



## 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** \$46.00 pp, plus tax  
2 Appetizer Selections, 1 Grazing/Salad Station,  
4 Menu Selections, Rolls with Butter

**Package 2** \$50.00 pp, plus tax  
3 Appetizer Selections, 1 Grazing/Salad Station,  
5 Menu Selections, Rolls with Butter

**Family-Style** \$60.00 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. Please note this is not a gratuity

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

**Retainer:** A \$750 Non-Refundable Retainer secures your 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 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 \$400/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 \$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 that secures the wedding date



## MENU SELECTIONS

### Social Hour Appetizers

Mini Reubens

Caprese Chicken Cups

Flavored Popcorn Cones

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

Bacon Cheese Crostini Garnished with Green Onions

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 Almond

Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper

Pimento Cheese Deviled Egg Cheddar and Bacon Deviled Egg

Bacon Jam on Mini Sweet Potato Biscuit Garnished with Feta

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

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 Buttermilk Ranch and Italian Dressings, Caesar Salad with Caesar Dressing, Greek Salad with Greek Vinaigrette Dressing, Cranberry Walnut Salad with Balsamic Vinaigrette Dressing, Island Salad with Raspberry Vinaigrette Dressing, Caprese Salad Drizzled with Balsamic Vinaigrette Dressing, Grecian Pasta Salad, Baby Spinach Leaf Salad with Warm Bacon Dressing, Roasted Red Pepper Humus with Flatbread Squares  
2 Dried Meat Selections (Prosciutto, Hard Salmi, Copa Ham, Peppered Sausage, Genoa Salmi, or Pepperoni), 2 Cheese Selections (Baked Brie Wheel, Gouda, Gruyere, Cheddar, Jack, or Swiss Wheel)  
Pimento Cheese Dip with Fresh Tortilla Chips, Bacon Spinach Dip with Flatbread Squares, Variety Olive Platter, Vegetable Crudites with Dill Ranch Dip, Buffalo Chicken Dip with Fresh Tortilla Chips, Fresh Seasonal Fruit with Almond Cream Dip and Chocolate Fondue, Greek Feta Dip with Variety Water Crackers

## Sides

Wild Rice Pilaf

Bean Bundles

Pasta Primavera

Garlic and Sage Orzo

Southern Cheesy Grits

Basil Pesto Penne Pasta

Asiago Mashed Cauliflower

Truffled Parmesan Kernel Corn

Baked Macaroni and Cheese

Garlic Parmesan Green Beans

Fried Green Tomatoes with Remoulade Sauce

Rosemary Roasted Seasonal Vegetables

Mushroom and Asparagus Risotto

Bacon Wrapped: Brussel Sprouts, Asparagus, or Green Beans

Potatoes: Mashed Sweet, Mashed, and Garlic Mashed

Feta Roasted Red Potatoes

Maple Roasted Carrots with Honey Yogurt Sauce and Walnuts

Garlic Roasted Brussels Sprouts with Pancetta

Sautee Zucchini with Garlic & Thyme

Garlic Broccolini with Toasted Almonds

Glazed Root Vegetables (Carrots, Sweet Potatoes, Beets, and Turnips/Honey Glaze)

**Bread Board:** Assorted Rolls and Yeast Rolls, Mini Croissants, and Gourmet Loaf Breads Accompanied with Whipped Butter, Cinnamon Honey Butter, Apple Butter, and Seasonal Jams

### **Buttermilk Biscuit Bar:**

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



**Action Stations** (each station counts as 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 Sauce, Marsala Wine Sauce, or Traditional Basil and Herb Bolognese

Meat 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 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 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, 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)

Carving Station 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
- 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 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



## Dinner Entrées

### Beef

Slow Roasted Pot Roast  
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

## 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!**

Prices Subject to Change without Notice

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

Family Owned Since 1988

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