



# SIMPLY ELEGANT



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SIMPLYELEGANTRESTON.COM





## SIMPLY ELEGANT CATERING ONLINE ORDERING AND REWARDS PROGRAM

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- *\$50 American Express Gift Card*
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\*Rewards Program only applies to orders placed online through our online store.

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## 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  
\$6.25 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  
\$6.25 per person

### ***Best of Both Worlds***

The perfect combination of our Gourmet  
Sweets Tray and New York Bagel Blitz  
Whipped Cream Cheese included  
\$6.25 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  
\$6.25 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) \$48  
Medium Tray (Serves 14-16) \$94  
Large Tray (Serves 20-22) \$122



### ***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) \$118  
Medium Tray (Serves 14-16) \$231  
Large Tray (Serves 20-22) \$313





## 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) \$78  
Full Pan (Serves about 20) \$152

### ***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) \$78  
Full Pan (Serves about 20) \$152

### ***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  
\$7.25 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  
\$7.75 per person  
Add Applewood Smoked Bacon or Maple Infused Sausage  
\$2.50 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  
\$15.00 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) \$70  
Full Pan (Serves about 20) \$132

### ***Belgium Waffle Buffet***

Fluffy Waffle Angles Served Warm  
Applewood Smoked Bacon Strips, Whipped Butter, Maple Syrup and Fruit Compote Topping  
Served on the Side  
\$12.50 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
- \$15.25 per person

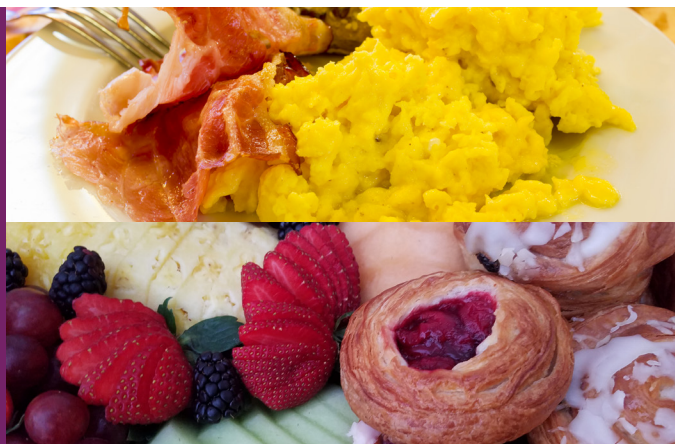
### *The Simple Breakfast Box*

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.

\$10.75per 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
- \$25.75 per person





## A LA CARTE ITEMS

• Minimum 10 People •

### ***Fresh Baked Donuts***

One Dozen Donuts Served on a Platter  
with Fresh Fruit Garnish \$18.00 per dozen

### ***Whole Fruit Display***

An Assortment of Fresh Bananas, Apples,  
Oranges or other Seasonal Fruits \$3.25 per piece

### ***Fresh Fruit Medley***

Golden Pineapple, Red Seedless Grapes,  
Cantaloupe and Honeydew Melons,  
Seasonal Fresh Berries  
Small Bowl (Serves 12-15) \$54  
Large Bowl (Serves 20-25) \$86

### ***Elegant Fruit Platter***

Sliced Sweet Melons, Pineapple with Red and Black  
Grapes and Seasonal Berries  
Small Tray (Serves 6-8) \$42  
Medium Tray (Serves 14-16) \$71  
Large Tray (Serves 20-22) \$95

### ***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.  
\$7.00 per person

### ***French Roast Coffee Service***

Hot Beverage Cups, Creamers,  
Sweeteners and Stirrers Included  
One Air pot (8 cups) \$29  
Disposable Box (12 cups) \$42  
Small Urn (30 cups) \$90  
Large Urn (60 cups) \$160  
Decaffeinated Coffee and Hot Tea  
Available Upon Request.

### ***Breakfast Proteins***

Applewood Smoked Bacon \$4.00 per person  
Pork Sausage Links \$4.00 per person  
Turkey Sausage or Bacon \$4.50 per person

### ***Chilled Beverages***

Simply Brand Assorted Fruit Juices \$3.00  
Chilled Bottled Water \$2.00  
Canned Sodas (Coke, Diet Coke, Sprite) \$2.00  
Red Bull, Starbucks & Bai Drinks \$3.50  
Ice Bucket with Plastic Tumblers Included \$12.50

Chobani Brand Flavored Greek Yogurt Cups  
\$2.75 per person

Hot Oatmeal w/Brown Sugar and Raisins  
\$4.50 per person

Hard Boiled Eggs with Salt & Pepper Packets.  
\$16.75 per dozen

### ***Disposable Paper Products***

Black Plastic Plates, Forks, Knives and  
Dinner Napkins \$1.25 per person  
Upgraded Package Including:  
Masterpiece Brand Plates, Reflections Flatware and  
Fancy Dinner Napkins \$3.00 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 \$50

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

\$10.75 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

\$10.75 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

\$10.75 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

\$9.50 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

\$4.25 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) \$54      Large  
Bowl (Serves 24-26) \$86

Grilled Vegetables Drizzled with  
Olive Oil Vinegar

- Small Platter (Serves 8-10) \$48
- Medium Platter (Serves 14-16) \$73
- Large Platter (Serves 20-22) \$95

### *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) \$65  
Large Bowl (Serves 24-26) \$100

### *Gourmet Potato Chips*

- One Potato, Two Potato and Route 11 Brand  
\$2.25 each

## HOMEMADE SOUPS

### *Classic Soup Selection*

- Chicken Noodle
- Chicken of Broccoli
- Tomato Basil
- Minestrone
- Vegetarian Chili
- 1 Soup Urn (Serves 18-20) \$77

### *Premium Soup Selection*

- Chesapeake Bay Crab Bisque
- Beef & Barely
- Beef Chili
- New England Clam Chowder
- Portuguese Sausage & Kale
- 1 Soup Urn (Serves 18-20) \$99

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  
\$19.50 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  
\$12.00 per person

### *Gourmet Boxed Lunch*

Each Box Contains the Following:  
Any of our Delicious Sandwiches  
Fresh Baked Cookie  
Bag of Premium Potato Chips  
\$14.00 per person

### *Boxed Lunch Extras*

Add an Assortment of Chilled  
Canned Soda and Bottled Water  
\$1.50 per person

Add a Small Side of Greek Pasta  
Salad or Fruit Salad to Each Box  
\$3.50 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

\$15.75 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

\$16.50 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 \$19.00 per person

Steak \$24.50 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 \$15.50 per person

Steak \$19.50 per person

### *Pulled Chicken Barbeque*

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

\$17.25 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

\$15.75 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

\$14.00 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

\$16.25 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  
\$14.75 per person

### ***Mediterranean Grilled Chicken Salad***

Marinated Grilled Chicken Breast, Feta Cheese, Ripe Tomatoes, Red Onions, Cucumbers, Kalamata Olives  
Balsamic Vinaigrette  
\$14.75 per person

### ***Rosemary Flat Iron Steak Salad***

Seared Flat Iron Steak, Ripe Sliced Tomatoes, Sweet Red Onion, Cucumbers, Bleu Cheese Crumbles,  
Balsamic Vinaigrette  
\$19.75 per person

### ***Boneless “Buffalo Wing” Salad***

Golden Fried Strips of Chicken, Ripe Tomatoes, Cucumbers, Bleu Cheese Crumbles, Spicy Buffalo Ranch Dressing  
\$16.50 per person

### ***Asian Noodle Salad***

Soy-Ginger Marinated Infused Seared Flank Steak Shredded Carrots, Red Cabbage, Broccoli Florettes, Red Pepper, Spicy Thai Peanut Dressing  
\$19.75 per person

### ***Caprese Salad***

Fresh Buffalo Mozzarella and Ripe Sliced Tomatoes, Basil Chiffonade, Extra Virgin Olive Oil and Balsamic Vinegar  
\$13.25 per person

### ***Caribbean Grilled Chicken Salad***

Jerk Spiced Grilled Chicken Breast, Fresh Mango, Blackberries & Raspberries, Hearts of Palm, Shredded Coconut, Homemade Raspberry Vinaigrette  
\$16.50 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 - \$16.25 per person  
Steak - \$20.25 per person

### ***Cobb Salad***

Marinated Grilled Chicken Breast, Crispy Applewood Smoked Bacon, Chopped Egg, Ripe Avocado, Tomato, Gorgonzola Crumbles, Ranch Dressing  
\$16.50 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  
\$17.25 per person

### ***Chicken Tetrazzini***

Grilled Chicken Bites and Sautéed Mushrooms and Linguini Noodles, in a Sherry Cream Sauce Topped with Bread Crumbs and Baked Golden Brown  
\$17.25 per person

### ***Orange Chicken***

Tender Breaded Chicken Bites with an Soy-Ginger Orange Glaze. Served with Stir Fried Vegetables and Jasmine Rice  
\$17.25 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  
\$17.25 per person

### ***Chicken Piccata***

Lightly Breaded White Meat Chicken Medallions, Lemon Capers Sauce, Linguine with Lemon Butter or Marinara Sauce  
\$17.25 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  
\$17.25 per person

### ***Fried Chicken Buffet***

White and Dark Meat Chicken Pieces Seasoned and Breaded in House and Served with Mashed Potatoes and Mushroom Gravy  
\$17.25 per person

### ***South American Chicken***

White Meat Chicken Medallions with Pepper, Onions, Green Olives and Cilantro in a Mouth Watering Seasoned Broth  
\$17.25 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  
\$14.50 per person

### *Pasta Primavera*

Penne Pasta and Oven Roasted Vegetables  
Tossed in a Light Rosa Sauce  
\$14.50 per person  
With Grilled Chicken \$17.50 per person  
With Sautéed Shrimp \$23.50 per person

### *Homemade Lasagna*

Layers of Pasta, Marinara Sauce & Three Cheeses  
Beef Half Pan (Serves 10) \$162  
Beef Full Pan (Serves 20) \$298

Vegetable Half Pan (Serves 10) \$145  
Vegetable Full Pan (Serves 20) \$278

Seafood Half Pan (Serves 10) \$170  
Seafood Full Pan (Serves 20) \$322

### *Bolognese Penne*

Homestyle Sunday Sauce, Made with Lean Beef, Pork and Veal, Sprinkled with Fresh Parmesan  
\$16.75 per person

### *Grilled Teriyaki Salmon*

Seared on the Grill in our House Teriyaki Sauce  
Homemade Mango Relish, Rice Confetti  
\$23.50 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  
\$38.75 per person

### *Panko Crusted Tilapia Fillets*

Cilantro Lime Sauce, Moroccan Cous Cous  
\$21.25 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  
\$26.50 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  
\$21.50 per person

### ***Grilled London Broil***

Mushroom Zinfandel Sauce,  
Oven Roasted Potatoes  
\$21.50 per person

### ***Flank Steak Roulade***

Herb Seasoned Flank Steak rolled with Sundried  
Tomatoes, Feta Cheese and Spinach,  
Oven Roasted Potatoes  
\$24.00 per person

### ***Asian Style Beef & Broccoli***

Beef Strips in a Tangy Pineapple Teriyaki Sauce with  
Broccoli, Carrots, Snow Peas and Scallions,  
Rice Confetti  
\$21.50 per person

### ***Sweet Balsamic Short Ribs***

Tender Boneless Short Ribs  
Slow Roasted in a Cherry Balsamic Sauce,  
Redskin Garlic Mashed Potatoes  
\$28.50 per person

### ***Beef Wellington***

Tender Marinated Steak with Mushroom Duxelle in Puff  
Pastry Baked until Golden Brown,  
Mashed Potatoes and Mushroom Gravy  
\$36.50 per person

### ***Fresh Herb Roasted Beef Tenderloin***

Seared Medium Rare to Medium  
Grilled Asparagus in Tarragon Butter,  
Yukon Gold Mashed Potatoes  
\$42.00 per person

### ***Homemade Meatloaf***

Prepared and Baked in House with  
Chef Drew's Secret Recipe,  
Mashed Potatoes and Mushroom Gravy  
\$19.50 per person

### ***Tandoori Beef Skewers***

Curry Seasoned Steak,  
Coconut Rice and Fresh Lime Wedges  
\$21.50 per person

### ***Hand Carved Prime Rib***

Succulent Prime Rib Sliced to Order  
\$42.00 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  
\$12.75 per person

### *Eggplant Parmesan*

Sliced Fresh Eggplant Topped with Panko Bread Crumbs, Zesty Marinara, Parmesan and Provolone Cheeses then Baked to Perfection  
\$12.75 per person

### *Stuffed Portobello Mushroom*

With Spinach, Roasted Red Pepper and Feta Cheese Topped with Panko Bread Crumbs  
\$12.75 per person

### *Vegetable Empanada*

Roasted Seasonal Vegetables Wrapped in a Flaky Crust and Baked Golden Brown  
Fresh Garden Salsa on the Side  
\$12.75 per person

## SALADS AND SIDES

• Minimum 10 People •

House Salad \$4.25 per person

Classic Caesar Salad \$4.25 per person

Greek Salad \$4.75 per person

Squash, Zucchini, Eggplant Medley \$4.25 per person

Broccoli, Cauliflower, Carrot Medley \$4.25 per person

Asian Vegetable Stir Fry \$4.25 per person

Grilled Asparagus \$4.25 per person

Steamed Broccoli \$4.25 per person

Redskin Garlic Mashed Potatoes \$4.25 per person

Yukon Gold Mashed Potatoes \$4.25 per person

Oven Roasted Potatoes \$4.25 per person

Linguine with Marinara \$4.75 per person

Jalapeno Mac & Cheese \$4.75 per person

Mushroom Risotto \$4.25 per person

Rice Confetti \$4.25 per person

Moroccan Cous Cous \$4.25 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  
\$5.25 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  
\$5.25 per person

## *Rice Krispy Treat Platter*

Bite Sized Pieces of an All American Classic  
Drizzled with Milk Chocolate and Caramel  
\$5.25 per person

## *Oh So Sweet Dessert Bars*

Pecan Chocolate Chunk, Raspberry Blackberry,  
Iced Lemon Cooler and Wild Zebra Brownie  
Garnished with Cheesecake Lollipops  
\$5.25 per person

## *Elegant Cupcakes*

Red Velvet with Cream Cheese Icing, Vanilla with  
Heath Bar Topping, Triple Lemon, Chocolate with  
Butterfinger Topping  
\$5.25 per person

## *Chocolate Covered Strawberries*

In season  
\$49 per dozen

## *Miniature European Dessert Pastries*

An Assortment of Petit Fors, Napoleon,  
Cream Puff, Eclair, Canoli and Fruit Tart  
\$6.25 per person

## *Celebration Cakes*

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

## *Homemade Pies*

Blueberry Crumb, Apple and Southern Pecan  
Whipped Cream - 24 Hour Notice  
\$52.50 Each (Serves 8)

## *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) \$88  
Full Pan (Serves about 30) \$160

## *Gourmet Individual Cakes and Tarts*

Chocolate Mousse, Key Lime Tart,  
Caramel Cheesecake,  
Cappuccino Mousse, Mixed Berry Tart  
\$9.25 each (Minimum One Dozen)  
48 Hour Notice Required



## 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

\$46

### *Spanakopita*

Spinach, Feta Cheese and Onion  
Baked in Phyllo

\$39

### *Grilled Asparagus Spears Wrapped in Prosciutto*

\$38

### *Fresh Bay Scallops Wrapped in Applewood Smoked Bacon*

\$57

### *Caramelized Onion & Fig Tartlets*

\$46

### *Vegetable Empanada*

\$38

### *Arancini & Smoked Gouda Spheres*

\$46

### *Baked Three Cheeses Artichoke Hearts*

Cream Cheese, Goat Cheese and Parmesan Cheese

\$49

### *Baked Brie and Raspberry Phyllo Puffs*

Brie Cheese Blended with Raspberry Preserves  
Wrapped in Delicate Puff Pastry

\$54

### *Vietnamese Vegetable Spring Rolls*

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

\$39

### *Baked Mini Quiche*

Assortment May Include  
Three Cheese, Florentine,  
Mushroom and Classic

\$39

### *Fire Roasted Red Pepper Pinwheels*

Whipped Feta Cream Cheese and Fresh Basil

\$31





## 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  
\$56

### *Pigs in a Blanket*

The Quintessential Hors D'oeuvre  
\$28

### *Maine Lobster Rolls Bites*

Finger Rolls with Succulent Lobster Meat,  
Light Mayonnaise Dressing  
\$86

### *Spicy Beef Empanada*

Seasoned Beef, Tomatoes and Black Beans  
Folded into a Crisp Dough  
\$45

### *Coconut Lobster Skewers*

Citrus Mango Dipping Sauce  
\$88

### *Black Angus Cheeseburger Sliders*

Fresh Off the Grill on Petite Brioche Rolls  
Ketchup, Mayonnaise and Mustard  
\$55

### *Maryland Crab Cake Sliders*

A Succulent 2oz Crab Cake on a Miniature Brioche Roll  
Old Bay Infused Tartar Sauce  
\$79

### *Petit Beef Wellington*

Savory Beef Tenderloin accented with Mushroom  
Duxelle wrapped in a French-Style Puff Pastry  
Creamy Tarragon Dip  
\$69

### *Candied Pecan Crusted Chicken Skewers*

Creole Mustard Dip  
\$49

### *Fresh Fruit Kabobs*

A Skewer of Fresh Seasonal Fruits and Berries  
Sprinkled with Toasted Coconut  
Raspberry Yogurt Dip  
\$55

### *Thai Chicken Satay*

Chicken Tenderloin Marinated in a Delicious Blend of  
Chili Paste, Coconut Milk, and Red Thai Curry  
Hoisin Peanut Sauce  
\$49

### *Candied Apple Pork Bellies*

\$69



## 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.

### *Pear & Brie with Toasted Almonds*

\$46

### *Chili Lime Chicken Kabob*

With Peppers & Spanish Onions

\$48

### *Goat Cheese & Honey Phyllo Triangle*

\$42

### *Braised Short Ribs Wrapped in Applewood Smoked Bacon*

\$64

### *Lobster Cobbler*

\$52

### *Roasted Root Vegetable Kabob*

\$38

### *Fire Roasted Red Pepper & Goat Cheese Quiche*

\$42

### *Malibu Coconut Shrimp Skewers*

With Sweet Heat Apricot Dipping Sauce

\$58

### *Wild Mushroom Tartlets*

\$44

### *Goat Cheese Stuffed Dates Wrapped in Applewood Smoked Bacon*

\$49

### *Boursin Stuffed Mushrooms*

\$42

### *Mini Cuban Sandwich*

With Ham, Pulled Pork, Pickles & Swiss Cheese

\$48





## 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.

### *Mini Open Faced Reuben*

Corned Beef, Saurkraut, 1000 Island & Swiss Cheese  
\$52

### *Cherry Blossom Tart*

Goat Cheese & Black Cherries in Puff Pastry  
\$42

### *Short Rib & Fontina Mini Panini*

\$56

### *Spinach, Swiss & Pesto Profiterole*

\$42

### *Fig & Goat Cheese Flatbread*

\$42

### *Mini Pulled Pork Biscuits*

\$48

### *Gorgonzola, Fig & Caramelized Onion Profiterole*

\$48

### *Moroccan Lamb Kabob* With Fig, Apricot and Red Bell Pepper

\$52

### *Macaroni & Cheese Poppers*

\$38

### *Peach BBQ Brisket Wrapped in Pork Belly*

\$58

### *Vegetable Tiki*

Indian Style Vegan Cakes Made with Vegetables and  
Potatoes  
\$38

### *Miso Glazed Shrimp & Spring Onion Skewer*

\$58



## 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) \$128

### ***Buffalo Chicken Dip***

Crisp Pita Wedges and Celery Twigs  
(Serves 30-35) \$139

### ***Warm Creamy Artichoke Parmesan Dip***

French Baguette Slices  
(Serves 20-25) \$120

### ***Fresh Fruit Platter***

Sliced Sweet Melons, Pineapple with Red and Black  
Grapes and Seasonal Berries  
Small Tray (Serves 6-8) \$42  
Medium Tray (Serves 12-16) \$71  
Large Tray (Serves 20-25) \$95

### ***Maryland Crab Dip***

Jumbo Soft Pretzel Pieces for Dipping  
(Serves 20-25) \$175

### ***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) \$195

### ***Warm Barbeque Meatballs***

Sweet and Tangy Barbeque Sauce  
(Serves 45-50) \$129

### ***International Gourmet Cheese Display***

Vine Fruit and Water Crackers  
(Serves 20-25) \$160

### ***Vegetable Crudité***

A Selection of Fresh Seasonal Vegetables,  
Cilantro Lime Dip  
(Serves 30-35) \$95

### ***Mediterranean Dipper Platter***

Pita Wedges and Baby Carrots Attractively Displayed  
with Tzatziki Yogurt Sauce and  
Red Pepper Hummus  
(Serves 20-25) \$95

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.

### *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.

# PLAN YOUR NEXT EVENT



**CORPORATE  
CATERING**



**HOLIDAY PARTY  
CATERING**



**BABY & BRIDAL  
SHOWERS**



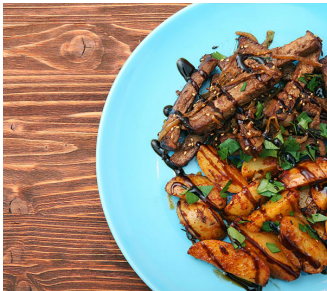
**GRADUATIONS**



**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](http://SIMPLYELEGANTRESTON.COM)