

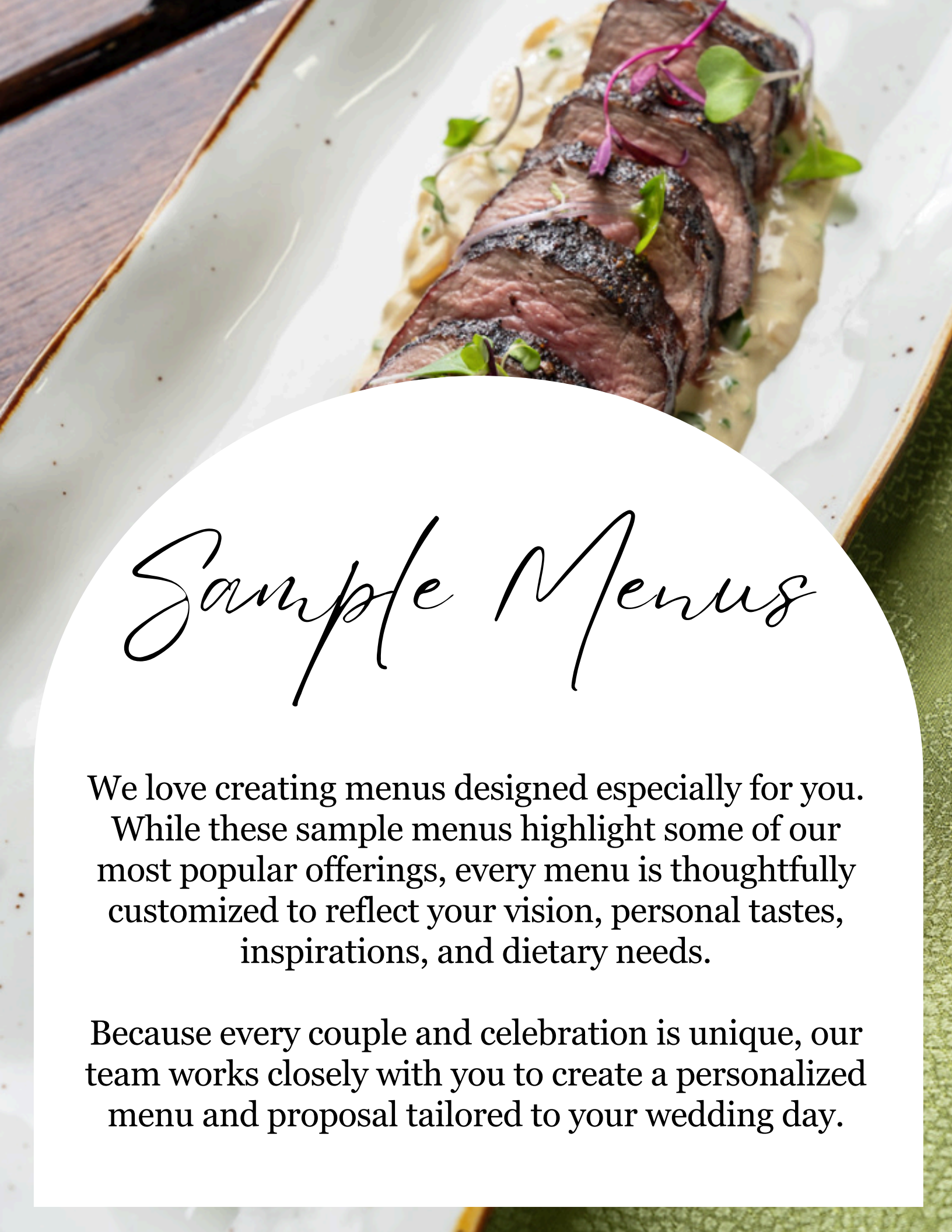


Simply Yours. Simply Fresh.

SAMPLE WEDDING MENUS



Simply Fresh
Events



Sample Menus

We love creating menus designed especially for you.

While these sample menus highlight some of our most popular offerings, every menu is thoughtfully customized to reflect your vision, personal tastes, inspirations, and dietary needs.

Because every couple and celebration is unique, our team works closely with you to create a personalized menu and proposal tailored to your wedding day.



PASSED HORS D'OEUVRES

Bay Scallop Spoon

Seared Bay scallops with green pea puree and crispy shallots

Brown Butter Lobster Rolls

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



Rhubarbecue Chicken Satay

Chicken thigh satays, marinated and grilled with Rhubarbecue sauce

Corn Pudding Tart

Corn pudding with fresh basil topped with pecorino tuiles in a tart shell

STATIONED HORS D'OEUVRES

Duck Breast Canape

Seared duck breast sliced thin with cherry jam on a toasted crostini



Panzanella Shooters

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

Fried Green Tomatoes

With mozzarella and pepper jelly

Beef Sliders

All beef minis on King's Hawaiian pretzel rolls, American cheese, ketchup, and a dill pickle chip

Breads and Spreads

Focaccia, baguettes, artisanal breads and biscuits with bacon jam, pimento cheese, pickles, jams, and miso honey butter



Bao Buns

Choice of Brisket, char siu, or green onion miso tofu

FIRST COURSES

Caesar

Croutons, parmesan tuille, romaine, and cherry tomatoes

Artichoke Panzanella

Marinated artichokes, red onions, peppers, preserved lemons, and sourdough croutons

Fall Caprese

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

Carrot Soup and Salad Duo

Carrot and kaffir lime soup with coconut creme fraiche

Endive salad with marcona almonds, feta, dried apricots, and honey vinaigrette



COMPOSED PLATES

Roasted Halibut

With lemon grass rice, haricot verts, and a key lime beurre blanc

Chicken Cordon Bleu

Prosciutto and gruyere stuffed chicken with roasted asparagus, pommes puree and dijon cream sauce

Short Rib Bordelaise

Braised beef short ribs over pappardelle pasta

Spring Orecchiette

Asparagus, English peas, and fava beans tossed with orecchiette pasta and pesto

Mushroom Ragu

Spaghetti squash with mushrooms and tomato ragu





PLATED DINNER

PASSED APPETIZERS

Spring Pea Guacamole

Served on a rice cracker

Stuffed Peppadew Peppers

Peppadews stuffed with whipped feta and tangerine oil

Short Rib Tart

Braised beef short rib, wild mushrooms, red wine demi, and watercress



STATIONED APPETIZERS

Slider station

All beef with cheese, ketchup, and a pickle slice

Smoked chicken with coleslaw, and bbq sauce

Smoked pork with coleslaw and bbq sauce

Dumplings

Steamed chicken, vegetable, and pork dumplings with gyoza and chili crunch

FIRST COURSES

Watercress and Pear Salad

Thin sliced bosc pears, hazelnut praline, watercress, and cardamom vinaigrette

Goat Cheese Flan and Duck

Savory goat cheese flan, strawberries, duck confit, and pea shoots

Burrata and Spring Vegetables

shaved radishes, asparagus, green garlic, sweet peas, arugula, and burrata cheese with banyuls

Mixed Greens and Pear Salad

Mixed greens with red wine poached pears, goat cheese, toasted walnuts, and champagne vinaigrette



ENTREES

Braised Beef Short Rib
With mirepoix

Filet Mignon
With a red wine demi-glace

Chicken Cordon Bleu
Chicken breast stuffed with prosciutto and Gruyere

Chicken Roulade
Chicken thigh stuffed with spinach and feta served with beurre blanc

Soy Glazed Salmon
With citrus aioli

Arctic Char
With red miso risotto and haricot verts

Mushroom Ragu
Roasted spaghetti squash with mushroom and tomato ragu

Cauliflower Steak
With white bean puree, arugula chimichurri, and tear drop peppers



SIDES DISHES

Asparagus
Roasted with garlic and lemon zest

Broccolini
Roasted broccolini with pomegranate molasses

Carrots
Roasted with black pepper and vanilla

Haricot Verts
Poached and tossed with salt and pepper

Pommes Puree
Whipped potatoes with cream and butter

Fingerling Potatoes
Roasted with rosemary

Mushroom Risotto
Sauteed mushrooms with creamy risotto





WEDDING 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

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

LATE NIGHT BITES

Cacio E Pepe Donut Holes

Savory donut holes filled with cheese and black pepper

French Fries

Classic or sweet potato fries with ketchup

Margherita Pizza Bites

Focaccia with tomato, mozzarella, and basil

Nacho Bar

Corn tortilla chips, beer cheese, jalapenos, pico de gallo, sour cream, smoked chicken

Popcorn

Fresh popped buttery popcorn

Pretzel Bites

With beer cheese

Quesadillas

Smoked chicken or pork and cheddar quesadillas

Sweet Poptarts

Cherry or strawberry mini poptarts

Savory Poptarts

Spinach and feta, or ham and cheese mini pop tarts

Tater Tots

With ketchup or ranch





DESSERTS

PLATED DESSERTS

Chocolate Lava Cake

Mixed berry compote, whipped cream

Chocolate Almond Tart

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

Lavender Blackberry Tart

With vanilla ice cream

Strawberry Rhubarb Tart

With strawberry custard, strawberry rhubarb compote, toasted pistachios, and strawberry coulis

ACTION STATIONS

Bananas Fosters

Bananas, brown sugar, cinnamon, banana liquer, and dark rum flambeed to order, with vanilla ice cream

Chocolate Ganache Bar

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

Ice Cream Sandwich Station

Chocolate chip and sugar cookies with chocolate and vanilla ice cream, dipped in chocolate chips or mini rainbow sprinkles

Build your own Shortcake Bar

Guest choice of: sweet biscuits or angel food cake with whipped cream, fresh strawberries, mixed berries, oat crumble, or strawberry shortcake crumbs



DESSERT BAR

Includes fresh fruit and client choice of 6:

Assorted Dessert Shots

Brownie Bites

Bundt Cakes

Cannolis

Cheesecake Bites

Chocolate Almond Tart

Crepe Brulee

French Macarons

Fruit Tarts

Lavender Tarts

Lemon Bars

Macarons

Mini Cinnamon Rolls

Mini Cookies

Mini Donuts

Mini Pies

Rice Krispie Treats



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

At Simply Fresh Events, our owners lead with heart and purpose. Their passion for creating meaningful celebrations is rooted in truly understanding the people and stories behind each event.

By building a team that values genuine hospitality and thoughtful service, they've created a company that prioritizes connection, care, and attention to detail. Every decision is guided by a love for bringing people together — a value that shapes everything we do and ensures each event feels intentional, personal, and unforgettable.



Happy Clients

“Simply Fresh was responsive and communicative immediately upon our outreach. We were only weeks away from our wedding reception (!!) and they worked with us to plan and execute a fabulous event. The pricing and terms were clear, the preparation was perfect, and the food was really good. Our guests commented on how yummy it actually was! The servers were kind and fun -we had a wonderful experience. I would highly recommend!”

Abigail

“We are so happy with went with Simply Fresh as our wedding caterer! Our tasting with Simply Fresh was the best one we went to (from the food to the experience) and boy did they deliver on the big day too. The team made us feel special from the jump and we had an amazing coordinator throughout the entire process. From the food to all our needed and desired rentals, Simply Fresh had everything we needed and had all the options for us to bring our vision to life. Our guests had a variety of dietary preferences and restrictions, and Simply Fresh had a delectable menu option for everyone, from meat eaters to pescatarians, to gluten-free, to SUCH good vegan options. We recommend Simply Fresh without hesitation for your special day!”

Savannah



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