



SIMPLY ELEGANT



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SIMPLYELEGANTRESTON.COM



SIMPLY ELEGANT CATERING ONLINE ORDERING AND REWARDS PROGRAM

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*Rewards Program only applies to orders placed online through our online store.

TABLE OF CONTENTS

EARLY MORNING DELIGHTS	4
HOT BREAKFAST SELECTIONS	5
ALL INCLUSIVE BREAKFAST MENUS	6
ALA CARTE BREAKFAST ITEMS	7
SANDWICH MENU	8
SOUPS & SIDE DISHES	9
ALL INCLUSIVE LUNCH MENUS	10
BUILD YOUR OWN CREATIONS	11
ENTREE SALADS	12
HOT ENTREES - CHICKEN	13
HOT ENTREES - PASTA & SEAFOOD	14
HOT ENTREES - BEEF	15
HOT ENTREES - VEGETARIAN	16
DELECTABLE DELICIOUS DESSERTS	17
HORS D'OEUVRES BY THE DOZEN	18
DISPLAY HORS D'OEUVRES	20
SIMPLY ELEGANT CATERING POLICIES	21
ADDITIONAL CATERING SERVICES	22
14 CARROT GOLD FOOD SAFETY AWARD	23





EARLY MORNING DELIGHTS

• Minimum 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

\$5.50 per person

New York Bagel Blitz

Fresh Baked New York Style Bagels

Blueberry, Cinnamon Raisin, Everything, Honey
Wheat, Plain and Sesame
Whipped Cream Cheese and Butter included

\$5.00 per person

Best of Both Worlds

The perfect combination of our Gourmet
Sweets Tray and New York Bagel Blitz
Whipped Cream Cheese included

\$5.25 per person

Breakfast Bread Assortment

Fresh Baked and Sliced for Easy Serving.

Selections are Based on Availability and
May include Banana Nut,
Decadent Chocolate, Vanilla Creme,
Lemon Chiffon and Apple Cinnamon

\$5.00 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) \$43

Medium Tray (Serves 14-16) \$85

Large Tray (Serves 20-22) \$109



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) \$104

Medium Tray (Serves 14-16) \$207

Large Tray (Serves 20-22) \$283



HOT BREAKFAST SELECTIONS

• Minimum 10 People •

Cinnamon Cream Cheese Bake

Layers of Puff Pastry, Apple Pie Filling and Cream Cheese Topped with a Cinnamon & Sugar Dusting and Baked to Perfection,
Warm Caramel Syrup

Half Pan (Serves about 10) \$70

Full Pan (Serves about 20) \$130

French Toast Casserole

A succulent twist on a classic dish!

Fresh Baked Challah Bread Dressed with Egg, Cream, Sugar and Cinnamon then Baked Golden Brown, Warm Maple Syrup

Half Pan (Serves about 10) \$70

Full Pan (Serves about 20) \$130

Warm Breakfast Sandwiches

Assortment of Fresh Egg Sandwiches just off the grill

Bacon, Egg & Cheddar. Sausage, Egg & Muenster Ham, Egg & Swiss and Egg & Provolone on Flaky Butter Croissants

\$6.75 per person

Southwest Breakfast Burritos

A Mouthwatering Combination of Scrambled Eggs, Onions, Peppers, Home Fried Potatoes and Cheddar Cheese in a Flavorful Tortilla, Zesty Homemade Salsa

\$6.75 per person

Add Applewood Smoked Bacon
or Maple Infused Sausage

\$2.00 per person



Simply Elegant Breakfast

Fresh Scrambled Eggs sprinkled with Melted Vermont Cheddar, Crispy Applewood Smoked Bacon, Maple infused Sausage Links, Home Fried Potatoes

Assortment of Fresh Baked Mini Muffins and Croissants

\$13.00 per person

Classic Egg Frittata

Farm Fresh Eggs Scrambled with Delicious Fillings and Baked to Perfection

Broccoli & Cheddar

Bacon & Swiss

Half Pan (Serves about 10) \$63

Full Pan (Serves about 20) \$119

Belgium Waffle Buffet

Fluffy Waffle Angles Served Warm Applewood Smoked Bacon Strips, Whipped Butter, Maple Syrup and Fruit Compote Topping

Served on the Side

\$10.50 per person



ALL INCLUSIVE BREAKFAST MENUS

• Minimum 10 People •



The Elegant Continental Breakfast

- Assortment of Muffins, Croissants, Danish and Bagels with Whipped Cream Cheese and Butter on the Side
- Fresh Fruit Salad Medley
- French Roast Coffee Service
- Chilled Simply Brand Juices and Bottled Water
- Disposable Plates, Napkins, Knives and Forks

\$13.00 per person

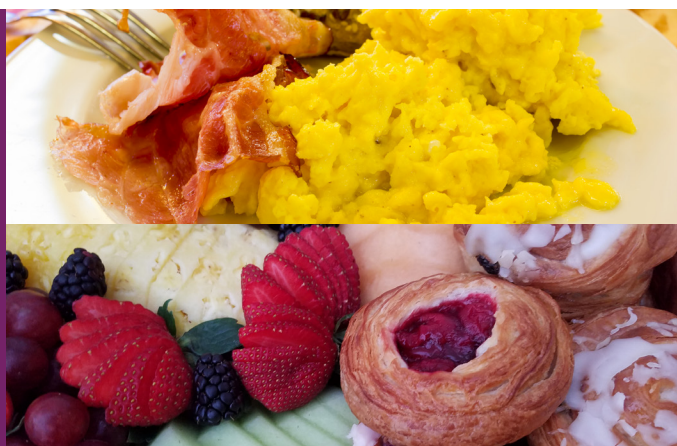
The Simple Breakfast Box

Choose any Three of the Following:

- Fresh Baked Muffin
- Individual Greek Yogurt with Granola
- Two Hard Boiled Eggs
- Bagel with Side of Cream Cheese
- Small Cup of Fruit Salad Medley
- Breakfast Danish

Served with one Chilled Simply Brand Juice or Bottled Water per Box.

\$9.50 per person



The Sunrise Breakfast

- Scrambled Eggs Sprinkled with Vermont Cheddar
- Applewood Smoked Bacon and Maple Infused Sausage Links
- Home Fried Potatoes with Ketchup on the Side
- Fresh Sliced Fruit Platter
- French Roast Coffee Service Including Cups, Creamers, Sugars and Stirrers
- Chilled Simply Brand Juices and Bottled Water
- Disposable Plates, Napkins, Knives and Forks

\$21.75 per person



A LA CARTE ITEMS

• Minimum 10 People •

Fresh Baked Donuts

One Dozen Donuts Served on a Platter
with Fresh Fruit Garnish **\$16.00 per dozen**

Whole Fruit Display

An Assortment of Fresh Bananas, Apples,
Oranges or other Seasonal Fruits **\$2.75 per piece**

Fresh Fruit Medley

Golden Pineapple, Red Seedless Grapes,
Cantaloupe and Honeydew Melons,
Seasonal Fresh Berries

Small Bowl (Serves 12-15) \$47

Large Bowl (Serves 20-25) \$76

Elegant Fruit Platter

*Sliced Sweet Melons, Pineapple with Red and Black
Grapes and Seasonal Berries*

Small Tray (Serves 6-8) \$37

Medium Tray (Serves 14-16) \$63

Large Tray (Serves 20-22) \$85

Greek Yogurt Parfaits

Served Build Your Own Style. Authentic Low-Fat
Greek Yogurt with Fresh Seasonal Berries,
Crunchy Organic Granola and
Shredded Coconut on the Side.

\$6.00 per person

French Roast Coffee Service

Hot Beverage Cups, Creamers,
Sweeteners and Stirrers Included

One Air pot (8 cups) \$26

Disposable Box (12 cups) \$36

Small Urn (30 cups) \$79

Large Urn (60 cups) \$139

Decaffeinated Coffee and Hot Tea
Available Upon Request.

Breakfast Proteins

Applewood Smoked Bacon **\$3.50 per person**
Maple Infused Pork Sausage Links **\$3.50 per person**
Turkey Sausage or Bacon **\$4.00 per person**

Chilled Beverages

Simply Brand Assorted Fruit Juices **\$2.75**

Chilled Bottled Water **\$1.75**

Canned Sodas (Coke, Diet Coke, Sprite) **\$1.75**

Red Bull, Starbucks, Bai, & Honest Brand Drinks **\$3**

Ice Bucket with Plastic Tumblers Included **\$10.50**

Chobani Brand Flavored Greek Yogurt Cups
\$2.25 per person

Modern Oats Brand Oatmeal Cups
\$3.75 each

Hard Boiled Eggs with Salt & Pepper Packets.
\$12.75 per dozen

Disposable Paper Products

Black Plastic Plates, Forks, Knives and
Dinner Napkins **\$1.00 per person**

Upgraded Package Including:
Masterpiece Brand Plates, Reflections Flatware and
Fancy Dinner Napkins **\$2.50 per person**

Equipment Rental Upgrade

Take Your Event to the Next Level! Includes Ceramic
Platters & Bowls, Silver Plated Serving Utensils, Coffee
Urns and Dessert Stands **\$35**

**Larger Groups of 40 or More May Incur Additional
Charges for This Service. Please Contact a Catering
Specialist for More Information.**



SANDWICH 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 Sandwiches

An assortment of our favorite combinations on freshly baked artisan breads & Ciabatta squares

Marinated Grilled Chicken Breast and Havarti Dill on a Sundried Tomato Ciabatta Square

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 on Walnut Raisin Bread

Virginia Ham and Cheddar with Crisp Bacon

White Albacore Tuna Salad and Swiss cheese

* Red Pepper Hummus topped with Crisp Fresh Veggies

\$9.50 per person

Signature Sub Selection

Hearty fresh baked baguettes

Oven Roasted Turkey with Chipotle Gouda and Crisp Bacon

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

\$9.50 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 & Tzatziki Sauce

Oven roasted Turkey and Swiss with Crisp Bacon

Turkey Pastrami and Swiss with Homemade Cole Slaw and 1000 Island Dressing

*Grilled Veggies and Provolone Cheese drizzled with Balsamic Vinaigrette

\$9.50 per person

***Additional Vegetarian, Vegan and Gluten Free Options are Available Upon Request with All of our Sandwich Platters.**

Homemade Croissant Platter

Our Made Fresh Daily Chicken, Tuna and Egg Salads on Buttery Croissants with Lettuce & Tomato

\$8.50 per person

Classic Relish Tray

A great compliment to any sandwich tray!

Attractive display of Kosher Dill and Sweet Gherkin Pickles, Sweet Banana Pepper Rings, Hot Pepper Relish, Green and Kalamata Cured Olives and Sliced Red Onion

\$3.50 per person • 8 person minimum



SOUPS & SIDES

• Minimum 8 People •

Simply Delicious Sides

Redskin Potato Salad with Dill
 Greek Pasta Salad with Grape Tomatoes,
 Kalamata Olives and Feta Cheese in a
 Light Dijon Vinaigrette
 Creamy Cole Slaw
 Mediterranean Cucumber & Tomatoes
 Salad with Feta
 Tradition House Garden Salad
 Classic Caesar Salad with Shaved Parmesan
 Southwest Pasta Salad with Black
 Bean, Fresh Corn, Cilantro and
 Chipotle Ranch Dressing

Small Bowl (Serves 14-16) \$47

Large Bowl (Serves 24-26) \$75

Grilled Vegetables Drizzled with
 Olive Oil Vinegar

Small Platter (Serves 8-10) \$42

Medium Platter (Serves 14-16) \$65

Large Platter (Serves 20-22) \$84

Premium Salad Selections

Mixed Organic Greens with Sliced
 Strawberries, Candied Pecans and
 Crumbled Gorgonzola
 Artichoke Hearts, Hearts of Palms, Sundried
 Tomatoes & Kalamata Olives
 Fresh Blackberries and Raspberries over
 Mixed Organic Greens with Hearts of Palm,
 Mango and Shredded Coconut Served with
 Homemade Raspberries Vinaigrette
 Orzo Pasta Salad with Roasted Corn,
 Goat Cheese and Red Pepper in a
 Balsamic Vinaigrette
 Moroccan Couscous with Toasted Pistachios,
 Raisins and Fresh Mint

Small Bowl (Serves 14-16) \$57

Large Bowl (Serves 24-26) \$90

Gourmet Potato Chips

One Potato, Two Potato and Route 11 Brand
\$2.00 each

HOMEMADE SOUPS

Classic Soup Selection

Chicken Noodle
 Chicken of Broccoli
 Tomato Basil
 Minestrone
 Vegetarian Chili

1 Soup Urn (Serves 18-20) \$67

Premium Soup Selection

Chesapeake Bay Crab Bisque
 Beef & Barely
 Beef Chili
 New England Clam Chowder
 Portuguese Sausage & Kale

1 Soup Urn (Serves 18-20) \$88

Weekly and Seasonal Soup Specials are also Available. Please Contact a Catering Specialist Today For More Information.



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
\$17.00 per person

Workman's Lunch

An Assortment of Turkey, Ham & Roast Beef
Sandwiches with Lettuce and Tomato

Bags of our Route 11 and One
Potato, Two Potato Chips
\$10.75 per person

Gourmet Boxed Lunch

Each Box Contains the Following:
Any of our Delicious Sandwiches
Fresh Baked Cookie
Bag of Premium Potato Chips
\$12.75 per person

Boxed Lunch Extras

Add an Assortment of Chilled
Canned Soda and Bottled Water
\$1.25 per person

Add a Small Side of Greek Pasta
Salad or Fruit Salad to Each Box
\$3.00 per person



BUILD YOUR OWN CREATIONS

• Minimum 10 People •

Philly Cheesesteak Station

Create your own Cheesesteak Sub with Thin Sliced, Seasoned Angus Beef, Sautéed Peppers, Onions and Mushrooms. With Lettuce, Tomato, Provolone Cheese and Fresh Baked Sub Rolls

\$13.75 per person

Loaded Baked Potato Bar

Oversized Idaho Potatoes Baked to Perfection
Toppings Bar Includes Chicken Barbeque, Beef Chili, Sour Cream, Shredded Cheddar, Crumbled Bacon, Diced Scallions and Whipped Butter

\$13.50 per person

Southwestern Fajita Buffet

Spicy Seared Chicken Breast or Flank Steak with Sautéed Peppers & Onions and Mexican Rice with Red Beans. Flour Tortillas, Sour Cream, Fresh Salsa, Guacamole, Diced Tomato, Shredded Lettuce and Cheddar Cheese Served on the Side

Chicken \$17.00 per person

Steak \$20.50 per person

Greek Pita Display

Marinated and Julienned Chicken Breast or Flank Steak served Warm with Pita Bread. Toppings include Tzatziki Yogurt Sauce, Red Pepper Hummus, Crumbled Feta Cheese, Lettuce, Tomato, Cucumber and Red Onion

Chicken \$13.50 per person

Steak \$17.50 per person

Pulled Chicken Barbeque

Slow Roasted Chicken in a Southern BBQ Sauce. With Homemade Cole Slaw, Oven Roasted Potatoes and Sweet Brioche Rolls

\$15.25 per person

Meatball Parmesan Sub Station

Medium Size Italian Meatballs in a Zesty Marinara, Parmesan and Provolone Cheeses and a Basket of Sliced Sub Rolls on the Side

\$13.50 per person

Classic New York Deli Platter

Hand Rolled Turkey, Roast Beef and Ham. A Scoop Each of our Homemade Chicken and Tuna Salads. Leaf Lettuce, Sliced Tomato, Pickle Spears and Assorted Sliced Cheeses. Served with a Basket of Artisan Breads and Rolls

\$12.00 per person

Open-Faced Turkey Sandwiches

Oven Roasted Turkey Breast Sliced and Served Warm with Mashed Potatoes, Mushroom Gravy and Cranberry Relish. Served with Thick Sliced Sourdough Bread

\$14.50 per person



ENTRÉE SALADS

• Minimum 8 People •

Served with Artisan Dinner Rolls and Breads.

Grilled Chicken Caesar Salad

Grilled Marinated Chicken Breast, Crisp Romaine Hearts, Shaved Parmesan and Toasted Herb Croutons, Classic Caesar Dressing

\$12.75 per person

Mediterranean Grilled Chicken Salad

Marinated Grilled Chicken Breast, Feta Cheese, Ripe Tomatoes, Red Onions, Cucumbers, Kalamata Olives Balsamic Vinaigrette

\$12.75 per person

Rosemary Flat Iron Steak Salad

Seared Flat Iron Steak, Ripe Sliced Tomatoes, Sweet Red Onion, Cucumbers, Bleu Cheese Crumbles, Balsamic Vinaigrette

\$17.25 per person

Boneless “Buffalo Wing” Salad

Golden Fried Strips of Chicken, Ripe Tomatoes, Cucumbers, Bleu Cheese Crumbles, Spicy Buffalo Ranch Dressing

\$12.75 per person

Asian Noodle Salad

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

\$17.25 per person

Caprese Salad

Fresh Buffalo Mozzarella and Ripe Sliced Tomatoes, Basil Chiffonade, Extra Virgin Olive Oil and Balsamic Vinegar

\$11.75 per person

Caribbean Grilled Chicken Salad

Jerk Spiced Grilled Chicken Breast, Fresh Mango, Blackberries & Raspberries, Hearts of Palm, Shredded Coconut, Homemade Raspberry Vinaigrette

\$14.25 per person

Taco 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 - \$14.25 per person

Steak - \$18.25 per person

Cobb Salad

Marinated Grilled Chicken Breast, Crispy Applewood Smoked Bacon, Chopped Egg, Ripe Avocado, Tomato, Gorgonzola Crumbles, Ranch Dressing

\$14.25 per person

All of our Salads and Soups are Prepared From Scratch Using the Freshest Available Ingredients.



HOT ENTRÉES - CHICKEN

• Minimum 10 People •

All of our Hot Entrées are Served with Artisan Dinner Rolls and Butter Tabs and your choice of Salad or Side.

Chicken Marsala

Lightly Breaded Chicken Cutlets in a Mushroom Wine Sauce, Buttery Egg Noodles

\$15.25 per person

Chicken Piccata

Lightly Breaded White Meat Chicken Medallions, Lemon Capers Sauce, Rice Confetti

\$15.25 per person

Chicken Tetrzzini

Grilled Chicken Bites and Sautéed Mushrooms and Linguini Noodles, in a Sherry Cream Sauce Topped with Bread Crumbs and Baked Golden Brown

\$15.25 per person

Marinated Chicken Kabobs

Perfectly Seasoned and Seared with Tzatziki Yogurt Sauce on the Side. Rice Confetti with a Stripe of Roasted Zucchini and Squash

\$15.25 per person

Orange Chicken

Tender Breaded Chicken Bites with an Soy-Ginger Orange Glaze. Served with Stir Fried Vegetables and Jasmine Rice

\$15.25 per person

Fried Chicken Buffet

White and Dark Meat Chicken Pieces Seasoned and Breaded in House and Served with Mashed Potatoes and Mushroom Gravy

\$15.25 per person

Chicken Diablo

Tender Parcels of Chicken in a Spicy Cajun Cream Sauce, topped with Melted Cheddar-Jack Cheese Mexican Rice Confetti with Beans

\$15.25 per person

South American Chicken

White Meat Chicken Medallions with Pepper, Onions, Green Olives and Cilantro in a Mouth Watering Seasoned Broth

\$15.25 per person

All Hot Entrées are Served in your Choice of Silver Plated or Disposable Chafing Dishes. Chafing Fuel and Serving Utensils will Also be Provided.



HOT ENTRÉES - PASTAS & SEAFOOD

• Minimum 10 People •

All of our Hot Entrées are Served with Artisan Dinner Rolls and Butter Tabs and your choice of Salad or Side.

Homemade Baked Ziti

The Italian Classic with Ricotta and Mozzarella Cheese and Zesty Marinara Sauce

\$12.75 per person

Pasta Primavera

Penne Pasta and Oven Roasted Vegetables Tossed in a Light Rosa Sauce

\$12.75 per person

With Grilled Chicken \$15.25 per person

With Sautéed Shrimp \$20.25 per person

Homemade Lasagna

Layers of Pasta, Marinara Sauce & Three Cheeses

Beef Half Pan (Serves 10) \$142

Beef Full Pan (Serves 20) \$268

Vegetable Half Pan (Serves 10) \$131

Vegetable Full Pan (Serves 20) \$252

Seafood Half Pan (Serves 10) \$154

Seafood Full Pan (Serves 20) \$292

Bolognese Penne

Homestyle Sunday Sauce, Made with Lean Beef, Pork and Veal, Sprinkled with Fresh Parmesan

\$14.25 per person

Grilled Teriyaki Salmon

Seared on the Grill in our House Teriyaki Sauce
Homemade Mango Relish, Rice Confetti

\$20.50 per person

Maryland Crab Cakes

Prepared in house with All Lump Crab Meat
Breaded and Lightly Seasoned
(One 6oz Crab Cake per person).

Old Bay Tartar Sauce, Oven Roasted Potatoes

\$38.25 per person

Panko Crusted Tilapia Fillets

Cilantro Lime Sauce, Moroccan Cous Cous

\$18.25 per person

Grilled Halibut Capri

Fresh Grilled Halibut Steaks
Red Pepper & Sun Dried Tomato Tapenade,
Rice Confetti

(Market Price - Please Call for Availability)

Mahi Mahi Arrabiata

Pan Seared Mahi Mahi
Cooked to Perfection in a
Sweet & Smokey Caper Sauce

\$23.50 per person

**We Offer Service Staff and Custom Equipment
Rentals for Special Events!
Ask a Representative for Details.**



HOT ENTRÉES - BEEF

• Minimum 10 People •

All of our Hot Entrées are Served with Artisan Dinner Rolls and Butter Tabs and your choice of Salad or Side.

Beef Stroganoff

Braised Sirloin Tips in a Hearty Burgundy
Mushroom Sauce, Buttery Egg Noodles

\$18.50 per person

Grilled London Broil

Mushroom Zinfandel Sauce,
Oven Roasted Potatoes

\$19.75 per person

Flank Steak Roulade

Herb Seasoned Flank Steak rolled with Sundried
Tomatoes, Feta Cheese and Spinach,
Oven Roasted Potatoes

\$21.25 per person

Asian Style Beef & Broccoli

Beef Strips in a Tangy Pineapple Teriyaki Sauce with
Broccoli, Carrots, Snow Peas and Scallions,
Rice Confetti

\$19.25 per person

Sweet Balsamic Short Ribs

Tender Boneless Short Ribs
Slow Roasted in a Cherry Balsamic Sauce,
Redskin Garlic Mashed Potatoes

\$22.50 per person

Beef Wellington

Tender Marinated Steak with Mushroom Duxelle in
Puff Pastry Baked until Golden Brown,
Mashed Potatoes and Mushroom Gravy

\$32.25 per person

Fresh Herb Roasted Beef Tenderloin

Seared Medium Rare to Medium
Grilled Asparagus in Tarragon Butter,
Yukon Gold Mashed Potatoes

\$38.25 per person

Homemade Meatloaf

Prepared and Baked in House with
Chef Drew's Secret Recipe,
Mashed Potatoes and Mushroom Gravy

\$16.25 per person

Tandoori Beef Skewers

Curry Seasoned Steak,
Coconut Rice and Fresh Lime Wedges

\$19.25 per person

Hand Carved Prime Rib

Succulent Prime Rib Sliced to Order

\$38.25 per person

*Requires rental of Mobile Carving Station and
Service Staff. Ask a Catering Specialist for Details!



HOT ENTRÉES - VEGETARIAN

The Vegetarian Entrées Listed Below are Served with Artisan Dinner Rolls and Butter Tabs and your choice of Salad or Side. A Great Way to Accommodate Specific Dietary Needs within a Larger Order!

Vegetarian Napoleon

A Stack of Sliced Zucchini, Eggplant and Squash and Provolone Cheese Seasoned with Fresh Herbs and Drizzled with Olive Oil

\$10.75 per person

Eggplant Parmesan

Sliced Fresh Eggplant Topped with Panko Bread Crumbs, Zesty Marinara, Parmesan and Provolone Cheeses then Baked to Perfection

\$10.75 per person

Stuffed Portobello Mushroom

With Spinach, Roasted Red Pepper and Feta Cheese Topped with Panko Bread Crumbs

\$10.75 per person

Vegetable Empanada

Roasted Seasonal Vegetables Wrapped in a Flaky Crust and Baked Golden Brown
Fresh Garden Salsa on the Side

\$10.75 per person

SALADS AND SIDES

• Minimum 10 People •

House Salad **\$3.75 per person**

Classic Caesar Salad **\$3.75 per person**

Greek Salad **\$4.25 per person**

Squash, Zucchini, Eggplant Medley **\$3.75 per person**

Broccoli, Cauliflower, Carrot Medley **\$3.75 per person**

Asian Vegetable Stir Fry **\$3.75 per person**

Grilled Asparagus **\$3.75 per person**

Steamed Broccoli **\$3.75 per person**

Redskin Garlic Mashed Potatoes **\$3.75 per person**

Yukon Gold Mashed Potatoes **\$3.75 per person**

Oven Roasted Potatoes **\$3.75 per person**

Potatoes Au Gratin **\$4.25 per person**

Jalapeno Mac & Cheese **\$4.25 per person**

Mushroom Risotto **\$3.75 per person**

Rice Confetti **\$3.25 per person**

Moroccan Cous Cous **\$3.75 per person**



DELECTABLE DELICIOUS DESSERTS

• Minimum 8 People •

Don't Forget to Order Something Sweet!

Fresh Baked Cookie Tray

Chocolate Dip, Oatmeal Raisin, Rainbow, Peanut Butter, Heath Bar Crunch, Double Chocolate

\$4.75 per person

Miniature European Dessert Pastries

An Assortment of Petit Fors, Napoleon, Cream Puff, Eclair, Canoli and Fruit Tart

\$5.75 per person

Gourmet Brownie Tray

An Assortment of Mouth Watering Brownies
May Include Double Chocolate Fudge, Rockslide, Wild Zebra, Cream Cheese and Toffee Crunch Blondies

\$4.75 per person

Celebration Cakes

Wonderful Flavored Cakes for your
Business or Personal Celebration

**Contact one of our Catering Specialists for
Sizes and Pricing**

Rice Krispy Treat Platter

Bite Sized Pieces of an All American Classic
Drizzled with Milk Chocolate and Caramel

\$4.75 per person

Homemade Pies

Blueberry Crumb, Apple and Southern Pecan
Whipped Cream - 24 Hour Notice

\$46.50 Each (Serves 8)

Oh So Sweet Dessert Bars

Pecan Chocolate Chunk, Raspberry Blackberry,
Iced Lemon Cooler and Wild Zebra Brownie
Garnished with Cheesecake Lollipops

\$4.75 per person

Homemade Banana Pudding

Rich and Creamy Classic Made from Scratch
Layered with Vanilla Wafers

Topped with Fresh Whipped Cream
48 Hour Notice

Half Pan (Serves about 15) \$77

Full Pan (Serves about 30) \$134

Elegant Cupcakes

Red Velvet with Cream Cheese Icing, Vanilla with
Heath Bar Topping, Triple Lemon, Chocolate with
Butterfinger Topping

\$4.75 per person

Gourmet Individual Cakes and Tarts

Chocolate Mousse, Key Lime Tart,
Caramel Cheesecake,
Cappuccino Mousse, Mixed Berry Tart

\$8.25 each (Minimum One Dozen)

48 Hour Notice Required

Chocolate Covered Strawberries

In season
\$44 per dozen



HORS D'OEUVRES

• By the Dozen •

We Recommend 4 to 6 Items per Person Depending on the Length and Type of Event.
3 Dozen Minimum per Selection Unless Otherwise Noted.

Antipasto Skewers

Marinated Mozzarella, Artichoke Hearts,
Grape Tomatoes and Cured Genoa Salami

\$41

Spanakopita

Spinach, Feta Cheese and Onion
Baked in Phyllo

\$35

Grilled Asparagus Spears Wrapped in Prosciutto

\$33

Fresh Bay Scallops Wrapped in Applewood Smoked Bacon

\$52

Caramelized Onion & Fig Tartlets

\$41

Vegetable Empanada

\$35

Arancini & Smoked Gouda Spheres

\$41

Baked Three Cheeses Artichoke Hearts

Cream Cheese, Goat Cheese and Parmesan Cheese

\$45

Baked Brie and Raspberry Phyllo Puffs

Brie Cheese Blended with Raspberry Preserves
Wrapped in Delicate Puff Pastry

\$49

Vietnamese Vegetable Spring Rolls

Asian Vegetables Wrapped with Soy,
Sesame Oil and a Hint of Ginger
Sweet Heat Red Chili Dipping Sauce

\$35

Baked Mini Quiche

Assortment May Include
Three Cheese, Florentine,
Mushroom and Classic

\$35

Fire Roasted Red Pepper Pinwheels

Whipped Feta Cream Cheese and Fresh Basil

\$28



HORS D'OEUVRES

• By the Dozen •

We Recommend 4 to 6 Items per Person Depending on the Length and Type of Event.
3 Dozen Minimum per Selection Unless Otherwise Noted.

Jumbo Shrimp Cocktail

Spicy Cocktail Sauce

\$52

Pigs in a Blanket

The Quintessential Hors D'oeuvre

\$24

Maine Lobster Rolls Bites

Finger Rolls with Succulent Lobster Meat,
Light Mayonnaise Dressing

\$82

Spicy Beef Empanada

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

\$41

Coconut Lobster Skewers

Citrus Mango Dipping Sauce

\$82

Black Angus Cheeseburger Sliders

Fresh Off the Grill on Petite Brioche Rolls
Ketchup, Mayonnaise and Mustard

\$49

Maryland Crab Cake Sliders

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

\$75

Petit Beef Wellington

Savory Beef Tenderloin accented with Mushroom
Duxelle wrapped in a French-Style Puff Pastry
Creamy Tarragon Dip

\$64

Candied Pecan Crusted Chicken Skewers

Creole Mustard Dip

\$45

Fresh Fruit Kabobs

A Skewer of Fresh Seasonal Fruits and Berries
Sprinkled with Toasted Coconut
Raspberry Yogurt Dip

\$49

Thai Chicken Satay

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

\$45

Candied Apple Pork Bellies

\$65



DISPLAY HORS D' OEUVRES

Baked Brie Wheel

Triple Cream French Brie and Apricot Preserves
Baked in Puff Pastry served with Vine Fruit
French Baguette Slices
(Serves 20-25) \$115

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) \$180

Buffalo Chicken Dip

Crisp Pita Wedges and Celery Twigs
(Serves 30-35) \$125

Warm Barbeque Meatballs

Sweet and Tangy Barbeque Sauce
(Serves 45-50) \$115

Warm Creamy Artichoke Parmesan Dip

French Baguette Slices
(Serves 20-25) \$105

International Gourmet Cheese Display

Vine Fruit and Water Crackers
(Serves 20-25) \$145

Fresh Fruit Platter

Sliced Sweet Melons, Pineapple with Red and Black
Grapes and Seasonal Berries
Small Tray (Serves 6-8) \$37
Medium Tray (Serves 12-16) \$63
Large Tray (Serves 20-25) \$85

Vegetable Crudité

A Selection of Fresh Seasonal Vegetables,
Cilantro Lime Dip
(Serves 30-35) \$85

Maryland Crab Dip

Jumbo Soft Pretzel Pieces for Dipping
(Serves 20-25) \$155

Mediterranean Dipper Platter

Pita Wedges and Baby Carrots Attractively
Displayed with Tzatziki Yogurt Sauce and
Red Pepper Hummus
(Serves 20-25) \$85

**We Can Create a Custom Menu For Events of Any Size
Call a Catering Specialist Today to Plan Your's!**



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, Master Card, American Express, and Discover. We also offer corporate credit accounts. For questions about ordering or opening an account, please call (571) 266-5440.

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.

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.

PLAN YOUR NEXT EVENT



**CORPORATE
CATERING**



**HOLIDAY PARTY
CATERING**



**BABY & BRIDAL
SHOWERS**



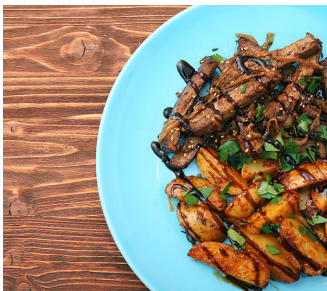
GRADUATIONS



WEDDINGS



**FUNERAL
CATERING**



PICNICS & BBQS



**BIRTHDAYS &
ANNIVERSARY**



**COCKTAIL
RECEPTION**



HAPPY HOUR



**RECEPTION
CATERING**



**CUPCAKE
EXTRAVAGANZA**



SIMPLY ELEGANT WAS ONE OF TEN WINNERS OF THE '14 CARROT GOLD FOOD SAFETY AWARD' FOR 2017 IN FAIRFAX COUNTY.

This year's winners were selected from the more than 3,400 permitted establishments inspected each year by environmental health specialists with the Health Department.

We are honored to have received this reward.

"We instituted this awards program to recognize food service facilities that place a high importance on food safety practices and policies,"

said Environmental Health Director Pieter Sheehan.

"While every food service facility is required to meet minimum food safety requirements, these ten establishments are to be commended for going above and beyond to safeguard their patrons from the risks of foodborne illness."



SIMPLY ELEGANT
571.266.5440 • SIMPLYELEGANTRESTON.COM