

Simply Yours. Simply Fresh.

SAMPLE CORPORATE MENUS



Simply Fresh
Events



Sample Menu

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

Rhubarbecue Chicken

Chicken thigh satay grilled with rhubarb BBQ sauce

Short Rib Tart

Braised short rib, wild mushrooms, red wine demi-glace, and watercress

Coconut Rice Cake

Thai coconut rice cake with lemon grass glaze

Mini Cauliflower Taco

Harissa cauliflower with jalapenos, cilantro, onions, and tomatillo salsa in a mini corn shell



PLATED DINNER

Dinner Rolls

Assortment of bakery fresh rolls with butter

Fall Caprese Salad

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

Moroccan Salmon

With chermoula and Moroccan cous cous with dates, almonds, lemon, mint, and parsley

Steak Diane

Hangar steak with a creamy pan sauce

Mushroom Ragu

Roasted spaghetti squash with tomato and mushroom ragu



DESSERT

Chocolate Almond Tart

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

Raspberry Frangipane Tart

Raspberry curd, candied almonds, and vanilla bean in a sweet tart shell

Cocktail Party

Carrot Soup Shots

Carrot and kaffir lime soup with coconut creme fraiche

Duck Breast Canape

Seared duck breast with luxardo cherry jam on a toasted crostini

Honey Sriracha Chicken Bites

Boneless chicken bites with honey sriracha and ranch

Lamb Lollipops

With a garam marsala spiced labneh

Lobster Salad Phyllo Cup

Lobster salad with avocado and lime dressing in a phyllo cup

Mini Chicken Pot Pies

Topped with flaky crust and served in a petite ramekin

Pork Belly Skewer

Crispy pork belly bites skewers with roasted apples

Roasted Autumn Vegetable Tartlet

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

Smoked Salmon Crostini

With crème fraîche and salmon roe

Short Rib Croquette

Classic croquette with shortrib, mirepoix, and bechamel

Seared Tuna and Cucumber

Seared tuna with pickled ginger and sriracha aioli





Spring Fling Gala

PASSED APPETIZERS

Caprese Bruschetta

Toasted baguette with classic tomato bruschetta and fresh mozzarella

Bay Scallop Spoon

Seared Bay Scallops with green pea puree and crispy shallots

Rock Shrimp Toast

Arugula pesto and rock shrimp on toast

Black Truffle Toast

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



PLATED DINNER

Baguette

Fresh baked sliced baguette served with butter

Chard Brussels Salad

Chard Brussels leaves, savoy cabbage, blood orange supremes, toasted pistachios, and black garlic vinaigrette

Tenderloin and Crab Cake

Filet with red wine demi-glace and a crabcake with old bay aioli with pommes puree and garlic citrus asparagus

Greek Chicken

With fennel tzatziki, skordalia, and orange glazed carrots

Key Lime Halibut

With lemon grass rice, asparagus, and key lime beurre blanc



DESSERT

Bananas Fosters Action Station

Bananas, brown sugar, cinnamon, banana liqueur and dark rum, flambéed and served over vanilla ice cream

All Day Service

BREAKFAST

Assorted Bakery Items

Breakfast pastries, muffins, breads, and croissants with butter and jam

Breakfast Sandwiches

Bagels with scrambled egg, cheese, and sausage or bacon

Frittata

Spinach, potatoes, and feta cheese baked eggs

Parfait Bar

Vanilla yogurt, granola, blueberries, strawberries, chocolate chips, and mixed nuts



MORNING BREAK

Assorted Donuts

Mini donut holes

Fruit Platter

Fresh sliced fruit and berries

Chips and Pretzels

Individual bags of chips or pretzels

Trail Mix

Granola, dried fruit, mixed nuts and chocolate chips

Whole Fruit

Apples, oranges, bananas



LUNCH

Build your Own Grain Bowl Station

Bases: Quinoa, farro, or cous cous

Proteins: Salmon, chicken, shrimp

Mix in's: Tomatoes, cucumbers, kale, pickled onions, or feta crumbles

Toppings: Romaine, crispy pita strips, toasted pecans, roasted vegetables

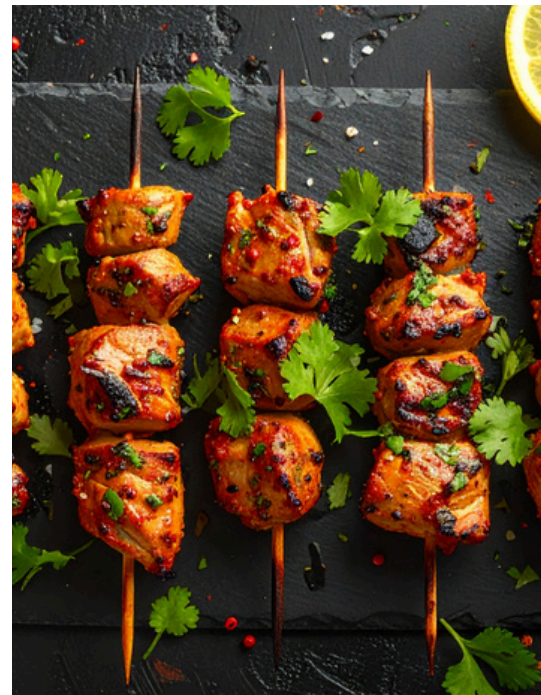
Dressings and Dips: Greek vinaigrette, lemon herb tahini, harissa yogurt, tzatziki, hummus, and roasted red pepper hummus

Kabobs

Lamb, chicken, beef or vegetarian kabobs with tzatziki and hummus

Rice

Basmati rice with fresh parsey



ALL DAY BEVERAGES

To include regular and decaf coffee with assorted sweeteners and creamer, hot tea with assorted decaffeinated, caffeinated, and herbal tea bags and honey, seasonally infused water, unsweetened iced tea with lemon slices and freshly squeezed lemonade

BAR MENU

BEVERAGES

Seasonally Infused Water
Citrus infused

**Freshly Squeezed
Lemonade**

Iced Tea
Sweetened or Unsweetened

Soda & Sparkling Water

Coffee and Hot Tea

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

Blackberry Smash
Bourbon, blackberry simple syrup,
lemon juice, mint

Classic Margarita
Jose Cuervo tequila, lime juice,
triple sec, and a salt of sugar rim

John Daly
Tito's vodka, lemonade, sweet iced
tea, lemon wheel

**Lavendar Vodka
Lemonade**
Lavendar infused lemonade with
Tito's Vodka

Moscow Mule
Ginger beer, Tito's Vodka, Lime
Juice, Lime wedge

Mint Julep
Bourbon, mint, simple syrup





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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