



# *Uniquely Yours*

*Weddings by Simply Fresh Events*

(240) 685-2500



*A catering and event-planning company serving the couples  
of central Maryland, northern Virginia and Washington D.C.*

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## *Wedding Packages*

Our goal at Simply Fresh Events is to match your wedding dreams with your wedding budget. We are proud to offer three sample wedding packages as well as the option to build your own package. For our staff of experienced wedding planners, creativity, flexibility and resourcefulness are the hallmark of their approach to the planning process. Please ask us how to build your own package from any of the items listed in *Weddings by Simply Fresh Events*.

### *Package 1*

- Choose One Appetizer* Please choose any one Appetizer from the list which begins on page 6.
- Choose One Salad* House Salad                      Caesar Salad
- Choose Two Entrées* Brisket                                      Salmon                                      Barbecue or Honeyed Pulled Pork
- Pork Tenderloin                      Stuffed Red Peppers                      Pulled Chicken
- Chicken Breasts                      Roast Beef
- Choose Two Sides* Roasted Red Potatoes      Mac-and-Cheese                      Wild Rice                                      Simply Seasonal Vegetables
- Corn-on-the-Cob                      Pasta Salad                                      Green Beans                                      Seasonal Fruit Salad
- Package Includes* Dinner rolls with butter; water; soda
- Optional*      *Wedding Cake, priced separately per slice*

## *Package 2*

*Choose Three Appetizers* Please choose any three Appetizers from the list which begins on page 6.

*Choose One Salad* Spinach Salad                  Mixed Green Salad

*Choose Two Entrées* Chicken Roulades                  Stuffed Red Peppers                  Rockfish

Roast Beef                  Flank Steak                  Salmon

Pork Loin                  Penne Pasta with Chicken

*Choose Two Sides* Seasonal Fruit Salad                  Tortellini Salad                  Tomato Mozzarella Salad

Rockford Potatoes                  Mashed Potatoes Bar                  Pasta with Cream Sauce

Coconut Rice                  Roasted Asparagus Spears                  Grilled Zucchini Spears

*Package Includes* Dinner rolls with butter; water; soda

*Optional* Wedding Cake, priced separately per slice

### *Package 3*

*Choose Five Appetizers* Please choose any five Appetizers from the list which begins on page 6.

*Choose One Salad* Please choose one Cold Side from the list on page 14.

*Choose Two Entrées* Beef Tenderloin                      Rockfish                      Scallops  
Sea Bass                      Crab Cakes                      Steaks  
Chicken Roulades                      Pork Tenderloin                      Chicken Florentine  
Stuffed Acorn Squash

*Choose Two Sides* Seasonal Risottos                      Sweet Potato Soufflé                      Roasted Asparagus Spears  
Roasted Red Potatoes                      Pasta Primavera                      Glazed Rainbow Carrots  
Simply Seasonal Vegetables

*Package Includes* Simply Fresh Fruit Dessert Platter; dinner rolls with butter; water; soda

*Optional* *Wedding Cake, priced separately per slice*

## ***Appetizers***

- Simply Fresh Quesadilla Bar** Fresh quesadillas made to order with a choice of two meats and eight toppings
- Simply Fresh Bruschetta Bar** Assorted seasonal and house-made toppings combined to order on toasted baguette slices
- Simply Fresh Guacamole Bar** Ripe avocado, mashed to order with a choice of fresh add-ins and served with pita points
- Farm-Fresh Vegetable Table** Bite-size portions of the freshest seasonal vegetables, beautifully displayed with hummus and Simply Fresh Savory Dip
- Seasonal Meatballs** SEASONAL PREPARATIONS *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, cooked 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

*(More Appetizers on page 7)*

## ***Appetizers*** *(continued)*

- 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
- 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 Slices with Smoked Salmon** Cool, crisp cucumber slices topped with chive cream cheese and a piece of smoked salmon

*(More Appetizers on page 7)*

## **Appetizers** *(continued)*

- Oysters Simply Fresh** Oysters on the half shell, served with Spicy Cocktail Sauce and lemon wedges
- Seasonal Soup Shots** SEASONAL PREPARATIONS *Fall/Winter:* Warm, delicious and creamy Acorn Squash Soup, topped with roasted red peppers; *Spring/Summer:* Chilled Melon Soup topped with pistachios
- Seasonal Crostini** SEASONAL PREPARATIONS *Fall/Winter:* Brie cheese, apple slices, honey and toasted pecans atop a toasted baguette slice; *Spring/Summer:* Blue cheese, fresh summer
- Seasonal Flatbread** SEASONAL PREPARATIONS *Fall/Winter:* Butternut squash, goat cheese, and pea shoots baked on crisp flatbread; *Spring/Summer:* Local peaches, goat cheese and mint,
- 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
- Stuffed Mushroom Caps** A classic favorite with a twist: fresh mushroom caps 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



## ***Beef Entrées***

- Brisket** A Simply Fresh favorite, smoked overnight, grilled, 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*: 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
- Steaks** Your choice of cut, your choice of preparation
- Lasagna** The ultimate Italian dish, rich in flavor with meat and cheese

## **Chicken Entrées**

- 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
- Chicken Breasts** Chicken breasts prepared your way: Italian, Mexican, Ranch, barbecue, assorted spices, lemon
- Seasonal Chicken Roulades** SEASONAL PREPARATIONS *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 Florentine** Chicken breasts, lightly seasoned and stuffed with spinach and garlic

## **Vegetarian Entrées**

- 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*)
- Stuffed Red Peppers** Simply stuffed full with lentils, kale, cashews, quinoa and spices (*Vegan*)

## ***Pork Entrées***

- 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 with Spiced Apples** Farm-fresh pork tenderloin, seasoned, grilled and served with a side of spiced apples
- Pork Loin** Large pork loin roasted with a Balsamic Glaze
- Whole Pig** A whole roasted pig, smoked overnight and brought to your location to be cut fresh

## ***Seafood Entrées***

- 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 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
- Scallops** Large sea scallops, lightly seasoned, baked and served 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

## ***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

**Simply Fresh Mashed Potatoes Bar** Mashed sweet or white potatoes combined to order with a choice of toppings

**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?

*(More Hot Sides on page 13)*

## **Hot Sides** (continued)

- Seasonal Risottos** SEASONAL PREPARATIONS *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
- Sweet Potato Soufflé** Mashed sweet potatoes, sweetly mixed and topped with a crunchy brown sugar crust
- 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** SEASONAL PREPARATIONS *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** SEASONAL PREPARATIONS *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 a 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)
- Tomato Mozzarella Salad** Grape tomatoes, Mozzarella cheese balls and fresh basil leaves are mixed with traditional Balsamic Vinaigrette
- Caesar Salad** A traditional favorite of romaine lettuce, Parmesan cheese, house-made croutons and Caesar Dressing
- Seasonal Pasta Salad** SEASONAL PREPARATIONS *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
- Berry Salad** Fresh berries mixed with a hint of sugar and mint and topped with toasted walnuts (seasonal availability)
- Watermelon Salad** Fresh watermelon cubes mixed with sweet onion, Feta cheese and mint leaves

## ***Desserts***

**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

**Popcorn Bar** A choice of three flavors of popcorn and four toppings

**Pies** A choice of three flavors

**Simply Fresh Fruit Dessert Platter** A variety of seasonal fresh fruits

**Milkshakes** 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>Warm Cider</b>	Warm, fresh apple cider
<b>Hot Chocolate Bar</b>	Hot chocolate served with your choice of four toppings
<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

***Rentals*** Simply Fresh Events rents tents, tables, chairs, linens, tableware and other serving needs, as well as dance floors, generators, heaters, etc. We also can supply service staff, transportation and everything needed to make your wedding uniquely yours.