



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.

With over 30 years of experience, we will make sure every detail is executed to perfection.

We genuinely enjoy making you happy!

Simply Catering's 2026 Wedding Packages

Premier Wedding Menu Package, pages 1 - 8

Budget-Friendly Wedding Package, pages 9 - 11

Simply Catering

Premier Wedding Packages

Package 1 \$46 pp, plus tax

2 Appetizer Selections, 2 Grazing/Salads/Dips,
4 Menu Selections, Rolls with Butter
1 Over-the-Top Station

Package 2 \$50 pp, plus tax

3 Appetizer Selections, 2 Grazing/Salads/Dips,
4 Menu Selections, Rolls with Butter
1 Action Station OR Over-the-Top Station

Family-Style \$60 pp, plus tax

3 Appetizer Selections, 1 Plated Salad,
4 Menu Selections, Rolls with Butter
1 Over-the-Top Station



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

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, the package time start is one hour prior to the ceremony time. If the ceremony is at 5:00 PM, the start time is 4:00 PM (Package Start Time) and end time is 11:00 PM (Package End Time) - 7 hours. Additional 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 plate and cake plate, linen-like napkin, reflection utensils, and hard plastic cup

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

Trip Charges

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

Bar Disposal Fee

If a 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 the same area/room. Starting at \$400 based on guest count and logistics

Credit Card Convenience Fee

A 3.5% Convenience Fee is added to credit card charges. The convenience fee **does not** apply to the initial \$750.00 retainer



MENU SELECTIONS

Social Hour Appetizers

Caprese Chicken Cups
Baked Raspberry Brie Bites
Savory Stuffed Mushrooms
Shrimp & Grits Phyllo Cups
Mini Burger with Pickle Spear Garnish
Bacon Jam on Mini Sweet Potato Biscuit with Feta
Strawberry Basil Bruschetta with Local Goat Cheese
Chocolate Covered Brie Bites with Raspberry Ganache
Grilled Peach Crostini (Peaches, Goat Cheese, Honey)
Tomato Bisque Soup Shooter with Toasted Grilled Cheese
Steak & Bleu Bruschetta with Roasted Sun-Dried Tomato
Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish
Almond Bacon Cheese Crostini Garnished with Green Onions
Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper
Mini Crab Cake Topped with Aioli, Mango Relish, or Bacon Dijon Remoulade
Petite Focaccia Rounds with Pimento Cheese, Bacon, and Green Onion Garnish
Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley
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 Street Tacos (Beef with Shredded Cheddar, Salsa Verde, and Garnished with Cilantro)
Mini Chicken n' Waffles with Cinnamon Honey Butter Drizzled with Vermont Maple Syrup
Mediterranean Skewers (Tortellini, Pepperoni, Black Olive, and Roasted Red Pepper Wedge)



Grazing/Salads/Dips (Select 2 Of the Following)

Traditional Tossed Salad with Housemade Croutons, Buttermilk Ranch, and Italian Dressings
Caesar Salad with Caesar Dressing
Greek Salad with Greek Vinaigrette
Mediterranean Grecian Pasta Salad
Island Salad with Raspberry 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
Grilled Teriyaki Cauliflower Salad (Charred Cauliflower Florets Tossed in a Honey Teriyaki Sauce, Garnished with Ginger)

Chilled Pasta & Snap Pea Salad
Watermelon & Feta Salad
Cranberry Walnut Salad with Balsamic Vinaigrette
Caprese Salad Drizzled with Balsamic Vinaigrette
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
Grilled Peach & Burrata Salad with Citrus Vinaigrette



Sides

Tuscan Feta Rice

Pasta Primavera

Garlic and Sage Orzo

Southern Cheesy Grits

Basil Pesto Penne Pasta

Baked Macaroni and Cheese

Feta Roasted Red Potatoes

Garlic Parmesan Green Beans

Truffled Parmesan Kernel Corn

Honey Ginger Glazed Snap Peas

Mushroom and Asparagus Risotto

Roasted Parmesan Zucchini Batons

Parmesan Encrusted Eggplant Rounds

Garlic Broccolini with Toasted Almonds

Rosemary Roasted Seasonal Vegetables

Fried Green Tomatoes with Remoulade Sauce

Garlic Roasted Brussels Sprouts with Pancetta

Potatoes: Mashed Sweet, Mashed, or Garlic Mashed

Bacon Wrapped: Brussel Sprouts, Asparagus, or Green Beans

Maple Roasted Carrots with Honey Yogurt Sauce and Walnuts

Ratulioni (Potatoes, Squash, and Tomatoes in Red Sauce)

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

Flank Steak with Chimichurri
Flank Steak with Garlic Butter Sauce
Flank Steak with Red Wine Sauce
Flank Steak with Caper Vinaigrette Sauce
Korean BBQ Tri-Tip Sirloin
Moscato and Garlic Herb Rub Tri-Tip Sirloin
Boneless Bourbon Glazed Short Ribs
Boneless Braised Short Ribs with BBQ Sauce Bar
Marinated Brisket with our Signature Barbecue Sauce Bar
Marinated Brisket with Peach BBQ Sauce, Bourbon BBQ Sauce, and Gremolata Sauce (Italian Herbs)
Chicken & Steak Fajitas: Soft Flour Shells, Grilled Peppers and Onions, Jack Cheese, Sour Cream, Guacamole, Pica de Gallo, Salsa Verde, and Cilantro Salsa



Poultry

Buttermilk Fried Chicken
Chicken Francese
Chicken Marsala
Chicken Florentine
Chicken Chimichurri
Chicken Marbella
Baked Lemon Herb Chicken
Parmesan Herb Grilled Chicken Breast
Cinnamon Pecan Encrusted Chicken Breast
Boneless Chicken Thighs Grilled with Truffle Cream Reduction



Pork

Herb Roasted Pork Tenderloin with Choice of Mango, Apple, or Pear Chutney
Pulled Pork with a BBQ Sauce Bar
Roasted Loin of Pork with Creamy Dijon Sauce
Roasted Loin of Pork with Wild Mushroom Sauce
Center-Cut Stuffed Pork Chops with Garlic Butter Sauce

Seafood

Shrimp Pasta Primavera
Parmesan Encrusted Grilled Salmon
Grilled Salmon with Dill Cream Sauce
Pan Seared Mahi-Mahi with Lemon Butter Sauce



Action Stations (each station counts as 2 menu selections)

Pasta Station:

Station Chef Sautés Pasta Topped with Freshly Grated Parmesan Cheese

Select 2: Bowtie, Penne, or Ravioli

Select 2: Creamy Alfredo Sauce, 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

Cheese Fondue Station:

Sharp White Cheddar, Double-Cream Brie, Smoked Gouda, and Manchego Cheese Fondue, Beer Cheese Fondue, Swiss (Gruyere) Fondue, and Chocolate Hazelnut Nutella Fondue with French Bread Cubes, Pretzel Rods, Strawberries, Variety Water Crackers, and Marshmallows

Ultimate Nacho Bar Station:

Warm Tri-Color Tortilla Chips with Warm Queso Cheese Sauce, Sliced Jalapeno Peppers, Salsa, Pico de Gallo, Salsa Verde, Chopped Green Onions, Fiesta Black Beans, Guacamole, Sour Cream, Charred Mexican Street Corn, Diced Red Onions, and Sliced Black Olives

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

Carving Station 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 1 Menu Selection + \$7pp

Tenderloin of Beef with Au Jus and Horseradish Sauce - Counts 1 Menu Selection + \$7pp

Over-the-Top Stations

Charcuterie Station: 4 Varieties of Cured Dried Meat, 4 Varieties of Cheeses, Dried Fruits, Variety Nuts, Variety Olives, Flatbread Rounds, Pita Corners, and Water Crackers

Gourmet Popcorn Station: Flavored Popcorn (3 Selections) Served in Bamboo Cones or Craft Bags

Donut Station: Donut Display with Choice of 3 Donut Selections

S'more Station: Graham Crackers, Marshmallows, Chocolate Bars, Reese's Cups, Andes Mintes, Sliced Strawberries, and Nutella

Ice Cream Sundae Station: Vanilla Bean Ice Cream, Warm Peanut Butter Sauce, Warm Chocolate Fondue, Sprinkles, Mini M&M's, Coconut Flakes, Chopped Pecans, Fresh Whipped Topping, and Cherries

Breads, Spreads, and Cheese Station: 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 Rounds

Hot Beverage Station: Fresh Brewed Coffee with Torani Syrups and Condiments, Hot Chocolate with Syrups, Marshmallows, Fresh Whipped Topping and Chocolate Shavings, and Warm Apple Cider with Cinnamon Sticks

Pretzel Station: Warm Pretzel Bites with Sea Salt, Cinnamon Sugar, Spicy Mustard, Yellow Mustard, Buttercream Icing, Parmesan Cheese Toppings, and Beer Cheese

Build-Your-Own Slider Station with Slider Buns and Hawaiian Rolls: **Select 2:** Burger Sliders, BBQ Pulled Pork Sliders, Hot Honey Chicken Sliders, and Brunch Sliders (Fried Egg & Sausage Patty), with Cheddar Cheese, Provolone Cheese, Bleu Cheese Crumbles, Leaf Lettuce, Sliced Tomatoes, Chopped Slaw, Dill & Sweet Pickles, Caramelized Onions, Aioli Sauce, Honey Dijon Sauce, Chipotle Mayo, and Chimichurri Sauce

Wedged Lettuce Bar: Iceberg Wedges, Romaine Hearts (Cut into Wedges), and Butter Lettuce Halves with Toppings: Crisp Bacon Pieces, Chopped Hard-Boiled Eggs, Bleu Cheese Crumbles, Thin Sliced Cucumbers, Thin Sliced Radishes, Thin Sliced Red Onions, Cubed Avocado, Toasted Nuts, Almonds, Sautéed Shallots with Buttermilk Ranch, Bleu Cheese, Thousand Island, Truffle Caesar, and Balsamic Dressings

Cookie & Scones Station: Cream Cheese Cookies, Chunky Chocolate Chip Cookies, Sugar Cookies, Lemon & Orange Zest Scones, and Cranberry Walnut Scones with Caramel Drizzle, Raspberry Ganache, Powdered Sugar, Local Honey, and Dried Cranberries

Non-Alcohol Beverages

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

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

Tea (Sweetened, Unsweetened, Peach, Raspberry, Mango, Arnold Palmer, or 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

Desserts

Mini Pies: (2 Mini Pies Count as One Menu Selection)

Apple, Pecan, Pumpkin, Key Lime, Chocolate Peanut Butter, Cheesecake with Fruit Compote, or Lemon Custard Graham Cracker Cups

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

Red Velvet Cake, Banana Pudding, Oreo Cookie, Pound Cake Triple Berry, Key Lime Pie, Brownie Bites Topped with Vanilla Bean Ice Cream, Chocolate Mousse, or Tiramisu



Tapas Desserts: (2 Tapas Desserts Count as One Menu Selection)

Mini Cannoli, Mini Cheesecake Tartlets with Fresh Fruit, Chocolate Ganache, Honey Grilled Bosc Pears in a , or Peaches Toasted Brown Sugar & Cinnamon Sugar

The Following Desserts Count as One Menu Item

Panna Cotta with Chocolate Covered Espresso Beans, Edible Flowers, Fresh Berries, or Caramel Sea Salt
Chocolate Ganache Cake Garnished with Mint & Raspberries

Pecan Pie Cheesecake

Crème Brûlée with Fresh Berries

German Chocolate Cake

Lemon Drizzle Pound Cake

Chocolate Peanut Butter Mousse

Salted Caramel Banana Pudding

Chocolate Raspberry Mousse Trifle



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

Simply Catering

Budget-Friendly Wedding Package

\$30 pp, plus tax

2 Appetizers (Social Hour)

2 Entrée Selections

2 Side Selections

Rolls with Butter

Beverage Station with Tea and Iced Water



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

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A 15% Labor/Staff Fee will be 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

Wedding Package Includes - Set-up, event captain, staff servers, food and beverage station table linens, custom design for food and beverage station tables, upscale disposable plates, reflection utensils, linen-like napkins, clear hard plastic cups, upscale disposable cake plates, cake knife/server, toasting glasses for bride and groom, cutting/plating cake(s), ice and clean-up

Time - Five (5) hours of time for set-up, social, and reception. For example, the package starts one hour prior to the ceremony time. If the ceremony is at 5:00 PM, start time will be 4:00 PM (Package Start Time) and end at 9:00 PM (Package End Time). Additional time \$300/per hour

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

Bar Disposal Fee - If venue/outside bar service provides alcohol, Simply Catering charges a fee of \$100. Fee includes busing, discarding liquid, and trash removed from venue property

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

Trip Charges - Delivery Fee determines venue location, starting at \$100 and up

MENU SELECTIONS

Social Hour Appetizers

- Mini Tomato Tartlet
- Mini Burger, BBQ Pork, or Fried Chicken Sliders
- Strawberry Basil Bruschetta with Local Goat Cheese
- Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper
- Almond Bacon Cheese Crostini Garnished with Green Onions
- Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley
- Whipped Goat Cheese and Basil Pesto on Flatbread Garnished with Sundried Tomato



Sides

- Rice Pilaf
- Southern Cheesy Grits
- Roasted Red Potatoes
- Baked Macaroni and Cheese
- Southern Green Beans
- Garlic Parmesan Green Beans
- Rosemary Roasted Seasonal Vegetables
- Potatoes: Mashed, Sweet Mashed, Garlic Mashed



Entrees

- Chicken Florentine
- Buttermilk Fried Chicken
- Baked Lemon Herb Chicken
- Parmesan Herb Grilled Chicken Breast
- Shrimp Pasta Primavera
- Herb Roasted Brisket with BBQ Sauce Bar: Carolina, Southern, and Kansas City Sauces
- Pulled Pork with Barbecue Sauce Bar: Carolina, Southern, and Kansas City Sauces
- Chicken OR Steak Fajitas: Shells, Grilled Peppers and Onions, Jack, Sour Cream, Guacamole, and Salsa



Budget-Friendly Over the Top Stations – Serves Up to 150 Guests, Additional Guests - \$3 pp

Charcuterie Station: \$400

4 Varieties of Cured Dried Meats, 4 Varieties Cheeses, Dried Fruits, Variety Nuts, Variety Olives, Flatbread, Pita Corners, and Water Crackers

Gourmet Popcorn Station: \$400

Flavored Popcorn (3 Selections) Served in Bamboo Cones or Craft Bags

Donut Station: \$350

Donut Display (3 Donut Selections)

S'more Station: \$350

Graham Crackers, Marshmallows, Hershey's Chocolate Bars, Reese's Cups, Sliced Strawberries, and Nutella

Ice Cream Sundae Station: \$400

Vanilla Bean Ice Cream, Warm Peanut Butter Sauce, Warm Chocolate Fondue, Sprinkles, Mini M&M's, Coconut Flakes, Chopped Pecans, Fresh Whipped Topping, and Cherries

Hot Beverage Station: \$350

Fresh Brewed Coffee with Coffee Syrups, Hot Chocolate with Marshmallows, Fresh Whipped Topping and Chocolate Shavings, and Warm Apple Cider with Cinnamon Sticks

Warm Pretzel Station: \$350

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

Non-Alcohol Beverages (ask consultant for pricing)

- Fresh Squeezed Lemonade (Lavender, Raspberry, Blueberry, Strawberry, or Strawberry Mint)
- Infused Water (Cucumber Mint, Raspberry, Strawberry, Citrus, Peach)
- Tea (Sweetened, Unsweetened, Peach, Raspberry, Mango, Arnold Palmer)
- Soda (Coca-Cola, Coke0, Sprite, Ginger Ale, Pepsi, Diet Pepsi, Dr. Pepper)
- Hot Chocolate, White Hot Chocolate, White Lavender Hot Chocolate, Warm Apple Cider



Prices Subject to Change without Notice