

Uniquely Yours

WEDDINGS BY



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

Grilled Zucchini Spears

Roasted Asparagus 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

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

APPETIZERS

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 W/ 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

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.

APPETIZERS

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 W/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 FETTUCCHINE

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?

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

HOT SIDES

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

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
Warm Cider	Warm, fresh apple cider
Hot Chocolate Bar	Hot chocolate served with your choice of four toppings
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

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.