



THE CORPORATE MENU

**Packages and à la carte items
for formal and casual business events**

Presented by Simply Fresh Events

A catering and event-planning company serving businesses, associations and professionals throughout the Greater National Capital Area.

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Corporate Packages

Simply Fresh Events is pleased to present your company with several packages to meet your entertaining needs. “Events To Remember” packages are designed for more formal events - cocktail parties, board dinners, holiday parties, “grand openings,” and the like. “Casual Entertaining” packages are designed for barbecues, family days, picnics and general all-around outdoor and indoor entertaining.

Remember that our experienced event planners will be happy to help you design your own package from any of the à la carte items in this menu. Our goal is to bring you the freshest food in an event that is uniquely yours: please ask us how.

‘Events To Remember’ Packages

PACKAGE 1 \$

Choose Two Entrées

Salmon

Chicken Breasts

Tilapia Tacos

Fried Chicken

Chicken Florentine

Chicken Fajitas

Brisket

Beef Fajitas

Lasagna

Choose Two Hot Sides

Grilled Zucchini Spears

Rockford Potatoes

Roasted Red Potatoes

Mac-and-Cheese

Pasta Primavera

Glazed Rainbow Carrots

Wild Rice

Seasonal Green Beans

Roasted Vegetables

Choose Two Cold Sides

Mixed Greens Salad

House Salad

Pasta Salad

Three-Potato Salad

Tortellini Salad

Watermelon Salad

Red Skin Potato Salad

Tomato Mozzarella Salad

Seasonal Fruit Salad

Includes

Rolls and condiments

Soda and Water

‘Events To Remember’ Packages continue on page 3

‘Events To Remember’ Packages (continued)

PACKAGE 2

Choose One Appetizer Please choose one Appetizer from the list which begins on page 8.

Choose One Salad House Salad Caesar Salad

Choose Two Entrées

Brisket	Salmon
Pork Loin	Stuffed Red Peppers
Roast Beef	Lasagna
Chicken Breasts	Penne Pasta with Chicken

Choose Two Sides

Roasted Red Potatoes	Mac-and-Cheese
Roasted Asparagus Spears	Pasta with Cream Sauce
Wild Rice	Roasted Vegetables
Mashed Sweet Potatoes	Seasonal Green Beans
Mashed Red Skin Potatoes	

Includes Dinner rolls with butter Soda and Water

‘Events To Remember’ Packages continue on page 4

'Events To Remember' Packages (continued)

PACKAGE 3

Choose Two Appetizers Please choose two Appetizers from the list which begins on page 8.

Choose One Salad Mixed Greens Salad Spinach Salad

Choose Two Entrées Chicken Roulades Chicken Breasts
 Roast Beef Flank Steak
 Penne Pasta with Chicken Stuffed Red Peppers
 Salmon Pork Tenderloin
 Rockfish

Choose Two Sides Seasonal Fruit Salad Sweet Potato Soufflé
 Rockford Potatoes Mashed Potatoes Bar
 Coconut Rice Tomato Mozzarella Salad
 Roasted Asparagus Spears Grilled Zucchini Spears
 Pasta with Cream Sauce

Includes Dinner rolls with butter Soda and Water

‘Casual Entertaining’ Packages

PACKAGE 1

Choose Two Entrées	Barbecue Pulled Pork	Barbecue Pulled Chicken
	Honeyed Pulled Pork	Spicy Pulled Chicken
	Chicken Pieces	Chicken Breasts
	Brisket	Roast Beef
	Hamburgers/Veggie Burgers	Hot Dogs
	Sausage, Peppers and Onions	
Choose Two Hot Sides	Cornbread Muffins	Seasonal Green Beans
	Roasted Red Potatoes	Mac-and-Cheese
	Corn-on-the-Cob	Dinner Rolls
	Barbecue Beans	Veggie Beans
	Roasted Broccoli	
Choose Two Cold Sides	Garden Salad	Seasonal Fruit Salad
	Seasonal Pickles	Three-Potato Salad
	Cole Slaw	Red Skin Potato Salad
Includes	Rolls and condiments	Soda and Water

‘Casual Entertaining’ Packages continue on page 6

'Casual Entertaining' Packages (continued)

PACKAGE 2

Choose Three Entrées	Barbecue Pulled Pork	Honeyed Pulled Pork
	Barbecue Pulled Chicken	Spicy Pulled Chicken
	Fried Chicken	Chicken Breasts
	Brisket	Hamburgers/Veggie Burgers
	Hot Dogs	
Choose Two Hot Sides	Cornbread Muffins	Applesauce Bar
	Roasted Red Potatoes	Mac-and-Cheese
	Corn-on-the-Cob	Roasted Vegetables
	Barbecue Beans	Veggie Beans
Choose Two Cold Sides	Garden Salad	Seasonal Fruit Salad
	Seasonal Pasta Salad	Three-Potato Salad
	Seasonal Pickles	Watermelon Salad
	Red Skin Potato Salad	Cucumber Salad
	Cole Slaw	
Includes	Rolls and condiments	Soda and Water

"Casual Entertaining' Packages continue on page 7

'Casual Entertaining' Packages (continued)

PACKAGE 3

Choose Three Entrées	Barbecue Pulled Pork	Barbecue Pulled Chicken
	Honeyed Pulled Pork	Spicy Pulled Chicken
	Fried Chicken	Chicken Halves
	Chicken Breasts	Salmon
	Chicken Fajitas	Beef Fajitas
	Hamburgers/Veggie Burgers	Hot Dogs
	Brisket	Pork Ribs
Choose Two Hot Sides	Grilled Zucchini Spears	Rockford Potatoes
	Roasted Red Potatoes	Mac-and-Cheese
	Pasta Primavera	Rainbow Glazed Carrots
	Barbecue or Veggie Beans	Grilled Mixed Vegetables
	Applesauce Bar	
Choose Two Cold Sides	Mixed Greens Salad	Berry Salad
	Red Skin Potato Salad	Three-Potato Salad
	Tortellini Salad	Watermelon Salad
	Seasonal Pasta Salad	Cole Slaw
	Tomato Mozzarella Salad	
Includes	Rolls and condiments	Soda and Water

À La Carte Items

Please ask our event planners to work with you to create a customized package from these à la carte items.

Appetizers

*Simply Fresh Quesadilla Bar	Fresh quesadillas made to order with a choice of two meats and eight toppings
Wings, Simply Wings Station	Your wings: your way. Two kinds of wings with four dipping sauces to satisfy even the hungriest crowd.
Farm-Fresh Vegetable Table	Bite-size portions of the freshest seasonal vegetables, beautifully displayed, with hummus and Savory Dip
Simply Fresh Bruschetta Bar	Assorted seasonal and house-made toppings with toasted baguette slices
Seasonal Meatballs	<i>Seasonal Preparations</i> Fall/Winter: Fresh ground pork, delectably seasoned and served in Plum Tomato Sauce; Spring/Summer: Fresh ground turkey, Parmesan cheese and panko bread crumbs, mixed together and topped with a light Garlic Tomato Sauce
Traditional BBQ Meatballs	Fresh ground beef, perfectly seasoned and topped with good old-fashioned Barbecue Sauce
Steak Skewers	Tender steak bites, seasoned with spices and lime, served with Cucumber Garlic Dip
Stuffed Sliders	Farm-raised beef, with your choice of “stuffings,” grilled and served on a slider roll
Artisanal Cheese Board	A delectable assortment of local cheeses, served with grapes and crackers
Mini Grilled Cheese 'Wiches	An American classic with a twist: potato bread with American and Smoked Gouda cheeses, melted and sliced into finger 'wiches
Spicy Grilled Chicken Satay	Hot and spicy! Skewered chicken strips dipped in a Sweet Chili and Lime Sauce
Fruit Skewers	Seasonal fruit, artfully cut and skewered
Simply Fresh Fruit	Perfect simplicity: bite-sized portions of the best seasonal fruit, served with house-made Whipped Fruit Dip
Shrimp Cocktail	Chilled shrimp served with Spicy Cocktail Sauce and garnished with lemon wedges

Appetizers continue on page 9

Appetizers (continued)

Bacon-Wrapped Scallop Skewers	Lightly seasoned sea scallops, wrapped in thick-cut bacon and skewered
Mini Crab Cakes	A Maryland favorite: mini style
Shrimp and Pineapple Skewers	Succulent Hawaiian pineapple, skewered with island shrimp, seasoned with cilantro, garlic and red pepper
Crab Dip	Melt-in-your-mouth crab dip, served warm, with pita points and crackers
Cucumber with Smoked Salmon	Cool, crisp cucumber slices topped with chive cream cheese and a piece of smoked salmon
Oysters Simply Fresh	Oysters on the half shell, served with Spicy Cocktail Sauce and lemon wedges
Seasonal Soup Shots	<i>Seasonal Preparations</i> Fall/Winter: Warm, delicious and creamy Acorn Squash Soup, topped with roasted red peppers; Spring/Summer: Chilled Melon Soup topped with pistachios
Seasonal Crostini	<i>Seasonal Preparations</i> Fall/Winter: Brie cheese, apple slices, honey and toasted pecans atop a toasted baguette slice; Spring/Summer: Blue cheese, fresh summer peaches and honey atop a toasted baguette slice
Seasonal Flatbread	<i>Seasonal Preparations</i> Fall/Winter: Butternut squash, goat cheese, and pea shoots baked on crisp flatbread; Spring/Summer: Local peaches, goat cheese and mint, topped with a balsamic drizzle, on crisp flatbread
Caprese Skewers	Perfect cherry tomatoes, Mozzarella cheese and fresh basil, skewered and drizzled with a balsamic glaze
Spanakopita	The Simply Fresh version of a Greek favorite: Feta cheese and spinach wrapped in light, airy phyllo dough
Stuffed Mushroom Caps	A classic favorite with a twist: fresh mushroom cups stuffed with cheese and toasted pecans
Spinach-Artichoke Dip	A traditional favorite: spinach and artichoke hearts mixed with blended Parmesan and Mozzarella cheeses; served warm, with pita points and crackers
Crispy Kale Chips	Farm fresh Tuscan kale tossed with olive oil and toasted to crisp perfection
Endive Boats	Crisp endive leaves stuffed with roasted pears, Gorgonzola cheese and walnuts

Entrées

Beef

Brisket	A Simply Fresh favorite, smoked overnight, tossed in traditional Barbecue Sauce and sliced
Roast Beef	Slow roasted and seasoned to perfection; served with a tangy horseradish
Beef Tenderloin	<i>Seasonal Preparations</i> Spring/Summer: Slow-roasted rosemary tenderloin served with a Creamy Mustard Sauce; Fall/Winter: slow-roasted tenderloin served with Red Wine Sauce and Horseradish Cream on the side
Stuffed Beef Tenderloin	<i>Seasonal Preparations</i> Fall/Winter: Beef tenderloin stuffed with olives, red peppers and pine nuts; Spring/Summer: Fresh Gorgonzola cheese and sliced mushrooms rolled into a beef tenderloin and topped with Merlot Sauce
Flank Steak	<i>Seasonal Preparations</i> Spring/Summer: Rubbed with oil and spices, grilled, then served with a peppery Tomato Basil Sauce; Fall/Winter: Marinated overnight in ginger and honey, then grilled
Beef Fajitas	Steak marinated in a spicy blend, grilled, then sliced and served with fresh grilled peppers and onions, pico de gallo, cheese, sour cream, lettuce, and flour tortillas
Steaks	Your choice of cut, your choice of preparation
Hamburgers	America's favorite food - grilled to perfection
Hot Dogs	Crowd-pleasing all-beef hot dog
Lasagna	The ultimate Italian dish, rich in flavor with meat and cheese

Chicken

Barbecue Pulled Chicken	A barbecue favorite: grilled, shredded chicken mixed with Barbecue Sauce and our secret ingredients
Spicy Pulled Chicken	Our Pulled Chicken with the heat turned up
Fried Chicken	Assorted chicken pieces, perfectly fried with a perfectly crisp crust
Chicken Pieces	All your favorite pieces of chicken, tenderly smoked for hours with hickory wood

Entrées continue on page 11

Entrées (continued)

Chicken Breasts	Chicken breasts prepared your way: Italian, Mexican, Ranch, barbecue, assorted spices, lemon
Seasonal Chicken Roulades	<i>Seasonal Preparations</i> Spring/Summer: Rolled chicken breast stuffed with Feta cheese and garlic and topped with a lemony white wine sauce; Fall/Winter: Rolled chicken breast stuffed with goat cheese and red pepper and topped with a white cream sauce
Penne Pasta with Chicken	Grilled, sliced chicken breasts atop fresh penne with pesto
Chicken Fajitas	Chicken marinated in a spicy blend, grilled, sliced and served with freshly grilled peppers and onions, pico de gallo, cheese, sour cream, lettuce, and flour tortillas
Chicken Florentine	Chicken breasts, lightly seasoned and stuffed with spinach and garlic
Pork	
Barbecue Pulled Pork	A traditional barbecue favorite: slowly smoked pork, smothered in barbecue spices and our special sauce then shredded
Honeyed Pulled Pork	A little bit sweet, a little bit tangy, this shredded pork melts in the mouth
Pork Tenderloin	Farm-fresh pork tenderloin, seasoned, grilled, and served with a side of spiced apples
Pork Loin	Large pork loin roasted with a Balsamic Glaze
Pork Ribs	Meaty pork ribs rubbed with our special seasoning, smoked, and then finished on the grill
Pork Fajitas	Pork marinated in a spicy blend, grilled, sliced and served with freshly grilled peppers and onions, pico de gallo, cheese, sour cream, lettuce, and flour tortillas
Sausage, Peppers and Onions	Large sweet Italian sausages, grilled and served with freshly grilled peppers and onions
Whole Pig	A whole roasted pig, smoked overnight and brought to your location to be cut fresh

Entrées continue on page 12

Entrées (continued)

Seafood

Salmon	<i>Seasonal Preparations</i> Fall/Winter: Marinated salmon, glazed with honey, soy and garlic, topped with fresh chives; Spring/Summer: Salmon roasted in a tangy orange sauce and topped with Caper and Yogurt Sauce
Rockfish	Maryland rockfish, seasoned with lemon and Old Bay Seasoning, and baked
Sea Bass	Delicate sea bass, seasoned with fresh herbs and garlic, and baked
Tilapia Tacos	Mango salsa, crisp cole slaw and baked tilapia in a flour tortilla
Scallops	Large sea scallops, lightly seasoned, atop a bed of wilted spinach
Shrimp Fettuccine	Succulent grilled shrimp atop a bed of Fettuccine Alfredo
Crab Cakes	House made with lump crab meat
Steamed Crabs	Nothing says summer like freshly steamed crabs

Vegetarian

Stuffed Acorn Squash	<i>Seasonal Preparations</i> Fall/Winter: Harvest Stuffed Acorn Squash with cranberries, sweet potatoes and quinoa; Spring/Summer: Sunny Stuffed Acorn Squash with kale and quinoa (<i>vegan, dairy free, gluten free</i>)
Stuffed Red Peppers	Simply stuffed full with lentils, kale, cashews, quinoa and spices (<i>vegan, dairy free, gluten free</i>)
Veggie Burgers	Morning Star black bean and corn burger (<i>vegetarian</i>)

Sides

Hot Sides

Baked Potato Bar	Baked potatoes seasoned with sea salt and garlic, topped with your choice of butter, sour cream, bacon pieces, Cheddar cheese, or chives
Mashed Potatoes Bar	Your choice of mashed sweet or white potatoes, with an assortment of toppings
Applesauce Bar	Applesauce, house made with seasonal apples, served warm with assorted toppings
Barbecue Beans	Nothing says BBQ like traditional baked beans in a barbecue sauce filled with big chunks of bacon
Veggie Beans	Our barbecue beans sans the meat
Dinner Rolls	A mixture of three different types of dinner rolls
Cornbread Muffins	Homemade sweet cornbread muffins
Mac-and-Cheese	Simplicity at its best: elbow macaroni mixed with three cheeses and fresh milk, then topped with breadcrumbs
Pasta Primavera	Fresh veggies are the star of this dish of corkscrew pasta and a mix of Parmesan and goat cheeses
Pasta with Cream Sauce	Bow tie pasta with a garlic cream sauce
Roasted Red Potatoes	Bite-sized pieces of red potatoes topped with fresh rosemary, thyme, and garlic
Rockford Potatoes	Roasted potato and green bean salad enlivened with Dijon-Horseradish Vinaigrette Dressing
Coconut Rice	Jasmine rice sweetened just enough with coconut cream
Wild Rice	Wild rice, fluffy and flavorful - what more is there to say?
Seasonal Risottos	<i>Seasonal Preparations</i> Winter/Fall: Squash, radicchio and onion mixed together with risotto pasta; Spring/Summer: Eastern Shore corn, bell peppers, and other seasonal vegetables mixed together with risotto pasta
Sweet Potato Soufflé	Mashed sweet potatoes, sweetly mixed and topped with a crunchy brown sugar crust
Freshly Made Chips	Chips freshly made from potatoes, served with toppings of your choice

Sides continue on page 14

Sides *(continued)*

French Fries	Classic French fries
Sweet Potato Fries	Sweet potato fries made spicy
Mashed Red Skin Potatoes	Mashed red skin potatoes
Mashed Sweet Potatoes	A twist on the classic hot side: mashed sweet potatoes
Asparagus Spears	Roasted fresh asparagus spears simply seasoned with sea salt and pepper
Glazed Rainbow Carrots	A variety of carrots, roasted and topped with a sweet honey glaze
Roasted Broccoli	Farm-fresh broccoli florets, roasted and topped with garlic, lemon and Parmesan cheese
Seasonal Green Beans	<i>Seasonal Preparations</i> Fall/Winter: Green beans mixed with fried shallots and toasted pecans; Spring/Summer: Green beans with fresh lemon zest and garlic
Corn-on-the-Cob	Eastern Shore corn-on-the-cob
Roasted Seasonal Vegetables	Seasonal vegetables, simply roasted with olive oil and fresh seasonings
Grilled Zucchini Spears	Zucchini marinated in lemon pepper and grilled to perfection

Cold Sides

House Salad	Fresh greens, cucumbers, tomatoes and assorted dressings
Mixed Greens Salad	<i>Seasonal Preparations</i> Fall/Winter: Mixed greens with oranges, dried cranberries and toasted pecans, mixed with our house-made Orange Vinaigrette; Spring/Summer: Mixed greens with Feta cheese, cucumbers, cherry tomatoes, and thinly sliced red onions with traditional Balsamic Vinaigrette
Spinach Salad	Spinach, strawberries, pears, goat cheese, toasted pecans and red onions, mixed with Raspberry Vinaigrette
Garden Salad	Spring leaf lettuce, cucumbers, cherry tomatoes, and thinly sliced red onions topped with Balsamic Vinaigrette (other dressings available upon request)
Cucumber Salad	Sliced cucumbers, cherry tomatoes and sweet onions in Italian Dressing

Sides continue on page 15

Sides (continued)

Seasonal Pickles	Pickles prepared fresh for the season
Seasonal Fruit Salad	Only the freshest sliced seasonal fruit
Berry Salad	Fresh berries mixed with a hint of sugar and mint and topped with toasted walnuts (seasonal availability)
Seasonal Pasta Salad	<i>Seasonal Preparations</i> Spring/Summer: Orzo pasta with cucumbers, Feta cheese, mint, and lemon; Fall/Winter: Penne pasta with roasted tomatoes and mushrooms, tossed with an oil and vinegar dressing
Tortellini Salad	Tortellini with cherry tomatoes, green peppers, Mozzarella cheese, olives and Italian Dressing
Red Skin Potato Salad	Classic potato salad made with red skin potatoes
Three-Potato Salad	Red skin potatoes, purple potatoes, and sweet potatoes mixed with a mustardy sauce
Cole Slaw	A mixture of cabbage and carrots mixed with our special Sweet Sauce
Tomato Mozzarella Salad	Grape tomatoes, Mozzarella cheese balls and fresh basil leaves are mixed with a traditional Balsamic Vinaigrette
Watermelon Salad	Fresh watermelon cubes mixed with sweet onion, Feta cheese and mint leaves
Caesar Salad	A traditional favorite of romaine lettuce, Parmesan cheese, house-made croutons and Caesar Dressing
Chips and Salsa Bar	Classic tortilla chips served with regular salsa and pico de gallo

Desserts

Ice Cream Novelties	A variety of Hershey's ice cream novelties
Ice Cream Sundae Bar	Vanilla and chocolate ice cream with choice of eight toppings
Sorbet Bar	Lemon and raspberry sorbet with choice of eight toppings
Cotton Candy	Freshly made colorful cotton candy on a stick
Sno Cones	Shaved ice with a choice of four flavors
Popcorn	Popped fresh and hot
Popcorn Bar	A choice of three flavors of popcorn and four toppings
Funnel Cakes	Fried dough topped with powdered sugar
Pies	A choice of three flavors
Cookies	Large, flavorful cookies of various kinds
Brownies	A traditional chocolate brownie
Blondies	A twist on the traditional dessert, made with nuts and chocolate chips
Fruit	A variety of seasonal fresh fruits
Assorted Dessert Bars	A variety of seasonal dessert bars
Cheesecake	Traditional cheesecake and chocolate chip cheesecake with chocolate sauce
Milkshakes	Vanilla or chocolate milkshakes house made from milk and ice cream; shot size or full size available

Beverages

Freshly Squeezed Lemonade	Lemonade fresh from the juicer: tart, tangy, icy sweet
Freshly Brewed Iced Tea	Freshly brewed iced tea served with sugar, assorted sweeteners and lemon
Seasonally Infused Water	Water infused with seasonal fruits and vegetables
Coffee	Regular and decaffeinated coffee served with cream, sugar and assorted sweeteners
Tea	Hot water and a variety of caffeinated, decaffeinated and herbal tea bags offered with cream, sugar, assorted sweeteners, honey and lemon slices
Soda	Coca Cola or Pepsi products available
Bottled Water	Fresh spring water
Beer and Wine	A variety of beer and wine to choose from
Beer, Wine and Liquor	A variety of beer, wine and liquor to choose from
Gatorade	Three varieties for you to enjoy
Energy Drink	Three varieties for you to enjoy
Warm Cider	Warm, fresh apple cider
Juice Boxes	Three varieties for you to enjoy
Hot Chocolate Bar	Hot chocolate served with your choice of four toppings

Rentals

Simply Fresh Events rents tents, tables, chairs, linens, tableware and other serving needs, as well as dance floors, generators, heaters, audio-video equipment, etc. We also can supply service staff, transportation and everything needed to make your event a success.