



## Intimate Wedding Packages (30-70 Guests)

### Gold Package - \$60 pp, Plus Tax

\*Social Hour

3 Appetizer Selections (Passed)

Non-Alcohol Beverage Station

\*Buffet Dinner

1 Salad Selection

2 Entrée Selections

3 Sides (Starch or Vegetable)

Breads with Spreads Station

\*Over-the Top Station

Non-Alcohol Beverage Station



### Family-Style - \$75 pp, Plus Tax

\*Pre-Ceremony

Non-Alcohol Beverage Station

\*Social Hour

3 Appetizer Selections (Passed)

\*Family-Style Dinner

1 Salad Selection

2 Entrée Selections

2 Side Selections

Rolls with Butter

\*Evening Snack or Over-the-Top Station

Non-Alcohol Beverage Station



**A 20% Production Fee will be Added. Please Note, This is not Gratuity**

**A 15% BOH Labor Fee will be Added. Please Note, This is Not Gratuity**

## 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 Package Includes:**

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 and dinner knife, cake plate and fork, cake knife and server and toasting glasses for cake table, cutting and plating cake(s) for guests, 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 the ceremony time. If the ceremony is 6:00 PM, we will arrive at 4:00 PM. The social would begin (1 hour), the reception dinner follows at 7:30 PM. If bride/groom send-off is at 10:30 PM, SC will depart at 11:00 PM (7 hours). Added time before or after package time is \$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

**Trip/Fuel Charge:** Fee is Determined by Venue Location, \$100 and Up

**Bar Handling Fee:** \$100 – If Venue or outside bar service is provided, we have a Bar Handling Fee. This includes busing bottles and wine glasses from guest tables, discarding liquid from bar glasses and Beer bottles, collecting 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 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

### **Social Hour Appetizers**

Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper

Strawberry Basil Bruschetta with Local Goat Cheese

Grilled Peach Crostini (Peaches, Goat Cheese, Honey)

Almond Bacon Cheese Crostini Garnished with Green Onions

Smoked Salmon and Artichoke Flatbread Pizza

Tomato Bisque Soup Shooter with Toasted Grilled Cheese

Mini Crab Cake Drizzled with Aioli

Bacon Jam on Mini Sweet Potato Biscuit with Feta

Mini Burger with Pickle Spear Garnish



## Social Hour Appetizers con't:

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 Maple Syrup

Mediterranean Skewers (Tortellini, Pepperoni, Black Olive, and Roasted Red Pepper Wedge)

**Charcuterie Station (counts as 2 selections)** Hard Salami, Prosciutto Ham, Copa Ham, Peppered

Sausage, Cheeses: Baked Brie Wheel, Gruyere, Cheddar, Swiss Wheel, and Gouda Cheeses, Dried Fruit, Variety Nuts, Variety Olives, Variety Water Crackers, Flatbread Squares, and Pita Corners



## Salads

Arugula Salad with Balsamic Vinaigrette

Caesar Salad with Caesar Dressing

Greek Salad with Greek Vinaigrette Dressing

BLT Salad with Creamy Goat Cheese Dressing

Island Salad with Raspberry Vinaigrette Dressing

Baby Spinach Salad with Warm Bacon Dressing

Caprese Salad Drizzled with Balsamic Vinaigrette Dressing

Cranberry Walnut Salad with Balsamic Vinaigrette Dressing

Traditional Toss Salad with Buttermilk Ranch and Italian Dressings

Very Berry Salad with Goat Cheese and Peach Vinaigrette Dressing



## Sides

Pasta Primavera  
Wild Rice Pilaf  
Garlic and Sage Orzo  
Green Bean Bundles  
Southern Cheesy Grits  
Basil Pesto Penne Pasta  
Feta Roasted Red Potatoes  
Asiago Mashed Cauliflower  
Garlic Parmesan Green Beans  
Truffled Parmesan Kernel Corn  
Baked Macaroni and Cheese  
Mushroom and Asparagus Risotto  
Sauté Zucchini with Garlic & Thyme  
Rosemary Roasted Seasonal Vegetables  
Garlic Broccolini with Toasted Almonds  
Fried Green Tomatoes with Remoulade Sauce  
Garlic Roasted Brussels Sprouts with Pancetta  
Potatoes: Mashed Sweet, Mashed, and Garlic Mashed  
Bacon Wrapped: Brussel Sprouts, Asparagus, or Green



**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 with Whipped Butter, Honey, Cinnamon Honey Butter, and James, with a Gravy Bar: Southern Sawmill Gravy, Mushroom Steak Gravy, and Homestyle Chicken Gravy

**Action Station** (counts as 2 menu selections)

### **Pasta Action 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 Selection - Select 2: Creamy Alfredo, Roasted Red Pepper Marinara Sauce, 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 Takeout Container with Chopsticks Lo-Mein and Soba Noodles, Traditional Stir-Fry Sauce and Thai Peanut Sauce, Julienned Vegetables, Choice of Grilled Chicken or Grilled Flank Steak



### **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 Stations** (counts as 2 menu selections)

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

Brown Sugar Glazed Ham

Roasted Breast of Turkey with Choice of: 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 Prime Rib with Au Jus and Horseradish Sauce (add \$6.00 pp, plus tax)

Roasted Tenderloin of Beef with Au Jus and Horseradish Sauce (add \$6.00 pp, plus tax)

### **Dinner Entrées**

#### **Beef**

Slow Roasted Pot Roast

Chimichurri Flank Steak

Bourbon Glazed Short Ribs

Flank Steak with Garlic Butter Sauce

Flank Steak with Red Wine Sauce

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**

Chicken Francese

Chicken Marsala

Chicken Florentine

Chicken Chimichurri

Buttermilk Fried Chicken

Parmesan Herb Grilled Chicken Breast

Baked Lemon Herb Chicken Breast

Cinnamon Pecan Encrusted Chicken Breast

## Dinner con't

### Pork

Pulled Pork with our Signature Barbecue Sauce Bar  
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  
Herb Roasted Pork Tenderloin with Choice of: Mango Chutney,  
Apple Chutney, or Pear Chutney



### Seafood

Shrimp Pasta Primavera  
Parmesan Encrusted Grilled Salmon

### Desserts

Mini Pies: (2 mini pie items count as 1 menu selection)  
Apple, Pecan, Pumpkin, Key Lime, Chocolate Peanut Butter,  
Cheesecake

Shooters: (2 shooter items count as 1 menu selection)  
Red Velvet, Banana Pudding, Oreo Cookie, Pound Cake Triple Berry



### Over-The-Top Stations (Up to 75 guests)

Charcuterie Station: \$400 . Variety of Cured Dried Meat, 3 to 4  
Cheese Selections, Dried  
Fruits, Roasted Nuts, Variety Olives, Flatbread, Pita Corners, and Water Crackers

Gourmet Popcorn Station: \$250 - Flavored Popcorn (3 Selections) Served in Bamboo Cones

Donut Station: \$550 - Donut Wall Displaying Fresh Donuts - (3 Selections)

S'more Station: \$250 - Graham Crackers, Marshmallows, Chocolate Bars, Reese's Cups, Sliced  
Strawberries, Andes Mints, and Nutella

Ice Cream Sundae Station: \$300 - 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 Beverage Station: \$250 – Fresh Brewed Coffee, Hot Chocolate with Fresh Whipped Topping and  
Chocolate Shavings, and Warm Apple Cider with Cinnamon Sticks

Warm Pretzel Station: \$300 Grilled Pretzels with Sea Salt, Cinnamon Sugar, Spicy Mustard, Yellow  
Mustard, Buttercream Icing, and Parmesan Cheese Toppings

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