



*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!



# PASSED HORS D'OEUVRES

## **Shrimp Cocktail**

Served with classic cocktail sauce and Meyer lemon pearls

## **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

## **Stone Fruit Chutney**

Smoked yogurt on toasted pita with dried stone fruit chutney



# STATIONED HORS D'OEUVRES

## **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

## **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

## **Street Tacos**

Shrimp or spicy pork tacos with cilantro slaw and chipotle aioli





# PLATED SALADS

## **Caesar**

Hand torn 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

## **Winter Greens and Mint**

Seasonal greens, mint, shaved parmesan, and pomegranate seeds with citrus vinaigrette



# COMPOSED PLATES

## **Roasted Halibut**

With confit cardoons and celery, with roasted potato stacks

## **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

### **Pierogies**

Traditional pierogi with melted butter and sour cream

### **Potato Skins**

Filled with beer cheese, creamed spinach, chili, or hummus. Topped with bacon, green onions, sun-dried tomatoes, pickled jalapeños, sour cream roasted broccoli or smoked chicken

## FIRST COURSES

### **Pork Belly Sandwich**

Roasted pork belly with apple mole, micro salad, and honey mustard vinaigrette on puff pastry

### **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

**Roasted Halibut**  
With beurre blanc

**Mushroom Ragu**  
Roasted spaghetti squash with mushroom and tomato ragu

**Stuffed Red Pepper**  
Roasted red pepper stuffed with lentils, kale, cashews, and quinoa with cashew 'cream' sauce

## SIDES DISHES

**Asparagus**  
Roasted with garlic and lemon zest

**Broccolini**  
Roasted broccolini in lemon garlic sauce

**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**  
Sautéed mushrooms with creamy risotto







## PLATED DESSERTS

Lavendar Blackberry Tart

Chocolate Lava Cake

Tiramisu

Strawberry Rhubarb Tart

## STATIONED DESSERTS

Crepe Brulee

Mini Bundt Cakes

Mini Donuts

Mini Fruit Tarts







## 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 made my husband and my wedding delicious. We knew we loved the food during our tasting to decide on a menu. They were very flexible and catered to our taste and the dietary restrictions of our guests. We were particularly thrilled to be able to customize our cocktails and mocktail. The appetizers stole the show at the wedding and the dinner was delicious. The service we received during the planning process was great and we appreciated the flexibility when we changed our minds on the decor. They really helped the whole wedding come together.”

*Allison*

“We were absolutely thrilled with Simply Fresh catering our daughter’s wedding. The food was fantastic. Our guest couldn’t stop raving about how good everything was. The desserts were amazing!!! Everyone is still talking about the ice cream sandwiches. The servers were professional, attentive, and made sure our guest needs were met. We had a guest with food allergies and they reached out personally to our guest to ensure they were meeting her dietary restrictions. We couldn’t ask for better service.”

*Marianne*





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**Simply Fresh**  
*Events*

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