



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 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

Wedding Packages

Package 1 \$46.00 per person, plus tax
2 Appetizer Selections, 1 Salad Selection, and 5 Menu Selections

Package 2 \$50.00 per person, plus tax
3 Appetizer Selections, 1 Salad Selection, and 6 Menu Selections

Package 3 \$54.00 per person, plus tax
3 Appetizer Selections, 2 Salad Selections, and 7 Menu Selections

Family-Style \$60.00 per person, plus tax
3 Appetizer Selections, 1 Salad Selection, 4 Menu Selections, and
Rolls

Beverages

All Wedding Packages Include a Beverage Station with
Sweetened/Unsweetened Tea and Iced Water

Production Fee

A 24% Event Production Fee is added 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. Please note this is not a
gratuity

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

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



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: salad fork, dinner fork, dinner knife, and cake fork, glass cake plate, 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 ceremony time. If 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 \$400/per hour.

Remove China, Glassware, and Flatware Package

Deduct \$3.00 per person 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 wedding date) and one on-site walk-thru is included after retainer is paid.

Delivery Fee

Delivery Fee is determined by venue location, starting at \$100.

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 bussing 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 \$400 based on guest count and logistics.

Credit Card Convenience Fee

A 3.5% Convenience Fee will be added to credit card charges. The fee does not apply to the initial \$750.00 retainer that secures the event date.



Social Hour Appetizers (each item is 1 appetizer selection)

Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley

Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper

Strawberry Basil Bruschetta with Local Goat Cheese

Granny Smith Apple Jack's on a Toasted Baguette

Smoked Salmon and Herb Cream Cheese on a Mini Bagel Garnished with Capers

Almond Bacon Cheese Crostini Garnished with Green Onions

Whipped Goat Cheese and Basil Pesto on Flatbread
Garnished with Sundried Tomato

Smoked Salmon and Artichoke Flatbread Pizza

Mini Tomato Tartlet

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

Tomato Bisque Soup Shooter with Toasted Grilled Cheese

Mini Crab Cake Drizzled with Aioli



Bacon Jam on Mini Sweet Potato Biscuit with Feta

Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish

Savory Stuffed Mushrooms

Pimento Cheese Deviled Egg

Cheddar and Bacon Deviled Egg

Mini Burger with Pickle Spear Garnish

Artichoke and Jack Quesadilla Corners with Lime Aioli

Charcuterie Station (2 Appetizer Selection) – Hard Salami, Prosciutto Ham, Copa Ham, and Peppered Sausage, Cheeses: Brie, Gruyere, Cheddar, and Gouda, Dried Fruit, Nuts, Olives, Variety Crackers, Flatbread, Pita Corners

Salads (each item is 1 salad selection)

Cranberry Walnut Salad with Balsamic Vinaigrette

Caesar Salad with Caesar Dressing

Island Salad with Raspberry Vinaigrette

Fresh Spinach Salad with Bacon Dressing

Caprese Salad Drizzled with Balsamic Vinaigrette

BLT Salad with Creamy Goat Cheese Dressing

Traditional Salad with Buttermilk Ranch and Italian Dressings

Very Berry Goat Cheese and Walnut Salad with Peach Vinaigrette



Sides (each item is 1 menu selection)

Crab Cakes with Aioli Sauce

Southern Cheesy Grits

Baked Macaroni and Cheese

Bacon Wrapped: Brussel Sprouts, Asparagus, or Green Bean Bundles

Potatoes: Baked, Sweet, Mashed, Garlic Mashed, or Roasted Red

Southern Green Beans

Fried Green Tomatoes with Remoulade Sauce

Rosemary Roasted Seasonal Vegetables

Garlic and Sage Orzo

Mushroom and Asparagus Risotto

Pasta Primavera

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 . . . (bar is 1 menu selection; additional bar is 2 menu selections)

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

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 Breadcrumbs, Sautéed Onions and Mushrooms

Southern Grit: Sautéed Shrimp, Sautéed Mushrooms, Shredded Cheddar Cheese, Brown Sugar, and Vermont Maple Syrup

Pasta and Sauce: Bow Tie and Penne Pastas with Alfredo, and Marinara Sauces, and Topped with Shredded Parmesan Cheese

Biscuits:

Warm Buttermilk Biscuits Brushed with Butter for Guests to Select their Favorite Gravy: Southern Sawmill Gravy, Mushroom Steak Gravy, and Homestyle Chicken Gravy Topped

Action Station (each station is 2 menu selections)

Pasta Station:

Pasta Action Station Features Pasta and Sauces Sautéed by On-Site Chef 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 Bolognese

Meat Sauce Selection - 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 Container with Chopsticks with Lo-Mein Noodles, Traditional Stir-Fry Sauce and Thai Peanut Sauce, Julienned Vegetables, Choice of Grilled Shrimp, Chicken or Grilled Beef



Fajita Station:

Fajita Action Station Features a Sizzling Grill Top with an On-Site Chef Assembling Custom Fajitas. Select 2 Proteins: Seasoned Shredded Chicken, Steak Fajita Strips, Grilled Shrimp, or Pork Carnitas and Includes: Steamed Soft Shells, Grilled Peppers and Onions, Shredded White Cheddar Cheese, Sour Cream, Shredded Lettuce, Salsa, and Pico De Gallo

Sweet Crepe Station: (Select 1 Compote and Fresh Fruit Topping) Strawberry Compote/Fresh Strawberries, Blueberry Compote/Fresh Blueberries, Raspberry Compote/Fresh Raspberries, or Blackberry Compote/Fresh Blackberries. Includes Whipped Nutella, Local Honey, Fresh Whipped Topping, and Powdered Sugar Dust

Carving Station (each carving station is 3 menu selections)

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



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

Brown Sugar Glazed Ham

Fresh 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 Signature Barbecue Sauce Bar

Moscato and Garlic Herb Rub Tri-Tip Sirloin Roast

Cornish Hens Encrusted

Prime Rib with Au Jus and Horseradish Sauce *count as 4 menu selections

Roasted Tenderloin of Beef with Au Jus and Horseradish Sauce *count as 4 menu selections

Dinner Entrées

Beef (each item is 1 menu selection)

Slow Roasted Pot Roast

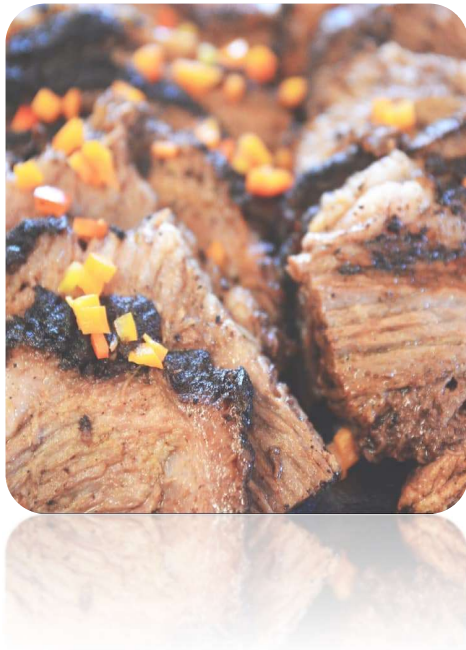
Bourbon Glazed Short Ribs

Flank Steak with Garlic Butter Sauce

Marinated Brisket with our Signature Barbecue Sauce Bar

Braised Short Ribs with our Signature Barbecue Sauce Bar

Moscato and Garlic Herb Rub Tri-Tip Sirloin Roast



Poultry (each item is 1 menu selection)

Buttermilk Fried Chicken

Parmesan Herb Grilled Chicken Breast

Baked Lemon Herb Chicken Breast

Cinnamon Pecan Encrusted Chicken Breast

Chicken Francese

Chicken Marsala

Chicken Florentine

Pork (each item is 1 menu selection)

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 (each item is 1 menu selection)

Shrimp Pasta Primavera with Fresh Vegetables

Encrusted Parmesan Herb Salmon Garnished with Lemon



Desserts

Mini Pies: (2 mini pie selections count as 1 menu selection)

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

Shooters: (2 shooter selections count as 1 menu selection)

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

Cobblers:

Cinnamon Apple or Honey Peach



Over-the-Top Stations (Up to 125 guests)

Charcuterie Station: \$400

Variety of Cured Dried Meat, 3 to 4 Cheese Selections, Dried Fruits, Roasted Nuts, Flatbread, Pita Corners, and Water Crackers

Gourmet Popcorn Station: \$300

Flavored Popcorn (3 Selections) Served in Bamboo Cones

Donut Station: \$550

Donut Wall Displaying Fresh Donuts

S'more Station: \$350

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

Ice Cream Sundae Station: \$400

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



Breads, Spreads, and Cheese Station: \$400

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 Tea and Scone Station: \$300

Loose Leaf Tea, Sugar, Local Honey, Lemon Wheels, Cranberry Orange, and Lemon Blueberry Scones with Fresh Whipped Topping

Hot Beverage Station: \$350

Coffee with Cream, Hot Chocolate with Fresh Whipped Topping and Chocolate Shavings, and Warm Apple Cider with Cinnamon Sticks

Warm Pretzel Station: \$350

Grilled Pretzels with Sea Salt, Cinnamon Sugar, 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, 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 Hot Chocolate, White Lavender Hot Chocolate, or Warm Apple Cider

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

