

# Uniquely Yours

WEDDINGS BY



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

(240) 685-2500 | [simplyfresh@simplyfreshevents.com](mailto:simplyfresh@simplyfreshevents.com) | [www.simplyfreshevents.com](http://www.simplyfreshevents.com)

[www.weddingwire.com/simplyfreshevents](http://www.weddingwire.com/simplyfreshevents) | [www.pinterest.com/simplyfresheven](http://www.pinterest.com/simplyfresheven)

[www.facebook.com/simplyfreshevents](http://www.facebook.com/simplyfreshevents)

# 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 light, airy phyllo dough

## **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.