

Simply Yours. Simply Fresh.

SAMPLE CORPORATE & SOCIAL 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 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

Brussels Sprouts Pops

Bacon, and Manchego cheese, Brussels sprouts, caramelized red onion puree

Savory Black Garlic Shortbread

Truffled horseradish cream, savory short bread cookies with beef tenderloin carpaccio encrusted in black pepper

Shrooms in a Blanket

Roasted king trumpet mushrooms wrapped in puff pastry and served with English style mushroom ketchup

Vegetable Tartlet

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



PLATED DINNER

Dinner Rolls

Assortment of bakery fresh rolls with butter

Mixed Greens and Poached Pear Salad

Mixed greens with red wine poached pears, goat cheese, toasted walnuts, and our house-made champagne vinaigrette

Braised Short Ribs

Braised short ribs, creamy polenta, gremolata and pea tendrils

Falafel and Roasted Beets

Falafel and fragrant roasted beets, black garlic braised kale, sorghum and lemon braised sweet potatoes with balsamic glaze



DESSERT

Chocolate Almond Tart

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

Pecan Pie Cheesecake

Classic pecan pie with bourbon whipped cream

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

A traditional favorite with spicy syrup

Spanish Tortilla

Mini tortilla, pimento el angel aioli

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

Mini tarts with house made custard and fresh fruit filling

Dessert Shots

House-made desserts may include chocolate mousse, strawberry shortcake, apple pie, key lime





Cocktail Party

DINNER BY THE BITE

Marinated and Roasted Vegetable Platter

Assorted vegetables with green goddess, Romesco, black garlic aioli

Smoked Chicken Mini Tacos

Smoked chicken, vinegar slaw, chipotle aioli on a corn taco shell

Tuna Wonton

Seared tuna, yuzu kosho aioli on a wonton round

Mini Crab Cakes

Brown butter and old bay remoulade

Candied Bacon Deviled Eggs

Traditional deviled eggs with candied bacon

Short Rib Tart

Braised short rib, wild mushrooms, red wine sauce, and watercress

Caramelized Onion and Brie Cheese Tartlets

Caramelized onions and Gruyere cheese crisp in a phyllo shell

Mini Cheesecake Bites

Choice from classic, blueberry, strawberry, chocolate or pumpkin

Assorted Macaroons

Lemon, raspberry, coffee, pistachio, vanilla, salted caramel, and blackberry



Game Night

Korean BBQ Cauliflower Bites

Fried, with sweet and spicy gochujang bbq, miso aioli

Potato Skin Bar

Choice of: beer cheese, truffled creamed spinach, chili

Toppings to include: bacon, green onions, pickled jalapenos, sour cream, roasted broccoli, or smoked chicken

Pimento Cheese Lollipop

Bacon and chive pimento cheese on a pretzel stick

Philly Cheesesteak Egg Rolls

Shaved beef and cheese with cheese sauce

Traditional Beef Sliders

Angus beef, American cheese, dill pickles, ketchup, mustard on a potato bun

Smoked Pork Mini Tacos

Smoked pork, vinegar slaw, chipotle aioli on a mini corn taco

Bacon Wrapped Potatoes

Sour cream and chives

Bourbon Pecan Rice Krispie Treats

Classic Rice Krispie with bourbon pecans





Spring Fling Gala

PASSED APPETIZERS

Spring Pea Guacamole

On a rice cracker

Stuffed Peppadew Peppers

Peppadew peppers stuffed with whipped feta and tangerine oil

Crab Salad Shooter

Lump crab, yuzu, peppadews, Japanese mayonnaise

Boursin and Mushroom Tartines

Local, wild mushrooms, smoked boursin cheese on thin sliced toast



PLATED DINNER

Baguette

Fresh baked sliced baguette served with butter

Asparagus and Tomato Salad

With Manchego cheese, pepper, and shallot vinaigrette

Plated Flank Steak

With English spring pea and barley risotto with a ramp chimichurri

Plated Rockfish

With asparagus and Skordalia with bearnaise sauce

Plated Celeriac and Cauliflower

Marinated and grilled celeriac and cauliflower served with carrot and ginger purée and roasted baby carrots over red wine and Dijon lentils with a toasted walnut and caper sauce



DESSERT

Build Your Own Shortcake Station

Guest choice of- sweet biscuits or angel food cake filled with vanilla whipped cream or mascarpone mousse with fresh strawberries, mixed berries, oat crumble, or strawberry shortcake crumble

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

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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