



# Hors d'oeuvres Menus

Pricing is based on 25 or more guests

**Package 1** - \$25.00 pp, plus tax - 6 Appetizer Selections

**Package 2** - \$30.00 pp, plus tax -. 8 Appetizer Selections

**A 10% Event Production Fee will be applied to all invoices.**

**A 15% Labor/Staff Fee will be applied to all invoices. Please note this is not a gratuity**

## **Packages Include:**

Sweetened and Unsweetened Tea with Lemon Wedges and Citrus Iced Water, Set-Up, Staff Servers, Food and Beverage Station Table Linens, Style, and Décor, 60 Minutes of Buffet Serving Time, Disposable Plates, Reflection Utensils, Hard Plastic Cups, Linen-Like Napkins, Chafers/Serving Vessels, Ice, and Clean-Up

**China Package:** Add \$4 pp to Replace Disposable Package with China Plate, Flatware, Cotton Linen Napkin and Stemmed Beverage Glass

**Reserve the Date:** To reserve your date, a non-refundable \$300 retainer is due. We do not “save” or “hold” dates

**Credit Card Convenience Fee** – A 3.5% Convenience Fee will be added to credit card charges  
The 3.5% fee **does not** apply to the “Reserve the Date” retainer payment

**Trip Charges:** City of Carrollton - \$15, Carroll County - \$25, Coweta, Douglas, Haralson, Heard, and Paulding Counties - \$50, Metro Atlanta Counties - \$75 and Up

## **Appetizer Selections**

Caprese Chicken Cups

Mini Crab Cake Drizzled with Aioli

Baked Raspberry Brie Bites

Shrimp & Grits Phyllo Cups

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

Steak & Bleu Bruschetta with Roasted Sun-Dried Tomatoes

Almond Bacon Cheese Crostini Garnished with Green Onions

Bacon Jam on Mini Sweet Potato Biscuit Garnished with Feta

Petite Focaccia Rounds with Pimento Cheese, Bacon, and Green Onion Garnish

Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper



## **Appetizers, con't.**

Flavored Popcorn

Mini Reubens Dressed

Chicken Cheese Bruschetta

Shrimp & Grits Phyllo Cups

Savory Stuffed Mushroom Caps

Barbecue Smoked Petite Sausages

Puffed Pastry Smoked Petite Sausages

Pepper Jelly Spread with Ginger Snaps

Pimento & Bacon Cheese Deviled Egg

Spinach Dip with Flatbread Rounds

Cheese Board with Variety Water Crackers

Barbecue Chicken Dip with Baguettes

Vegetable Spring Rolls with Plum Sauce

Caprese Skewers Drizzled with Balsamic Glaze

Mini Burger Dressed - Pickle Spear Garnish

Warm Spinach Artichoke Dip with Flatbread Rounds

Avocado Goat Cheese Dip with Fresh Tortilla Chips

Basil Pesto Torte with Bread Rounds and Water Crackers

Vegetable Crab Dip with Baguettes and Pita Corners

Chilled Shrimp with Lemon Wedges and Cocktail Sauce

Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish

Fried Goat Cheese Croquette Drizzled with Local Honey

Tomato & Brie Crostini (Arugula, Grape Tomato, Brie, Balsamic Glaze)

Goat Cheese & Basil Pesto Flatbread Garnished with Sundried Tomato

Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley

Toasted Granny Smith Apple and Brie, on a Baguette with a Butter Pecan Reduction

Mini Street Tacos (Beef with Shredded Cheddar, Salsa Verde, and Garnished with Cilantro)

Very Berry Salad Cups with Balsamic Dressing

Mini Chicken n' Waffles with Cinnamon Honey Butter Drizzled with Vermont Maple Syrup

Raspberry Glazed Baked Brie or Sugar Pecan Baked Brie with Variety Water Crackers

Mini Shooters: Banana Pudding, Oreo Cookie, Key Lime, or Red Velvet Cake (Select 2)

Mini Pies: Pecan, Key Lime, Apple, or Chocolate Peanut Butter (Select 2)



Prices Subject to Change without Notice

[simplycatering.org](http://simplycatering.org)

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