



Congratulations!

You have begun one of the greatest adventures of your life! And planning a wedding is one of the biggest endeavors you have ever taken on.

Why do we want to be your caterer?

Your wedding is more than just another event. We are invested in exceeding your expectations and providing a great experience for you, your family, and friends.

We genuinely enjoy making you happy!

We also consider it a priority to give back to the community and with your support we'll be able to contribute to local non-profit organizations.

If you believe in Southern hospitality and delicious comfort food, it would be our honor to be selected as the caterer for the most important day of your life.

No question is ever unanswered, no problem is ever unsolved. With over 30 years of experience, we will make sure every detail is executed to perfection!

Simply Catering

Premier Wedding Packages

Package 1 \$46 pp, plus tax

2 Appetizer Selections, 1 Grazing/Salad Station,
4 Menu Selections, Rolls with Butter

Package 2 \$50 pp, plus tax

3 Appetizer Selections, 1 Grazing/Salad Station,
5 Menu Selections, Rolls with Butter

Family-Style \$60 pp, plus tax

3 Appetizer Selections, 1 Grazing/Salad Station,
4 Menu Selections, Rolls with Butter

Beverages

Wedding Packages Include a Beverage Station for Social
Hour and Reception



Pricing is based on 75 or more guests. Call for pricing for fewer than 75 guests

A 20% Event Production Fee is applied to Wedding Packages. This fee covers day-to-day business operations, procuring ingredients, kitchen production and event equipment fees, essentials such as liability insurance, commercial vehicle insurance, permits and license fees, event venue compliance requirements, and administrative cost

A 15% Labor/Staff Fee is applied to Wedding Packages. Please note this is not a gratuity

Retainer/Credit Card Charges - A \$750 Non-Refundable Retainer holds date and locks in pricing. Final menu selections, final guest count, and invoice balance are due 14 business days prior to wedding date. A 3.5% Convenience Fee will be added to credit card charges. The 3.5% convenience fee **does not** apply to the initial \$750.00 retainer payment

Additional Details

Wedding Packages Include

Set-up, event captain, staff servers, custom design for food and beverage station tables, China dinner plate, cotton linen napkin, stemmed beverage glass at beverage station, flatware dinner fork and dinner knife, cake plate/fork, cake knife/server, toasting glasses for bride and groom, cutting/plating cake(s), ice and clean-up. Wedding Package Time Includes Seven (7) hours of time for set-up, social, and reception. For example, we arrive 2 hours prior to the ceremony time. If the ceremony time is 6:00 PM, we arrive at 4:00 PM (Package Start Time) and end at 11:00 PM (7 hours). Requested service time before or after package time is \$300/per hour

Remove China, Glassware, and Flatware Package

Deduct \$3.00 pp to replace China/glassware/flatware/linen napkin package with the upscale disposable package. The upscale disposable package includes disposable: dinner plates and cake plates, linen-like napkins, reflection utensils, and hard plastic cups

Consultation and Private Tasting

One complimentary private tasting for up to 4 guests (we suggest 60 days prior to the wedding date) and one on-site walk-thru is included after the retainer is paid

Delivery/Trip Fee

Delivery Fee is determined by venue location, \$100 and up

Bar Disposal Fee

If venue or outside bar service provides beer, wine, or alcohol, Simply Catering charges, a bar disposal fee of \$100. This fee includes busing guest tables and discarding liquid from bar glasses and beer bottles. Trash is removed from venue property or placed in venue receptacles

Room Flip Fee

Food and beverage stations are set-up under time restraints due to reception and ceremony in same area/room. Starting at \$300 based on guest count and logistics



MENU SELECTIONS

Social Hour Appetizers

Mini Reubens
Flavored Popcorn
Caprese Chicken Cups
Savory Stuffed Mushrooms
Shrimp & Grits Phyllo Cups
Mini Crab Cake Drizzled with Aioli
Mini Burger with Pickle Spear Garnish
Smoked Salmon and Artichoke Flatbread Pizza
Strawberry Basil Bruschetta with Local Goat Cheese
Grilled Peach Crostini (Peaches, Goat Cheese, Honey)
Tomato Bisque Soup Shooter with Toasted Grilled Cheese
Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish
Bacon Jam on Mini Sweet Potato Biscuit with Feta
Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper
Pimento Cheese Deviled Egg Cheddar and Bacon Deviled Egg
Almond Bacon Cheese Crostini Garnished with Green Onions
Tomato & Brie Crostini (Arugula, Grape Tomato, Brie, Balsamic Glaze)
Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley
Fried Goat Cheese Croquette Drizzled with Local Honey
Whipped Goat Cheese & Basil Pesto Flatbread Garnished with Sundried Tomato
Toasted Granny Smith Apple and Brie, on a Baguette with a Butter Pecan Reduction
Mini Chicken n' Waffles with Cinnamon Honey Butter Drizzled with Vermont Maple Syrup



Grazing Table/Salad Station (Select 3 Of the Following)

Traditional Tossed Salad with Housemade Croutons, Buttermilk Ranch, and Italian Dressings
Caesar Salad with Caesar Dressing
Cranberry Walnut Salad with Balsamic Vinaigrette
Caprese Salad Drizzled with Balsamic Vinaigrette
Baby Spinach Leaf Salad with Warm Bacon Dressing
Pimento Cheese Dip with Fresh Tortilla Chips
Bacon Spinach Dip with Flatbread Rounds
Fresh Seasonal Fruit Display with Almond Cream Dip
Greek Feta Dip with Variety Water Crackers
2 Dried Meat Selections & 2 Cheese Selections:
Prosciutto, Hard Salmi, Copa Ham, Peppered Sausage, Genoa Salmi, or Pepperoni, Baked Brie Wheel, Gouda, Gruyere, Cheddar, Jack, or Swiss Wedge. Includes Variety Nuts, Variety Dried Fruit, Variety Water Crackers, Pita Corners, and Flatbread Rounds

Greek Salad with Greek Vinaigrette
Island Salad with Raspberry Vinaigrette
Mediterranean Grecian Pasta Salad
Roasted Red Pepper Humus with Flatbread Rounds
Vegetable Crudites with Dill Ranch Dip
Buffalo Chicken Dip with Fresh Tortilla Chips
Variety Olive Platter & Pickled Veggies

Sides

Wild Rice Pilaf

Pasta Primavera

Garlic and Sage Orzo

Southern Cheesy Grits

Basil Pesto Penne Pasta

Asiago Mashed Cauliflower

Truffled Parmesan Kernel Corn

Baked Macaroni and Cheese

Feta Roasted Red Potatoes

Garlic Parmesan Green Beans

Mushroom and Asparagus Risotto

Sauteed Zucchini with Garlic & Thyme

Garlic Broccolini with Toasted Almonds

Rosemary Roasted Seasonal Vegetables

Fried Green Tomatoes with Remoulade Sauce

Potatoes: Mashed Sweet, Mashed, or Garlic Mashed

Bacon Wrapped: Brussel Sprouts, Asparagus, or Green Beans

Maple Roasted Carrots with Honey Yogurt Sauce and Walnuts

Garlic Roasted Brussels Sprouts with Pancetta

Glazed Root Vegetables (Carrots, Sweet Potatoes, Beets, and Turnips) with Caramelized Honey

Bread Board:

Assorted Rolls, Yeast Rolls, Mini Croissants, and Artisan Loaf Breads Accompanied with Whipped Butter, Cinnamon Honey Butter, Apple Butter, and Seasonal Jams

Buttermilk Biscuit Bar:

Warm Buttermilk Biscuits Brushed with Butter, Gravy Bar: Southern Sawmill Gravy, Mushroom Steak Gravy, and Homestyle Chicken Gravy



Dinner Entrées

Beef

Pot Roast (Potatoes, Carrots, Onions)

Boneless Bourbon Glazed Short Ribs

Flank Steak with Garlic Butter Sauce

Flank Steak with Red Wine Sauce

Chimichurri Flank Steak

Moscato and Garlic Herb Rub Tri-Tip Sirloin Roast

Marinated Brisket with our Signature Barbecue Sauce Bar

Braised Short Ribs with our Signature Barbecue Sauce Bar

Steak & Chicken Fajitas: Shells, Grilled Peppers and Onions, Jack, Sour Cream, Salsa



Poultry

Buttermilk Fried Chicken

Parmesan Herb Grilled Chicken Breast

Baked Lemon Herb Chicken Breast

Cinnamon Pecan Encrusted Chicken Breast

Chicken Francese

Chicken Marsala

Chicken Florentine

Chicken Chimichurri

Pork

Pulled Pork with our Signature Barbecue Sauce Bar

Herb Roasted Pork Tenderloin with Choice of: Mango Chutney, Apple Chutney, or Pear Chutney

Center-Cut Stuffed Pork Chops with Garlic Butter Sauce

Roasted Loin of Pork with Wild Mushroom Sauce

Roasted Loin of Pork with Creamy Dijon Sauce



Seafood

Shrimp Pasta Primavera

Parmesan Encrusted Grilled Salmon

Action Stations (each station counts as 2 menu selections)

Pasta Station:

Features Pasta and Sauces Sautéed by On- Site Chef and Topped with Freshly Grated Parmesan Cheese

Select 2: Bowtie, Penne, or Ravioli

Select 2: Creamy Alfredo, Roasted Red

Pepper Marinara Sauce, Marsala Wine Sauce, or Traditional

Basil Herb Bolognese Sauce

Select 1: Grilled Chicken, Sautéed Shrimp, or Sweet

Italian Sausage Wedges



Asian Noodle Station:

Station Attendant Presenting Guest with Wok Stir-Fry Served in

Chinese Take-Out Containers with Chopsticks with Lo-Mein Noodles,

Traditional Stir-Fry Sauce and Thai Peanut Sauce, Julienned Vegetables, Choice of Grilled

Shrimp, Grilled Chicken, or Grilled Flank Steak

Fajita Action Station:

Fajita Action Station Features a Sizzling Grill Top with an On-Site Chef Assembling Custom Fajitas

Select 2: Seasoned Shredded Chicken, Fajita Steak Strips, Grilled Shrimp, or Pork Carnitas

Includes: Steamed Soft Shells, Grilled Peppers and Onions, Shredded White Cheddar Cheese, Sour Cream, Shredded Lettuce, Salsa, and Pico De Gallo

Carving Station (each carving station counts as 2 menu selections)

Features a Hand Carved Meat Option with Chef Service Including a Bread Board of Assorted Rolls, Mini

Croissants, Artisan Loaf Breads, Whipped Butter, Cinnamon Honey Butter, Apple Butter, and Seasonal Jams



Roasted Breast of Turkey with Choice of: Cinnamon Apple Chutney,

Mango Chutney, or Cranberry Chutney

Coca-Cola Brown Sugar Glazed Ham

Roasted Herb Pork Loin with Creamy Dijon Sauce

Top Round of Beef with Au Jus and Horseradish Sauce

Flank Steak with Shallot and Red Wine Sauce

Herb Roasted Brisket with our Signature Barbecue Sauce Bar

Moscato and Garlic Herb Rub Tri-Tip Sirloin Roast

Prime Rib with Au Jus and Horseradish Sauce *Counts as 3 menu selections

Tenderloin of Beef with Au Jus and Horseradish Sauce *Counts as 3 menu selections

Desserts

Mini Pies: (2 Mini Pies count as one menu selection)

Apple, Pecan, Pumpkin, Key Lime, Chocolate Peanut Butter, Cheesecake

Mini Shooters: (2 Mini Shooters count as one menu selection)

Red Velvet Cake, Banana Pudding, Oreo Cookie, Pound Cake Triple Berry



Over-the-Top Stations (Serves up to 125 guests)

Charcuterie Station: \$500 - Variety of Cured Dried Meat, 3 to 4 Cheese Selections, Dried Fruits, Roasted Nuts, Variety Olives Platter, Flatbread, Pita Corners, and Water Crackers

Gourmet Popcorn Station: \$400 - Flavored Popcorn (3 Selections) Served in Bamboo Cones

Donut Station: \$600 - Donut Wall Displaying Fresh Donuts - (3 Selections)

S'more Station: \$400 - Graham Crackers, Marshmallows, Chocolate Bars, Reese's Cups, Sliced Strawberries, Andes Mints, and Nutella

Ice Cream Sundae Station: \$450 - Vanilla Bean Ice Cream, Warm Peanut Butter Sauce, Warm Chocolate Fondue, Sprinkles, Chopped Pecans, Fresh Whipped Topping, and Cherries

Breads, Spreads, and Cheese Station: \$500 - Variety Dried Fruit and Nuts, Bacon Jam, Peach Jalapeno Jam, Strawberry Basil Jam, Pimento Cheese Log, and Pepper Jelly Glazed Brie Wheel with Fresh Pita Corners, French Baguettes, and Flatbread Squares

Hot Beverage Station: \$350 – Fresh Brewed Coffee, Hot Chocolate with Fresh Whipped Topping and Chocolate Shavings, and Warm Apple Cider with Cinnamon Sticks

Warm Pretzel Station: \$400

Grilled Pretzels with Sea Salt, Cinnamon Sugar, Spicy Mustard, Yellow Mustard Buttercream Icing, and Parmesan Cheese Toppings

Non-Alcohol Beverages (ask consultant for pricing)

Fresh Squeezed Lemonade (Lavender, Raspberry, Blueberry, Strawberry, Strawberry Mint)

Infused Water (Cucumber, Mint, Raspberry, Strawberry, Citrus, Peach)

Tea (Sweetened, Unsweetened, Peach, Raspberry, Mango, Arnold Palmer, Decaf)

Soda (Coca-Cola, Coke0, Sprite, Ginger Ale, Pepsi, Diet Pepsi, Dr. Pepper – Select 3)

Hot Chocolate, White Hot Chocolate, White Lavender Hot Chocolate, Warm Apple Cider

Our Simply Catering family would love to be a part of your BIG day!