honey mustard

PASSED APPS

Smoked Chicken Spring Rolls

Sweet chili sauce

Fried Green Tomato Skewers

Mozzarella and pepper jelly

HAUTE DOGS

Chicago Style Hot Dog

With relish, tomato, diced onion, yellow mustard, pickled peppers, pickle spears, and poppy seed buns

Chicken Sausage

Apple butter, Dijon mustard, shredded cheddar, and hoagie buns

Corn Dogs

All beef corn dogs served with ketchup, yellow mustard, and relish

Vegetarian Chili

Shredded cheddar, green onions, diced white onions, and sour cream

Waffle Fries

With ketchup, ranch, BBQ sauce

Caesar Salad

Caesar salad served in rocks glasses with grilled chicken on the side



DESSERT

Chocolate Tart

Mini tarts, custard and fresh fruit filling

Dessert Shots

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

Plated Dinner

APPETIZERS

Mac and Cheese Bites

Sriracha aioli

Pizza Bagel Bites

Mini pizza bagels

Chevre and Cucumber Roll

Herbed chevre, cucumber rolls

Bao Buns

Smoked brisket, green onion miso tofu

HONOREE'S BUFFET

Garlic Bread

Italian herbs, Parmesan cheese

Gourmet Pasta Station

Cavatappi pasta, alfredo and marinara sauce, mac and cheese, with choice of meatballs, smoked chicken, broccoli, sun dried tomatoes, Parmesan cheese

Tater Tots

Ketchup, ranch, and honey mustard dipping sauces

Chicken Fingers

Ketchup, ranch, and honey mustard dipping sauces

PLATED ADULT DINNER

Spinach and Pomegranate Salad

Baby spinach, fresh pomegranate seeds, crumbled chevre, and black pepper candied walnuts topped with an orange vinaigrette

Baguette

Served with butter

Duck Confit

Served with a honey gastrique, crispy potatoes, kalettes

Redfish

Served on top of roasted sunchoke and asparagus with a strawberry beurre rosé

Roasted Tofu

Garlic rubbed, roasted tofu served with fava beans, roasted spring onions, and fingerling potatoes with a red pesto sauce





DESSERTS

Chocolate Mousse Dessert Shots

Chocolate cake, chocolate mousse, whipped cream

Lavendar Blackberry Tart

With vanilla ice cream

Tiramisu

Coffee soaked lady finders with mascarpone

Mini Donuts

Vanilla with chocolate frosting, chocolate with
chocolate frosting

Mini Cannoli

Classis cannoli

Mini Pies

Assorted flavors available

Mini Cupcakes

Assorted Flavors

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




Happy Clients

“Simply Fresh did an amazing job catering my son’s Bar Mitzvah. We were sold after the tasting. It was one of the best meals and evenings we’ve had since the start of the pandemic. The Simply Fresh team worked with us to come up with a menu to wow all of our guests – kids meal, gluten-free and vegetarian options, and the incredible Moroccan chicken which received rave reviews. We especially appreciated their help making our event nut-free and safe for all of our guests. Maya was very responsive and fantastic to work with throughout all of the planning and coordinated a great team onsite the night of the Bar Mitzvah. Highly recommend Simply Fresh for an extremely well-organized and delicious event!”

Claire S.

“Just a quick note of gratitude for a great event this weekend!
We loved every second of Asher's Bar Mitzvah - Thank you for making it all come together! The food, the music, the decor - all absolutely perfect! We can't wait to see the photos and video!”

Erica N.



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