



# *The Social Menu*

for formal and informal events  
and every event in between

## **Presented by Simply Fresh Events**

A catering and event-planning company serving clients  
throughout the Greater National Capital Area

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# Menu Packages

Simply Fresh Events is pleased to present you with several menu packages to meet your entertaining needs. "Events To Remember" packages are designed for more formal events - anniversary parties, bar or bat mitzvahs, retirement celebrations, cocktail parties, holiday parties, baby and bridal showers, and the like. "Casual Entertaining" packages are designed for barbecues, family days, picnics and general all-around outdoor and indoor informal 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

## 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

*'Events To Remember' Packages continue on page 4*

## *'Events To Remember' Packages (continued)*

### **PACKAGE 4**

**Choose One Action Station** from the list at the bottom of this page.

**Choose Two Passed Appetizers** from the list which begins on page 8.

**Choose Three Stationed Appetizers** from the list which begins on page 8.

**Choose One Dessert** from the list which begins on page 16.

### *Action Stations*

- |                            |                                                                                          |
|----------------------------|------------------------------------------------------------------------------------------|
| <b>Quesadilla Bar</b>      | Fresh quesadillas made to order with a choice of two meats and eight toppings            |
| <b>Bruschetta Bar</b>      | Assorted seasonal and house-made toppings combined to order on toasted baguette slices   |
| <b>Guacamole Bar</b>       | Ripe avocado, mashed to order with a choice of fresh add-ins and served with pita points |
| <b>Flatbread Pizza Bar</b> | Flatbread pizza made to order with a choice of toppings                                  |
| <b>Mashed Potatoes Bar</b> | Mashed sweet or white potatoes combined to order with a choice of toppings               |

# 'Casual Entertaining' Packages

## PACKAGE 1

<b>Choose Two Entrées</b>	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	
<b>Choose Two Hot Sides</b>	Cornbread Muffins	Seasonal Green Beans
	Roasted Red Potatoes	Mac-and-Cheese
	Corn-on-the-Cob	Dinner Rolls
	Barbecue Beans	Veggie Beans
	Roasted Broccoli	
<b>Choose Two Cold Sides</b>	Garden Salad	Seasonal Fruit Salad
	Seasonal Pickles	Three-Potato Salad
	Cole Slaw	Red Skin Potato Salad
<b>Includes</b>	Rolls and condiments	Soda and Water

*'Casual Entertaining' Packages continue on page 6*

## *'Casual Entertaining' Packages (continued)*

### **PACKAGE 2**

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

*"Casual Entertaining" Packages continue on page 7*

## 'Casual Entertaining' Packages (continued)

### PACKAGE 3

<b>Choose Three Entrées</b>	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
	<b>Choose Two Hot Sides</b>	Grilled Zucchini Spears
Roasted Red Potatoes		Mac-and-Cheese
Pasta Primavera		Rainbow Glazed Carrots
Barbecue or Veggie Beans		Grilled Mixed Vegetables
Applesauce Bar		
<b>Choose Two Cold Sides</b>	Mixed Greens Salad	Berry Salad
	Red Skin Potato Salad	Three-Potato Salad
	Tortellini Salad	Watermelon Salad
	Seasonal Pasta Salad	Cole Slaw
	Tomato Mozzarella Salad	
<b>Includes</b>	Rolls and condiments	Soda and Water

# À La Carte Items

Our event planners will work with you to create a customized package from these à la carte items.

## Appetizers

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

*Appetizers continue on page 9*



## Appetizers (continued)

<b>Bacon-Wrapped Scallop Skewers</b>	Lightly seasoned sea scallops, wrapped in thick-cut bacon and skewered
<b>Mini Crab Cakes</b>	A Maryland favorite: mini style
<b>Shrimp and Pineapple Skewers</b>	Succulent Hawaiian pineapple, skewered with island shrimp, seasoned with cilantro, garlic and red pepper
<b>Crab Dip</b>	Melt-in-your-mouth crab dip, served warm, with pita points and crackers
<b>Cucumber with Smoked Salmon</b>	Cool, crisp cucumber slices topped with chive cream cheese and a piece of smoked salmon
<b>Oysters Simply Fresh</b>	Oysters on the half shell, served with Spicy Cocktail Sauce and lemon wedges
<b>Seasonal Soup Shots</b>	<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
<b>Seasonal Crostini</b>	<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
<b>Seasonal Flatbread</b>	<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
<b>Caprese Skewers</b>	Perfect cherry tomatoes, Mozzarella cheese and fresh basil, skewered and drizzled with a balsamic glaze
<b>Spanakopita</b>	The Simply Fresh version of a Greek favorite: Feta cheese and spinach wrapped in light, airy phyllo dough
<b>Stuffed Mushroom Caps</b>	A classic favorite with a twist: fresh mushroom caps stuffed with cheese and toasted pecans
<b>Spinach-Artichoke Dip</b>	A traditional favorite: spinach and artichoke hearts mixed with blended Parmesan and Mozzarella cheeses; served warm, with pita points and crackers
<b>Crispy Kale Chips</b>	Farm fresh Tuscan kale tossed with olive oil and toasted to crisp perfection
<b>Endive Boats</b>	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** *Seasonal Preparations* 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** *Seasonal Preparations* 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** *Seasonal Preparations* 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)

<b>Chicken Breasts</b>	Chicken breasts prepared your way: Italian, Mexican, Ranch, barbecue, assorted spices, lemon
<b>Seasonal Chicken Roulades</b>	<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
<b>Penne Pasta with Chicken</b>	Grilled, sliced chicken breasts atop fresh penne with pesto
<b>Chicken Fajitas</b>	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
<b>Chicken Florentine</b>	Chicken breasts, lightly seasoned and stuffed with spinach and garlic

## Pork

<b>Barbecue Pulled Pork</b>	A traditional barbecue favorite: slowly smoked pork, smothered in barbecue spices and our special sauce then shredded
<b>Honeyed Pulled Pork</b>	A little bit sweet, a little bit tangy, this shredded pork melts in the mouth
<b>Pork Tenderloin</b>	Farm-fresh pork tenderloin, seasoned, grilled, and served with a side of spiced apples
<b>Pork Loin</b>	Large pork loin roasted with a Balsamic Glaze
<b>Pork Ribs</b>	Meaty pork ribs rubbed with our special seasoning, smoked, and then finished on the grill
<b>Pork Fajitas</b>	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
<b>Sausage, Peppers and Onions</b>	Large sweet Italian sausages, grilled and served with freshly grilled peppers and onions
<b>Whole Pig</b>	A whole roasted pig, smoked overnight and brought to your location to be cut fresh

*Entrées continue on page 12*

# Entrées (continued)

## Seafood

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

# Sides

## Hot Sides

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

*Sides continue on page 14*

## Sides (continued)

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

## Cold Sides

<b>House Salad</b>	Fresh greens, cucumbers, tomatoes and assorted dressings
<b>Mixed Greens Salad</b>	<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
<b>Spinach Salad</b>	Spinach, strawberries, pears, goat cheese, toasted pecans and red onions, mixed with Raspberry Vinaigrette
<b>Garden Salad</b>	Spring leaf lettuce, cucumbers, cherry tomatoes, and thinly sliced red onions topped with Balsamic Vinaigrette (other dressings available upon request)
<b>Cucumber Salad</b>	Sliced cucumbers, cherry tomatoes and sweet onions in Italian Dressing

*Sides continue on page 15*

## Sides (continued)

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

# Desserts

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



# Beverages

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