

STATIONED HORS D'OEUVRES

Display of spring vegetables,
cheese and meats

PASSED HORS D'OEUVRES

Asparagus Soup with Truffle Oil
Served chilled

Shrimp Tartlet with Dill Aioli
Creamy shrimp salad in flaky crust

Crudité Cup with Julienne Vegetables
*With hummus (vegan) and
homemade buttermilk ranch*

Grilled Chicken Satay
With sweet chili sauce

SIMPLY FRESH EVENTS

SPRING WEDDING BUFFET



PLATED SALAD

Roasted Beets with Ricotta Salata
*Gold and ruby beets, beet greens
and tarragon vinaigrette*

BUFFET DINNER

Tamari Ginger Glazed Side of Salmon
Roasted whole with sweet glaze

Herb Crusted Roast Chicken
Bone in marinated with herbs and garlic

Wild Rice Pilaf
Cooked with herbs and tossed with butter

Roasted Broccoli Florets with Sesame
Crispy and tender with gentle spice

DESSERT

Mini Dessert Buffet
*Including cookies, brownies, cannoli,
strawberry short cake*

Simply Fresh
Events

7621 Rickenbacker Dr., Suite 500
Gaithersburg MD 20879
(240) 685-2500
www.simplyfreshevents.com
geoff.barker@simplyfreshevents.com