EARLY MORNING DELIGHTS

(Minimum of 8 People)

Start your meeting off right with one of our wonderful bakery trays or delicious warm breakfast offerings!

Gourmet Sweets Tray

An Assortment of Fresh Baked Goods Including Muffins, Pastries, and Chocolate and Fruit Croissants. \$4.50 per person

New York Bagel Blitz

Fresh Baked New York Style Bagels Blueberry, Cinnamon Raisin, Everything, Honey Wheat, Plain and Sesame Whipped Cream Cheese \$4.00 per person

Best of Both Worlds

A Wonderful Combination of our Gourmet Sweets Tray and New York Bagel Blitz Whipped Cream Cheese Included \$4.25 per person

European Breakfast Platter

An Assortment of Mini Muffins, Pastries and Croissants
Complimented with an Attractive Display of Sliced Fruit Including Golden Pineapple, Cantaloupe and Honeydew
Garnished with Red Seedless Grapes
and Seasonal Fresh Berries
Small Tray (Serves 6-8) \$37
Medium Tray (Serves 12-16) \$69
Large Tray (Serves 18-22) \$89

Smoked Salmon Platter

Nova Scotia Salmon Attractively Displayed with Red Onion, Capers, Lettuce, Tomato and Lemon Wedges
Fresh Baked Bagels and
Whipped Cream Cheese Included
Small Tray (Serves 6-8) \$89
Medium Tray (Serves 12-16) \$174
Large Tray (Serves 18-22) \$248



HOT BREAKFAST SELECTIONS

(Minimum 10 People)

Warm Breakfast Sandwiches

An Assortment of Fresh Egg Sandwiches Just Off the Grill Bacon, Egg & Cheese, Sausage, Egg & Cheese Ham, Egg & Cheese and Egg & Cheese Served on Flaky Butter Croissants \$5.75 per person

Simply Elegant Breakfast

Fresh Scrambled Eggs Sprinkled with Melted Vermont Cheddar
Crispy Applewood Smoked Bacon
Maple Syrup Infused Sausage Links
Oven Roasted Potatoes
Assortment of Fresh Baked Mini Muffins,
Pastries and Croissants
\$10.95 per person

Southwest Breakfast Burritos

A Mouthwatering Combination of Scrambled Eggs, Onions, Peppers, Home Fried Potatoes and Cheddar Jack Cheese In a Flavorful Tortilla Served with Zesty Homemade Salsa \$5.75 per person

Classic Egg Frittata

Farm Fresh Eggs Scrambled with Delicious Fillings and Baked to Perfection Broccoli & Cheddar or Bacon & Swiss Half Pan (Serves about 10) \$54 Full Pan (Serves about 20) \$99

French Toast Bake

Fresh Baked Challah Bread Dressed with Egg, Cream, Sugar and Cinnamon and Baked Golden Brown A Succulent Twist on a Classic Dish! Served with Warm Maple Syrup Half Pan (Serves about 10) \$59 Full Pan (Serves about 20) \$109



ALL INCLUSIVE BREAKFAST MENUS

(Minimum 10 People)

The Elegant Continental Breakfast

Best of Both Worlds Platter
French Roast Coffee Service
Fresh Fruit Salad Medley
Chilled Simply Brand Juices and Bottled Water
Disposable Plates and Cutlery
\$10.95 per person

The Sunrise Breakfast

Simply Elegant Hot Breakfast
French Roast Coffee Service
Elegant Fruit Platter
Chilled Simply Brand Juices and Bottled Water
Disposable Plates and Cutlery
\$18.95 per person



A LA CARTE ITEMS

(Minimum 10 People)

Fresh Fruit Salad Medley

Golden Pineapple, Red Seedless Grapes, Cantaloupe and Honeydew Melons, and Seasonal Fresh Berries Small Bowl (Serves 12-15) \$39 Large Bowl (Serves 20-25) \$63

Greek Yogurt Parfaits

Authentic Low-Fat Greek Yogurt
Layered with
Fresh Seasonal Berries,
Honey and Crunchy Organic Granola
\$4.95 per person

Elegant Fruit Platter

A Delicious Compliment to Any of our Wonderful Baked Good Platters or Warm Breakfast Offerings Small Tray (Serves 6-8) \$33 Medium Tray (Serves 12-16) \$57 Large Tray (Serves 20-25) \$77

Breakfast Meats

Applewood Smoked Bacon \$3.25 per person Maple Infused Sausage Links \$3.25 per person Turkey Sausage or Bacon \$3.75 per person

We can cater events for eight or eight hundred.
From board room meetings to cocktail parties to
festive holiday celebrations.
Simply Elegant will
make your event a smashing success!

Fresh Baked Donuts

One Dozen Donuts Served on a Platter with Fresh Fruit Garnish \$15.00 per dozen

Whole Fruit Display

An Assortment of Fresh Bananas, Apples, Oranges or Other Seasonal Fruits \$2.25 per piece

French Roast Coffee Service

Hot Beverage Cups, Cream and Condiments
One Air pot (8 cups) \$21
Small Urn (30 Cups) \$59
Large Urn (60 cups) \$99
Decaffeinated Coffee and Hot Tea Available Upon Request

Chilled Beverages

Simply Brand Assorted Fruit Juices - \$2.50 Chilled Bottled Water - \$1.50 Canned Sodas (Coke, Diet Coke, Sprite) - \$1.50 Organic Honest Ade Teas and Juices - \$2.50 Chilled Red Bull or Starbucks - \$2.95

Disposable Paper Products

Black Plastic Plates, Forks, Knives and Dinner Napkins \$.95 per person

Upgraded Package Including Masterpiece Brand Plates, Reflections Flatware and Fancy Dinner Napkins \$1.95 per person



LUNCH MENU

(Minimum 8 People)

NOW FEATURING Boar's Head MEATS & CHEESES!

We always encourage our customers to mix & match from our sandwich selections. It makes for a wonderful display and a delicious lunch!

Simply Good Sandwich Offerings

An Assortment of our Favorite Combinations on Freshly Baked Artisan Breads & Ciabatta Squares
Oven Roasted Turkey and Smoked Gouda with Fresh Avocado
Lean Roast Beef and Provolone with Roasted Red Peppers
Homemade Chicken Salad and Muenster with Sprouts and Cucumbers
Virginia Ham and Cheddar with Crisp Bacon
White Albacore Tuna Salad and Swiss Cheese
*Red Pepper Hummus Topped with Crisp Fresh Veggies
\$8.50 per person

Signature Sub Selection

Hearty Fresh Baked Baguettes

Capicola Ham, Salami, Mortadella with Provolone Cheese, Roasted Red Peppers and Oil & Vinegar
Virginia Ham and Creamy Brie Cheese with Honey Mustard
Marinated Grilled Chicken Breast topped with Crisp Bacon and Pepper Jack Cheese
First Cut Corned Beef and Pastrami with Swiss and Spicy Brown Mustard
*Fresh Mozzarella, Roma Tomatoes and Basil Pesto Mayonnaise
\$8.50 per person

Wrapped Delights

A Variety of our Very Best Sandwich Creations Stuffed Into Flavorful Tortilla Wraps and Pita Breads
Homemade Chicken Salad and Muenster with Fresh Avocado
Lean Roast Beef and Cheddar with Creamy Horseradish Sauce
Marinated Grilled Chicken, Red Onion, Cucumber Slices, Feta Cheese and Tzatziki Sauce
Oven Roasted Turkey and Swiss with Crisp Bacon
*Grilled Veggies and Provolone Cheese Drizzled with Balsamic Vinaigrette
\$8.50 per person
*Additional Vegetarian Options are Available by Request on All of our Sandwich Platters

Classic Relish Tray

A Great Compliment to Any Sandwich Tray!

Attractive Display of Kosher Dill and Sweet Gherkin Pickles

Sweet Banana Pepper Rings and Hot Pepper Relish

Green and Kalamata Cured Olives and Sliced Red Onion

\$1.50 per person. 8 person minimum.



SOUPS & SIDES

(Minimum 8 People)

Simply Delicious Salads

Redskin Potato Salad with Dill

Rotini Pasta with Roasted Vegetables, Kalamata Olives, Feta Cheese in a Light Dijon Vinaigrette

Creamy Cole Slaw

Mediterranean Cucumber & Tomato Salad with Feta

Traditional House Garden Salad

Classic Caesar Salad with Shaved Parmesan

Small Bowl (Serves 12-15) - \$39 Large Bowl (Serves 20-25) - \$63

Elegant Salad Selections

Mixed Organic Greens with Sliced Strawberries, Candied Pecans and Crumbled Gorgonzola

Orzo Pasta with Roasted Corn, Red Peppers and Goat Cheese

Artichoke Hearts, Hearts of Palm, Sundried Tomatoes & Kalamata Olives

Fresh Blackberries and Raspberries over Mixed Organic Greens with Hearts of Palm, Mango and Shredded Coconut Served with Homemade Raspberry Vinaigrette

Small Bowl (Serves 12-15) - \$49

Large Bowl (20-25) - \$74

Grilled Vegetables Drizzled with Olive Oil and Vinegar

Small Platter (Serves 8-10) - \$36

Medium Platter (Serves 14-16) - \$56

Large Platter (Serves 20-22) - \$72

Gourmet Potato Chips

One Potato, Two Potato and Route 11 Brand

\$1.75

Homemade Soups

Classic Soup Selection

Chicken Noodle

Chicken of Broccoli

Tomato Basil

Minestrone

Vegetarian Chili

1 Soup Urn (Serves 18-20) \$55

Gourmet Soup Selection

Chesapeake Bay Crab Bisque

Beef & Barely

Beef Chili

New England Clam Chowder

Portuguese Sausage & Kale

1 Soup Urn (Serves 18-20) \$75



ALL INCLUSIVE LUNCH MENUS

(Minimum 8 People)

*We can accommodate gluten free, vegan & vegetarian diets.

Executive Lunch

Assortment of our Best Sandwiches
Choice of Simply Delicious Side
Choice of Dessert Selection (Excludes Premium Items)
Chilled Canned Soda and Bottled Water
Disposable Plates and Cutlery
\$14.75 per person

Gourmet Boxed Lunch

Each Box Contains the Following:
Any of our Delicious Sandwiches
Fresh Baked Cookie
Bag of Gourmet Potato Chips
Chilled Beverage on the Side
\$11.50 per person

We are also proud to offer our gourmet potato chips from Route 11, and One Potato, Two Potato[®] by the bag. \$1.75 each



ENTRÉE SALADS

(Minimum 8 People)

Served with artisan dinner rolls and breads.

Grilled Chicken Ceaser Salad

Grilled Marinated Chicken Breast, Crisp Romaine Hearts Shaved Parmesan and Toasted Herb Croutons Classic Caesar Dressing \$10.95 per person

Caribbean Grilled Chicken Salad

Jerk Spiced Grilled Chicken Breast
Fresh Mango, Blackberries & Raspberries, Hearts of Palm
Shredded Coconut
Homemade Raspberry Vinaigrette
\$11.95 per person

Rosemary Flat Iron Steak Salad

Seared Flat Iron Steak
Ripe Sliced Tomatoes, Sweet Red Onion, Cucumbers
Bleu Cheese Crumbles
Balsamic Vinaigrette
\$12.95 per person

Asian Moodle Salad

Soy-Ginger Marinated Infused Seared Flank Steak Shredded Carrots, Red Cabbage, Broccoli Florettes, Red Pepper Spicy Thai Peanut Dressing \$12.95 per person

Cobb (Salad

Marinated Grilled Chicken Breast
Crispy Applewood Smoked Bacon, Chopped Egg,
Ripe Avocado, Tomato
Gorgonzola Crumbles
Ranch Dressing
\$11.95 per person

Mediterranean Grilled Chicken Salad

Marinated Grilled Chicken Breast Feta Cheese Ripe Tomatoes, Red Onions, Cucumbers, Kalamata Olives Balsamic Vinaigrette \$10.95 per person

Baneless "Buffala Wing" Salad

Golden Fried Strips of Chicken Ripe Tomatoes, Cucumbers Bleu Cheese Crumbles Spicy Buffalo Ranch Dressing \$10.95 per person

Caprese Salad

Fresh Buffalo Mozzarella and Ripe Sliced Tomatoes Basil Chiffonade Extra Virgin Olive Oil and Balsamic Vinegar \$8.95 per person

Taca Salad Bowl

Each Salad Served in its
own Tortilla Shell Bowl
Shredded Lettuce and Tomato
Cheddar Jack Cheese, Sour Cream, Guacamole
Choice of Grilled Chicken or
Flank Steak
Salsa Ranch Dressing
Chicken -\$10.95 per person
Steak - \$12.95 per person

All of our salads and soups are prepared in house from scratch using the freshest available ingredients.



HOT ENTRÉES

(Minimum 10 People)

All of our hot entrée selections are served with artisan dinner rolls & breads and your choice of mixed organic greens, classic caesar salad, or grilled vegetable medley.

Chicken Marsala

Lightly Breaded Chicken Cutlets in a Mushroom Wine Sauce Buttery Egg Noodles \$12.95 per person

Chicken Diablo

Tender Parcels of Chicken Red, Green and Jalapeño Peppers Spicy Cajun Cream Sauce Topped with Melted Cheddar-Jack Cheeses Mexican Rice Confetti with Beans \$12.95 per person

Chicken Tetrazzini

Grilled Chicken Bites and Sautéed Mushrooms Linguini Noodles In a Sherry Cream Sauce Lightly topped with Bread Crumbs and Baked Golden Brown \$12.95 per person

Chicken Piccata

Lightly Breaded White Meat Chicken Medallions
Lemon Caper Sauce
Rice Confetti
\$12.95 per person

South American Chicken

White Meat Chicken Medallions,
Pepper, Onions,
Green Olives, Cilantro
In a Mouth Watering Seasoned Broth
\$12.95 per person

Pulled Chicken Barbeque

Slow Roasted Chicken in a Southern BBQ Sauce Homemade Cole Slaw Oven Roasted Potatoes Sweet Brioche Rolls \$12.95 per person

All hot entrées are served in your choice of polished stainless steel or disposable chafing dishes. Chafing fuel and serving utensils will also be provided.



HOT ENTRÉES

(Minimum 10 People)

All of our hot entrée selections are served with artisan dinner rolls & breads and your choice of mixed organic greens, classic caesar salad, or grilled vegetable medley.

Pasta Primavera

Penne Pasta and Oven Roasted Vegetables Tossed in a Light Rosa Sauce \$10.95 per person

Add Grilled Chicken \$12.95 per person Add Sautéed Shrimp \$15.95 per person

Homemade Lasagna

Layers of Pasta, Marinara Sauce and Three Cheeses

Beef

Half Pan (Serves 10) \$124 Full Pan (Serves 20) \$234

Vegetarian

Half Pan (Serves 10) \$114 Full Pan (Serves 20) \$219

Homemade Baked Ziti

The Italian Classic with Ricotta and Mozerella Cheese and our Homemade Marinara Sauce Half Pan (Serves 10) \$109 Full Pan (Serves 20) \$209

Bolognese Penne

Homestyle Sunday Sauce Made With Lean Beef, Pork and Veal. Topped With Fresh Parmesan

> Half Pan (Serves 10) \$119 Full Pan (Serves 20) \$228

Grilled Teriyaki Salman

Seared on the Grill in our house Teriyaki Sauce
Homemade Mango Relish
Rice Confetti
\$ 17.95 per person

Maryland Crab Cakes

All Lump Crab Meat Breaded and Lightly Seasoned Old Bay Infused Tartar Sauce Oven Roasted Potatoes \$19.95 per person

Panko Crusted Tilapia Fillets

Cilantro Lime Sauce Rice Confetti \$14.95 per person

Grilled Halibut Capri

Fresh Grilled Halibut Steaks Topped With a Red Pepper, Sun Dried Tomato Tapenade, Rice Confetti (Market Price - Please Call for Availibity)

We offer service staff and custom equipment rental for special events!

Ask a representative for details.



HOT ENTRÉES

(Minimum 10 People)

All of our hot entrée selections are served with artisan dinner rolls & breads and your choice of mixed organic greens, classic caesar salad, or grilled vegetable medley.

Flank Steak Roulade

Herb Seasoned Flank Steak Rolled with Sundried Tomatoes, Feta Cheese and Spinach Oven Roasted Potatoes \$17.95 per person

Southwestern Fajitas

Spicy, Seared, Julienned
Chicken Breast or Flank Steak
Sauteed Peppers and Onions,
Fresh Sour Cream,
Zesty Salsa, Guacamole, Diced Tomatoes
And Crisp Lettuce Strips
Soft Flour Tortillas
Mexican Rice with Red Beans

Chicken - \$14.95 per person Steak - \$17.95 per person

Beef Stroganoff

Braised Sirloin Tips in a Hearty Burgundy Mushroom Sauce Buttery Egg Noodles \$15.95 per person

Sweet Balsamic Short Ribs

Tender Boneless Short Ribs Slow Roasted in a Cherry Balsamic Sauce Garlic Redskin Mashed Potatoes \$17.95 per person

Philly Cheesesteak Station

Create Your Own Cheesesteak Sub Seasoned and Sliced Thin Angus Beef Sautéed Peppers and Onions Lettuce and Tomato Slices Provolone Cheese Fresh Baked Sub Rolls \$12.95 per person

Fresh Herb Roasted Beef Tenderloin

Grilled and Seared to Medium Rare to Medium Garlic Redskin Mashed Potatoes \$ 29.95 per person

Grilled London Broil

Mushroom Zinfandel Sauce Oven Roasted Potatoes \$16.95 per person

Asian Style Beef & Braccoli

Beef Strips in a Tangy Pineapple Teriyaki Sauce With Broccoli, Carrots, Snow Peas and Scallions Rice Confetti \$15.95 per person



DELECTABLE DELICIOUS DESSERTS

(Minimum 8 People)

Don't forget to order something sweet!

Fresh Baked Cookie Tray

Chocolate Chip, Oatmeal Raisin, Rainbow, Peanut Butter, Heath Bar Crunch, Double Chocolate \$3.95 per person

Chocolate Covered Strawberries

In season \$29 Per Dozen

Gourmet Brownie Tray

An Assortment of Mouth Watering Brownies that May Include Double Chocolate Fudge, Rockslide, Wild Zebra, Cream Cheese and Toffee Crunch Blondies \$3.95 per person

Rice Krispy Treat Platter

Bite size pieces of an All American Classic Drizzled with Milk Chocolate and Caramel \$3.95 per person

Homemade Pies

Blueberry Crumb, Apple and Southern Pecan Whipped Cream 24 Hour Notice \$44.95 Each

Oh So Sweet Dessert Bars

Pecan Chocolate Chunk, Raspberry Blackberry, Iced Lemon Cooler, Wild Zebra Brownie Garnished with Cheesecake Lollipops \$3.95 per person

Elegant Cupcakes

Red Velvet with Cream Cheese Icing Vanilla with Heath Bar Topping Triple Lemon Chocolate with Butterfinger Topping \$3.95 Each

Homemade Banana Pudding

Rich and Creamy Classic Made from Scratch in House Layered with Vanilla Wafers and Topped with Fresh Whipped Cream Forty Eight Hour Notice Required Half Pan (Serves about 15) - \$59 Full Pan (Serves about 30) - \$99

Gourmet Individual Cakes and Tartlets

Chocolate Mousse, Key Lime Tart, Caramel Cheesecake, Cappuccino Mousse, Mixed Berry Tart \$6.95 Each (Minimum One Dozen)

Special Occasion Cakes

Wonderful Flavored Cakes for your Business Celebration Contact one of our Catering Specialists for Sizes and Pricing



HORS D'OEUVRES

(Minimum 10 People)

We recommend 4 to 6 items per person depending on the length and type of your event 3 dozen minimum per selection unless otherwise noted. Priced per dozen.

Spanikapita

Spinach, Feta Cheese and Onion Baked in Puff Pastry \$30.00

Antipasta Skewers

Marinated Mozzarella, Artichoke Hearts, Grape Tomatoes and Cured Genoa Salami \$36.00

Vietnamese Vegetable Spring Rolls

Asian Vegetables Tossed with Soy Sauce, Sesame Oil and a Hint of Ginger With Sweet Heat Red Chili Dipping Sauce \$30.00

Baked Mini Quiche

Three Cheese, Florentine, Mushroom And Classic \$30.00

Fire Roasted Red Pepper Pinwheels

Whipped Feta Cream Cheese and Fresh Basil \$21.00

Baked Three Cheeses Artichoke Hearts

Cream Cheese, Goat Cheese and Parmesan Cheese \$40.00

Baked Brie and Raspberry Phyllo Puffs

Brie Cheese Blended with Raspberry Preserves Wrapped in Delicate Puff Pastry \$45.00

Grilled Asparagus Spears Wrapped in Prosciutto

Fresh Bay Scallops Wrapped in Applewood Smoked Bacon \$42.00



HORS D'OEUVRES

(Minimum 10 People)

We recommend 4 to 6 items per person depending on the length and type of your event 3 dozen minimum per selection unless otherwise noted. Priced per dozen.

Jumbo Shrimp Cocktail

With Spicy Cocktail Sauce \$48.00

New England Lobster Rolls Bites

Finger Rolls with Succulent Lobster Meat and Mayonnaise \$52.00

Maryland Crab Cake Sliders

A Succulent 2oz Crab Cake on a Miniature Brioche Roll with Old Bay Infused Tartar Sauce \$55.00

Candied Pecan Crusted Chicken Skewers

With Creole Mustard Dip \$40.00

Thai Chicken Satay

Chicken Tenderloin Marinated in a Delicious Blend of Chili Paste, Coconut Milk, and Red Thai Curry With Hoisin Peanut Sauce \$40.00

Pigs in a Blanket

The Quintessential Hors D'Oeuvre \$18.00

Black Angus Cheesburger Sliders

Fresh off the Grill on Petite Brioche Rolls \$42.00

Spicy Beef Empanada

Seasoned Beef, Tomatoes and Black Beans Folded into a Crisp Dough \$36.00

Petit Beef Wellington

Savory Beef Tenderloin accented with Mushroom Duxelle wrapped in a French-style Puff Pastry Served with Creamy Tarragon Dip \$54.00

Fresh Fruit Kababs

A Skewer of Fresh Seasonal Fruits and Berries Sprinkled with Toasted Coconut Served with a Raspberry Dip \$45.00



571.266.5440 SIMPLYELEGANTRESTON.COM

DISPLAY HORS D' OEUVRES

Fresh Fruit Platter

Sliced Sweet Melons, Pineapple with Red and Black Grapes and Seasonal Berries Small Tray (Serves 6-8) \$33 Medium Tray (Serves 12-16) \$57 Large Tray (Serves 20-25) \$77

Buffalo Chicken Dip

Crisp Pita Wedges and Celery Twigs (Serves 30-35) \$110

Warm Creamy Artichoke Parmesan Dip

With French Baguette Slices (Serves 20-25) \$90

Baked Brie Wheel

Triple Cream French Brie and Apricot Preserves
Baked in Puff Pastry
Served with Vine Fruit and French Baguette Slices
(Serves 20-25)
\$100

Charcuterie Display

Cured Meats, Pate, Thyme Lemon Cured Olives, Roasted Red Peppers and Cornichons Served with Hearty Grain Mustard and Artisan Breads (Serves 20-25) \$135

Vegetable Crudité

A Selection of Fresh Seasonal Vegetables
Cilantro Lime Dip
(Serves 30-35)
\$75

International Gourmet Cheese Display

With Vine Fruit and Water Crackers (Serves 20-25) \$110

Warm Barbeque Meatballs

Sweet and Tangy Barbeque Sauce (Serves 45-50) \$100



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SIMPLY ELEGANT CATERING POLICIES

Catering Orders

Please allow 24-hour notice for catering requests. Last minute orders are subject to acceptance and may result in additional charges. Orders can be placed by phone at (571) 266-5440/5441.

All catering orders are presented on high quality black disposable platters unless otherwise arranged. All hot Entrées are presented in stainless steel or disposable chafing dishes.

Deposits

A 50% deposit is required to confirm a large event (over \$1000) and must be paid on the date that the contract is signed and executed. Balance is due on the date of the event.

Payments

Simply Elegant Catering accepts cash, checks with proper identification, Visa, MasterCard, American Express, and Discover. We also offer corporate credit accounts. For questions about ordering or opening an account, please call (571) 266-5440.

Cancellations

Cancellations are accepted only if made by 2 p.m. the day prior to the delivery date, and 48 hours in advance on weekend orders. Violations of this policy will result in 100% charges of the total event. One week notice is required for events over \$1000 with no charge to the customer, otherwise event orders canceled with less than one week notice, 75% of the estimated fee will be charged.

Delivery and Pick-Up

Simply Elegant Catering can deliver throughout the entire Washington Metropolitan area including Virginia, Maryland and Washington DC. Deliveries will be charged by the mile. Minimum delivery charge is \$15. A minimum order of \$75 is required for all deliveries. Orders may also be picked up at our Reston location at 11600 Sunrise Valley Dr. Reston, VA 20191. There is no minimum order for pick-up catering requests.

Catered and Full-Service Events

Simply Elegant Catering can assist you with creating a custom menu for your event and all of your party needs including service staff, floral arrangements, china, glassware, flatware and linens.

Privacy Policy

We will never share your contact information with anyone. We only use your information when needing to call you about particular orders, or if you've specifically requested that we contact you.

