



Simply Yours. Simply Fresh.

SAMPLE WEDDING 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 event based on your vision, tastes, inspirations, and dietary needs.

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



PASSED APPETIZERS

Shrimp Cocktail

Jumbo shrimp, cocktail sauce, meyer lemon caviar

Maitake and Thyme Tarts

Mushrooms sauteed and deglazed with white wine and creme, finished with fresh herbs and topped with micro planed 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



STATIONED APPETIZERS

Smoked Pork

Mini flour tortilla 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

Garnished with a crispy prosciutto chip, toasted bread crumbs and fresh herbs

Grilled Polenta Cakes

With red pesto and smoked mussels

Fried Green Tomatoes

With mozzarella and pepper jelly

Spanish Tortilla

Made with potato and egg



PLATED SALADS

Traditional Caesar

Hand torn croutons, parmesan tuile, 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 and Haricots Verts

Mushroom "Scallops"

Roasted sunchoke, coriander braised lentils, miso and yuzu butter

Falafel & Fragrant Roasted Beet

Black garlic braised kale, sorghum and lemon braised sweet potatoes

Mushroom & Tomato Ragu

With roasted spaghetti squash

Steak Frites

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

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 labneh

Stationed 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

Duo Plate Entrees

• Proteins

- Airline Chicken Breast
- Crab Cake
- Filet Mignon
- Hanger Steak
- Jumbo Shrimp
- Lobster
- Scallops

• 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
- Empanadas- with choice of braised beef, shredded chicken or roasted vegetables.
Served with salsa verde
- Bacon wrapped scallops with brown butter & lemon emulsion

Station Appetizers

- Fried green tomato with mozzarella and pepper jelly
- Bao buns- with client choice of flavors such as smoked brisket, char siu, green onion miso tofu

Entrée

- Roasted herb rubbed salmon
- Chicken piccata with capers and white wine sauce
- Grilled flank steak and red wine demi glace

VEGETARIAN DINNER

Passed Appetizers

- Chips and dip- sunchoke chips with burnt lemon aioli
- Arancini with pomodoro sauce -risotto balls stuffed with mozzarella
- Carrot ginger wonton with coconut ginger sauce
- Za'atar crackers and yellow beet hummus

Station Appetizers

- Cauliflower mousse garnished with crispy prosciutto chip, toasted bread crumbs and fresh herbs
- Spanakopita-crispy phyllo dough stuffed with spinach and feta

Salad

- Arugula salad with champagne citrus vinaigrette

Entree

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





PLATED DESSERTS

Lemon Blueberry Tart

Chocolate Lava Cake

Lemon Cake

Cheesecake

STATIONED DESSERTS

Assorted Dessert Shots

Assorted Brownies and Cookies

Mini Cupcakes

Crepe Brulee



BAR MENU

BEVERAGES

Seasonally Infused Water

Cucumber, Lemon, Mint

Freshly Squeezed Lemonade

Iced Tea

Sweetened or Unsweetened

Soda & Sparkling Water

Coffee

MOCKTAILS

Merry Berry Smash

Raspberries, blueberries, mint, lime juice, sparkling water, local honey

Cinderella

Freshly squeezed orange juice, pineapple juice, lemon juice, cherry syrup, sparkling water

Falling For Fun

Chilled spiced cider, maple glazed bacon, candied orange

Co Co La La

Coconut water, cream of coconut, lemon juice, lime juice, vanilla, honey syrup, vanilla bean

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

Joel Gott

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.



What Our Clients Say

"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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