

Simply Fresh Events

Appetizers

An assortment of thinly sliced cured meats, with olives; local cheeses, grapes and crackers; fresh cut vegetables with hummus and savory dip, seasonal fruit, and an assortment of jam, honey, and sliced bread.

Buffet Dinner

Winter Greens Salad (Vegetarian)(GF)

Seasonal greens and mint with shaved parmesan and pomegranate seeds tossed in citrus vinaigrette.

Dinner Rolls (Vegetarian)

An assortment of dinner rolls with butter.

Roast Beef (GF)

Slow roasted served with horseradish

Salmon (GF)

Marinated salmon, glazed with honey, soy, and garlic, topped with fresh chives, served with citrus aioli on the side

Roasted Red Potatoes (Vegan)(GF)

Bite-sized pieces of red potatoes topped with fresh rosemary, thyme, and garlic

Green Beans with Fried Shallots (Vegan)

Topped with toasted pecans

Dessert Course

Cookies and Brownies (vegetarian) Chocolate chip brownies and assorted large cookies

*Beverages: ***Cash Bar for Beer and Wine*

Seasonally Infused Water

Freshly Brewed Iced Tea, Coffee, Soda (*Coke products and sparkling water*)

*****Beer and Wine**

(variety, including non-alcoholic - cash bar)