



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're able to contribute resources 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.

*We source seasonal local farm products including produce, herbs, and cheeses.
We are a proud member of Black Sheep Bride and give back through local food banks.*

Wedding Packages for Intimate Weddings

(30 - 60 Guests)

Gold Package - \$90 pp, plus tax

***Pre-Ceremony**

Non-Alcohol Beverage Station – 1 Beverage Selection

***Social Hour**

3 Appetizer Selections (Passed)

Non-Alcohol Beverage Station – 2 Beverage Selections

***Buffet Dinner**

2 Entrée Selections

3 Sides (Starch or Vegetable)

1 Salad Selection

Dinner Rolls with Whipped Butter

Non-Alcohol Beverage Station – 2 Beverage Selections

***Evening Snack – Tray Passed**

Platinum Package - \$110 pp, plus tax

***Pre-Ceremony**

Non-Alcohol Beverage Station – 1 Beverage Selection

***Social Hour**

4 Appetizer Selections (Passed)

Non-Alcohol Beverage Station – 2 Beverage Selections

***Buffet Dinner**

1 Carving Station Entrée with Bread Board

1 Entrée Selections

3 Sides (Starch or Vegetable)

1 Salad Selection

Non-Alcohol Beverage Station – 2 Beverage Selections

***Evening Snack – Tray Passed**



Family-Style - \$110 pp, plus tax

***Pre-Ceremony**

Non-Alcohol Beverage Station – 1 Beverage Selection

***Social Hour**

3 Appetizer Selections (Passed)

Non-Alcohol Beverage Station – 2 Beverage Selections

***Family-Style Dinner**

1 Plated Salad Selection

2 Entrée Selections

2 Sides (Starch or Vegetable)

Dinner Rolls or Bread Basket

Table-Side Water Service

Non-Alcohol Beverage Station – 2 Beverage Selections

***Evening Snack – Tray Passed**

All the Details

Retainer: A \$750 Non-Refundable Retainer holds date and locks in pricing. Final menu selections, final guest count, and invoice balance due 14 business days before wedding date.

Wedding Packages Include:

Set-up, event captain, staff servers, style and décor for the food and beverage stations, china dinner plate, cotton linen napkin, stemmed beverage glass, flatware: dinner fork, salad fork, and dinner knife, cake plate and flatware fork, cake knife and server and toasting glasses for cake table, cutting and plating cake(s) for guests, and ice and clean-up

Wedding Package Time Includes:

Seven (7) hours of time for set-up, social, reception, breakdown and clean-up. For example, we arrive 2 hours prior to ceremony. If the ceremony time is 6:00 PM, we arrive at 4:00 PM. The social begins after ceremony and reception to follow at 7:30 PM. If bride/groom send-off is at 10:30 PM, SC will depart at 11:00 PM (7 hours). Add time before or after package time is \$400/per hour.

Consultations and Private Tasting:

Consultation, private tasting, and on-site walk-thru included.

Trip/Fuel Charge: \$150

Bar Handling Fee: \$100

Busing bar bottles and wine glasses from guest tables, discarding liquid from bar glasses and beer bottles, collect and removing trash from venue.

Ceremony to Reception Flip Fee: \$400

Food and beverage stations set-up after ceremony and/or placed at ceremony location under limited time restrictions.

Credit Card Fee: After the Retainer is Paid, A 3.5% Convenience Fee is added to credit card payments.



Social Hour Appetizers

Mini Chicken n' Waffles

Mini Burger on a Stick

Stuffed Mini Tomato Tartlet

Savory Stuffed Mushrooms

Mini Crab Cake Drizzled with Aioli

Granny Smith Apple Jack's on a Toasted Baguette

Smoked Salmon and Artichoke Flatbread Pizza

Bacon Jam on Mini Sweet Potato Biscuit with Feta Cheese

Pimento Cheese Deviled Egg & Cheddar Bacon Deviled Egg

Tomato Bisque Soup Shooter with Toasted Grilled Cheese

Smoked Salmon and Herb Cream Cheese on a Mini Bagel

Strawberry Basil Bruschetta with Local Goat Cheese

Almond Bacon Cheese Crostini Garnished with Green Onions

Whipped Goat Cheese and Basil Pesto on Flatbread

Garnished with Sundried Tomato

Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish

Artichoke & Jack Quesadilla Corners with Lime Aioli

Jalapeno Popper Dip with Pita Corners



Social Hour Charcuterie (counts as 2 Appetizers)

Charcuterie Station

Cured Meat Selections: Hard Salami, Prosciutto Ham, Copa Ham, and Peppered Sausage, Cheeses: Brie, Gruyere, Cheddar Wedge, and Gouda, Dried Fruit and Nuts: Apricot, Cranberries, Cashews, and Almonds, Olives: Kalamata and Jumbo Green with Stuffed Pimento, Variety Water Crackers, Flatbread, and Pita Corners

Salads:

- Caesar Salad with Caesar Dressing
- Island Salad with Raspberry Vinaigrette
- Fresh Spinach Salad with Bacon Dressing
- Caprese Salad with Balsamic Vinaigrette
- BLT Salad with Creamy Goat Cheese Dressing
- Toss Salad with Ranch and Italian Dressings
- Very Berry Goat Cheese and Walnut Salad with Peach Vinaigrette
- Cranberry Walnut Salad with Balsamic Vinaigrette



Sides:

- Crab Cakes with Aioli Sauce
- Baked Savory Southern Cheesy Grits
- Baked Macaroni and Cheese
- Bacon Wrapped Asparagus Tips, Green Beans, or Brussel Sprouts
- Southern Green Bean
- Rosemary Harvest Seasonal Vegetables



- Garlic and Sage Orzo
- Mushroom and Asparagus Risotto
- Potatoes: Baked, Sweet, Mashed, Garlic Mashed, Sweet Mashed, Parsley, or Roasted Red
- Bread Board with Assorted Rolls, Mini Croissants, and Gourmet Loaf Breads Accompanied with Whipped Butter, Cinnamon Honey Butter, Apple Butter, and Seasonal Jams

Add Toppings, Make it a Bar... (one bar = 1 menu selection)

Mashed or Baked Idaho Potatoes: Whipped Butter, Sautéed Mushrooms, Bacon Pieces, Shredded Cheddar Cheese, Sour Cream, and Chives

Mashed or Baked Sweet Potatoes: Whipped Butter, Local Honey, Brown Sugar, Vermont Maple Syrup, Raisins, and Grounded Cinnamon

Macaroni and Cheese: Bacon Pieces, Parmesan Panko Bread Crumbs, and Sautéed Mushrooms and Onions

Pasta: Penne Pasta and Ravioli with Alfredo Sauce and Marinara

Action Station (1 Menu Item, Plus \$3.00 per person, plus tax)

Pasta Station:

Pasta Action Station Features: Pasta and Sauces Sautéed by Chef Attendant per Guest's Request and Topped with Freshly Grated Parmesan Cheese

Pasta Selections - Select 2: Bowtie, Penne, or Ravioli

Sauce Selections - Select 2: Creamy Alfredo, Roasted Red Pepper Marinara, Marsala Wine Sauce, or Traditional Basil and Herb Red Sauce

Meat Sauce Selection - Select 1: Grilled Chicken, Sautéed Shrimp, Sweet Italian Sausage Wedges, or Bolognese



Asian Noodle Station:

Station Attendant Presenting Guest with Wok Stir-Fry Served in Chinese Take-Out Container with Chopsticks

Lo-Mein and Soba Noodles, Traditional Stir-Fry Sauce and Thai Peanut Sauce, Julienned Vegetables, Choice of Grilled Chicken or Grilled Beef

Fajita Station:

Fajita Action Station Features a Sizzling Grill Top with a Chef Attendant Assembling Custom Fajitas Served in Warm Shells. Select 2 Proteins: Seasoned Shredded Chicken, Steak Fajita Strips, or Grilled Shrimp and

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



Carving Station

Our Carving Stations Features a Hand Carved Meat Option with Chef Service Including a Bread Board of Assorted Rolls, Mini Croissants, Gourmet Loaf Breads, Whipped Butter, Cinnamon Honey Butter, Apple Butter, and Seasonal Jams

Brown Sugar Glazed Ham

Roasted Breast of Turkey with Choice of: Cinnamon Apple Chutney, Mango Chutney, or Cranberry Chutney

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 Signature Barbecue Sauce Bar

Moscato and Garlic Herb Rub Tri-Tip Sirloin Roast

Encrusted Cornish Hens

Encrusted Prime Rib with Au Jus and Horseradish Sauce (add \$4.00 per person, plus tax)

Roasted Tenderloin of Beef with Au Jus and Horseradish Sauce (add \$4.00 per person, plus tax)

Dinner Entrées

Beef:

Slow Roasted Pot Roast

Marinated Brisket with our Signature Barbecue Sauce Bar

Braised Short Ribs with our Signature Barbecue Sauce Bar

Bourbon Glazed Short Ribs

Flank Steak with Garlic Butter Sauce

Moscato and Garlic Herb Tri-Tip Roast





Poultry:

Buttermilk Fried Chicken
Parmesan Herb Grilled Chicken Breast
Baked Lemon Herb Chicken Breast
Cinnamon Pecan Encrusted Chicken Breast
Chicken Pasta Primavera
Chicken Cordon Bleu
Chicken Francese
Chicken Marsala
Chicken Florentine

Pork:

Pulled Pork with our Signature Barbecue Sauce Bar
Herb Roasted Pork Loin with Choice of: Mango Chutney, Apple Chutney, or Pear Chutney
Center-Cut Herb Stuffed Pork Chops with Savory Garlic Butter Sauce
Roasted Loin of Pork with Wild Mushroom Sauce

Seafood:

Shrimp Pasta Primavera
Encrusted Parmesan Herb Salmon



Mini Desserts:

Mini Pies: Apple, Pecan, Pumpkin, Key Lime, Chocolate Peanut Butter, or Cheesecake
Shooters: Red Velvet, Banana Pudding, Oreo Cookie, or Pound Cake Triple Berry
Cobblers: Cinnamon Apple or Honey Peach

Over-the-Top Stations

(\$350.00 plus tax)

Gourmet Warm Pretzel Station:

Grilled Pretzels with Sea Salt, Cinnamon Sugar, and Parmesan Cheese Toppings

Donut Station:

Donut Wall Displaying Fresh Donuts with Topping Bar

S'more Station:

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

Ice Cream Sundae Station:

Vanilla Bean Ice Cream, Warm Peanut Butter Sauce, Warm Chocolate Fondue, Sprinkles, Chopped Pecans, Fresh Whipped Topping, and Maraschino 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 Squares



Non-Alcohol Beverages:

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

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

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

Soda (Coca Cola, Diet Coke, Sprite, Ginger Ale, Pepsi, Diet Pepsi, Dr. Pepper)

Jittery Joes Coffee (House Brew, Cinnamon, Decaf)

Hot Butter Lemonade, Hot Chocolate, White Lavender Hot Chocolate, and Warm Apple Cider

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

