



Simply Yours. Simply Fresh.

SAMPLE WEDDING MENUS





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, tastes, inspirations, and dietary needs.

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



FILM NEGATIVE

PASSED APPETIZERS

Shrimp Cocktail

Served with classic cocktail sauce and lemon pearls

Maitake and Thyme Tarts

Mushrooms sauteed and deglazed with white wine and cream, finished with fresh herbs and topped with micro laned parmesan

Brown Butter Lobster Rolls

Traditional lobster salad on New England style rolls

Herbed Chevre Wrapped in Cucumber
Confit garlic, chives, chervil, parsley, lemon zest and red pepper flakes rolled in a thinly sliced cucumber

Beet Cured Gravlax

Served on crostini with creme fresh, American caviar & dill



FILM NEGATIVE

STATIONED APPETIZERS

Smoked Pork

Mini tacos with coriander

Stracciatella Spoon

With black pepper, basil and balsamic

Panzanella Shooters

With toasted bread, cherry tomatoes, red onions, and fresh herbs tossed in a red wine vinaigrette

Cauliflower Mousse

Presented in a martini glass, garnished with a crispy prosciutto chip, toasted bread crumbs and fresh herbs.

Grilled Polenta Cakes

With red pesto and smoked mussel

Fried Green Tomatoes

With mozzarella and pepper jelly

Spanish Tortilla

Made with potato and egg



FILM NEGATIVE



FILM NEGATIVE

PLATED SALADS

Traditional Caesar

Hand torn croutons, parmesan tuille, romaine, and cherry tomatoes

Farmers Green Salad

Lightly pickled Persian cucumbers, heirloom cherry tomatoes, shaved carrots, champagne vinaigrette

Butter Lettuce

Shaved easter egg radishes, Persian cucumbers, peppadew peppers with feta crumbles

COMPOSED PLATES

Duo Plate

Choice of scallop, shrimp, or lobster accompanied by 4oz filet, pommes puree & Haricots Verts

Mushroom "Scallops"

Roasted sunchoke, coriander braised lentils, miso and yuzu butter

Falafel & Fragrant Roasted Beet

Black garlic braised kale, sorgum and lemon braised sweet potatoes

Mushroom & Tomato Ragu

With roasted spaghetti squash

Steak Frite

Red wine marinated hanger steak, hand cut herb and garlic roasted steak fries, chili grilled broccolini served with a demi glaze

Red Fish

Served with roasted sunchoke and asparagus with classic beurre blanc





PLATED DINNER

Passed Appetizers

Watermelon radish tacos with mascarpone and honey

Maryland crab cakes with old bay aioli

Lamb lollipops served with a garam marsala spiced labna

Station Appetizers

Bruschetta station - roasted red pepper and feta, white bean and caramelized onion, classic tomato

Stuffed mushroom station - classic stuffed mushroom, sausage stuffed mushroom, crab stuffed mushroom

Salad

Butter lettuce, Easter egg radish, Persian cucumbers, peppadew peppers, green goddess

Entrees

Seafood

Lobster

Scallops

Jumbo Shrimp

Crab Cake

Protein

Airline Chicken Breast

Filet Mignon

Hanger Steak

Side Dishes

Garlic & Rosemary Roasted Fingerling Potatoes

Mashed potatoes

Rice Pilaf

Roasted asparagus

Haricot verts

Baby carrots

Seasonal vegetables

BUFFET DINNER

Passed Appetizers

Macaroni and cheese bites

with sriracha aioli

Chicken satay

with sweet teriyaki sauce

Bacon wrapped scallops

with brown butter & lemon emulsion

Stationed Appetizers

Fried green tomato Skewer

with mozzarella and pepper jelly

Bao buns

With smoked brisket, char siu, green onion miso
tofu

Entrees

Roasted herb rubbed salmon

Chicken piccata with capers and white wine sauce

Grilled flank steak & red wine demi

VEGETARIAN DINNER

Passed Appetizers

Chips and dip

Sunchoke chips with burnt lemon aioli

Arancini

With pomodoro sauce

Carrot ginger wonton

with coconut ginger sauce

Za'atar crackers and yellow beet hummus

Salad

Arugula salad with champagne citrus vinaigrette

Entree

Falafel and fragrant roasted beet, black garlic
braised kale, sorgum and lemon braised sweet
potatoes





→ 13

→ 13 A



→ 14

→ 14 A

PLATED DESSERTS

Lemon Blueberry Tart

Chocolate Lava Cake

Lemon Cake

Cheesecake

STATIONED DESSERTS

Assorted Dessert Shots

Assorted Brownies and Cookies

Mini Cupcakes

Creme Brulee





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

“The entire Simply Fresh team was a true joy to work with, and my husband Jay and I recommend them wholeheartedly. From the first tasting through planning and the day of our wedding reception, Simply Fresh was kind, professional, and provided such tasty food. Simply Fresh played a pivotal role in the best weekend of our lives, and you are in good hands with the teams' quality food and top-notch service.”

Molly M.

“Amazing experience with Simply Fresh for our wedding! The entire team from the first contact was friendly and attentive. The food is absolutely amazing and they will work with you to get you exactly what you want for everything, and don't mind when you change your mind a few times like we did! We worked with Brittany and she made sure every detail of our wedding was perfect, she made the day of stress free for us! Could not recommend working with this team more! You won't regret it!”

Tipton A.



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Simply Fresh
Events

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