

Breakfast

Simple Fare Continental

Breakfast Pastries served with Fresh Fruit Salad,
Assorted Juices, and Freshly Brewed Coffee

Assorted Bagel Platter

With a Variety of Preserves, Cream Cheeses, and Butter

Freshly Baked Muffins

With Preserves and Butter

Sliced Coffee Cakes

An Assortment Sliced Coffee Cakes

Breakfast Pastries

Freshly Baked Croissants, Scones, and Muffins,
With Preserves and Butter

Mini Breakfast Pastries

Freshly Baked Mini Croissants, Scones, and Muffins,
With Assorted Preserves and Butter

Bagels with Smoked Salmon

Served with Sliced Tomato, Red Onion, Capers, and Assorted Cream Cheeses

Freshly Baked Quiche

Freshly Baked in Assorted Sizes and Flavors

Medium – 7 1/2 “

Large – 11”

Choice of: Lorraine, Seasonal Vegetable, Tomato & Feta, Spinach & Feta,
Ham and Cheese, or Artichoke and Mushroom

Hot Breakfast

Classic or Cinnamon Swirl French Toast

Served with Butter and Maple Syrup

Seasonal Frittata

Traditional Baked Omelet with Potatoes and Vegetables.
Available with Meat or Vegetarian.

Egg and Cheese Sandwiches

Available Plain or with Ham, Bacon, Sausage, Turkey Sausage, or Seasonal Vegetables.
Served on your choice of: Bagel, Croissant, or English Muffin

Homefried Potatoes

Breakfast Meats

Bacon, Ham Steaks, Canadian Bacon, Pork or Turkey Sausage

Fresh Fruit and Yogurt

Sliced Fruit Platter

Assorted Fruits and Berries

Fresh Fruit Skewers

Assorted Fruits and Berries

Fresh Fruit Salad

Assorted Fruits and Berries

Berries and Cream

A Variety of Fresh Berries served with a Chantilly Cream

Assorted Yogurts

Yogurt Parfaits

Strawberry and Vanilla Yogurt with Assorted Berries and Granola

Beverages

Fresh Brewed Coffee and Tea

Assorted Bottled Juices

Freshly Squeezed Orange and Grapefruit Juice

Fresh Brewed Ice Tea

Assorted Still and Sparkling Water

Assorted Snapple Iced Teas

Assorted Sodas

Sandwich Platters

Intern Sandwich Platter

Served with Homemade Potato Chips

Corporate Sandwich Platter

Served with Choice of Salad, Chips, and Assorted Cookies and Dessert Bars

Executive Sandwich Platter

Served with Choice of Deluxe Salad, Chips, and Assorted Cookies and Dessert Bars

Health Smart Sandwich Platter

Assorted Vegetarian, Roast Turkey, and Grilled Chicken Sandwiches served with Choice of Salad, Assorted Whole Fruit, and Homemade Granola Bars

Simple Fare Boxed Lunch

Assorted Sandwiches served with Chips, Cookie, Fruit and Bottled Water

Apprentice Sandwich Platter

Served with Homemade Potato Chips and Assorted Cookies and Dessert Bars

Simple Fare Sandwich Platter

Served with Choice of Salad, Chips, Sliced Seasonal Fruit Platter, and Assorted Cookies and Dessert Bars

Simply Elegant Sandwich Platter

Served with Choice of Deluxe Salad, Chips, Sliced Seasonal Fruit Platter and Assorted Cookies and Dessert Bars

Deluxe Sandwich Platter

Assorted Sandwiches served with Choice of Deluxe Salad, Chips, Sliced Seasonal Fruit Platter, and Assorted Mini Pastries

Executive Boxed Lunch

Assorted Sandwiches served with Pasta Salad, Cookie, Fruit and Bottled Water

Salads

Classic Caesar Salad

Crisp Romaine topped with Homemade Croutons and Parmesan Cheese

Greek Salad

Crisp Romaine topped with Feta Cheese, Tomatoes, Cucumbers, Kalamata Olives, Bell Peppers, and Red Onion

Apple Walnut Salad

Mixed Greens with sliced Apples, and Candied Walnuts

Cranberry Walnut Salad

Mixed Greens with Dried Cranberries, Candied Walnuts, and Blue Cheese Crumbles

Cherry Goat Cheese Salad

Mixed Greens with Dried Cherries, Candied Walnuts, and Goat Cheese Crumbles

Pear Salad

Mixed Greens with Fresh Pears, Candied Walnuts, Cherry Tomatoes, and Goat Cheese Crumbles

Citrus Salad

Mixed Greens with Mandarin Oranges, Grapefruit Segments, Red Peppers, and Bean Sprouts

Strawberry Spinach Salad

Baby Spinach topped with Fresh Strawberries, Toasted Sliced Almonds, and Goat Cheese Crumbles

Gorgonzola Spinach Salad

Baby Spinach topped with Crispy Bacon and Gorgonzola Crumbles

Spinach and Portobello

Baby Spinach topped with Portobello Mushrooms, Roasted Red Peppers, and Goat Cheese

Salad Toppers

Choose from: Grilled Chicken, Grilled Shrimp, *Grilled Salmon, or *Grilled Steak Tips

Deluxe Salads

Sesame Chicken Salad

Crisp Romaine topped with Teriyaki Chicken, Crispy Asian Noodles, Roasted Peanuts, and Mandarin Oranges

**Grilled Sesame Salmon Salad*

Crisp Romaine topped with Grilled Sesame Salmon, Cucumber, Red Onion, and Mandarin Oranges

Caprese Salad

Mixed Greens topped with Sliced Fresh Mozzarella and Vine Ripe Tomatoes

Pecan Chicken Salad

Mixed Greens with Pecan Crusted Chicken, Poached Pears, Dried Cranberries, and Blue Cheese

Composed Salads

Pesto Pasta Salad

Bow Tie Pasta tossed with Sundried Tomatoes, Pesto, and Parmesan Cheese

Orzo Salad

Orzo tossed with Roasted Red Peppers, Baby Spinach, Feta, and Greek Dressing

Red Bliss Potato Salad

Red Bliss Potatoes with Red Onions, Celery, Garlic, and seasoning tossed with Mayo

Primavera Pasta Salad

Tri-color Rotini tossed with Seasonal Vegetables and Italian Dressing

Cold Entrée Platters

**Asian Beef and Vegetables*

Sliced Asian Marinated Beef with Sautéed Vegetables over Sesame Noodles

Lemongrass Pork Loin

Sliced Lemongrass and Ginger Marinated Pork Loin over Thai Noodles

Grilled Chicken and Vegetables

Grilled Marinated Chicken over Roasted Seasonal Vegetables, topped with Sundried Tomato Tapanade

Salmon and Asparagus

Grilled Honey Lemon Salmon served atop an Asparagus and Pepper Salad

Shrimp and Tortellini

Grilled Jumbo Shrimp over Lemon Herb Tortellini Salad

**Grilled Steak and Southwest Corn*

Grilled Steak with a Roasted Corn and Black Bean Salad

Party Trays

Available in Half and Full Pans

Meat, Vegetable or 3 Cheese Lasagna

4 Cheese Baked Ziti

Chicken Broccoli and Ziti

Spaghetti and Meatballs

Blackened Chicken Fettuccini Alfredo

Ravioli (Cheese, Meat, Spinach and Cheese, or Butternut Squash)

Hors D'oeuvre Platters

Fruit and Cheese Display

Served with Crackers

Baked Brie

Stuffed with your choice of: Apricot, Cranberry, Pecan, or Walnut and Brown Sugar

Served with assorted Crackers and Breads

Mediterranean Platter

Prosciutto, Salami, Capicola, Roasted Peppers, Artichokes, Grilled Eggplant, Mushrooms, Marinated Mozzarella, Provolone, Olives, and Roasted Garlic

Served with Assorted Breads

Tuscan Antipasto Platter

Prosciutto, Salami, Capicola, Provolone, Olives, and Roasted Garlic with Sundried Tomato Pesto and Rosemary White Bean Puree

Served with Assorted Breads

Middle Eastern Platter

Hummus, Tabbouleh, Grape Leaves, Olives, and Tomato-Cucumber-Feta Salad

Served with Pita Wedges

Poached Salmon Platter

White Wine Poached Salmon topped with Cucumber Slices and Served with Dill Cream Sauce

Southwest Platter

Salsa, Guacamole, Corn and Black Bean Salad, Sour Cream, and Pico de Gallo

Served with Tortilla Chips

Grilled Vegetable Platter

Assorted Seasonal Vegetables drizzled with a Balsamic Glaze.

Hors D'oeuvre Platters

Focaccia Station

- Homemade Salsa
- Tomato, Basil and Fresh Mozzarella
- Jerk Chicken with Pineapple Salsa
- Italian Salsa
- White Bean and Rosemary Puree
- Sundried Tomato and Basil Tapenade
- Kalamata Olive Tapenade

Choice of Three. Served with Focaccia Squares

Chili Lime Shrimp Platter

Served with Lime Wedges

Bourbon Brown Sugar Shrimp

Tequila Lime Shrimp

Served with Salt and Lime Wedges

**Sliced Tenderloin Platter*

Herb Marinated Sliced Tenderloin served with Horseradish Sauce and Dinner Rolls

Dips

- Spinach and Artichoke
- Buffalo Chicken
- Mexican
- Crab
- Taco
- Southwestern

Served with Tortilla Chips and Pita Chips

Hors D'oeuvres

Seafood

Chili Lime Shrimp

Tequila Lime Shrimp

Bourbon Brown Sugar Shrimp

**Seared Scallops*

Scallops wrapped in Bacon

Grilled Salmon Brochette

**Seared Tuna*

**Assorted Sushi*

Crab Cake with Tartar Sauce

Beef, Lamb and Pork

Steak and Cheese Egg Rolls

Chorizo and Date Wrapped in Bacon

**Beef Satay with Peanut Sauce*

Prosciutto and Melon

**Mini Beef Wellington*

**Sliders (Beef or Pulled Pork)*

Sausage and Fontina Stuffed Mushroom

Poultry

Duck Confit Egg Rolls with a Ginger Soy Sauce
Chicken Satay with a Peanut Dipping Sauce
Coconut Chicken Skewers with an Apricot Dipping Sauce
Teriyaki Chicken Skewers with a Plum Dipping Sauce
Sesame Chicken Skewer with Ginger Soy Dipping Sauce
Pecan Chicken Skewers with Mango Coulis
Curry Chicken Salad in a Cucumber Cup
Buffalo Chicken Egg Rolls

Vegetarian

Endive with Chèvre, Grapes and Walnuts
Walnut and Gorgonzola Stuffed Mushrooms
Spinach and Cheese Stuffed Mushrooms
Atrancini with Pomodoro Sauce and Shaved Parmesan
Ricotta, Basil and Tomato Tartlets
Asparagus Tartlets
Assorted Mini Quiche
Mac and Cheese Bites
Buffalo Mac and Cheese Bites
Butternut Squash Risotto Balls
Goat Cheese and Sundried Tomato Tartlets
Tomato, Mozzarella, Pesto Skewers
Fig and Goat Cheese Tartlets
Blue Cheese Stuffed Figs

Seafood Entrées

Shrimp Scampi

Jumbo Shrimp Sautéed in a Garlic Lemon White Wine Sauce over Linguine

Lobster Risotto

Fresh Lobster Meat and Creamy Risotto with Sweet Peas, Grape Tomatoes, and Asparagus

Baked Stuffed Shrimp

Jumbo Shrimp Stuffed with a Lemon Crab Parsley Stuffing

Grilled Mahi Mahi

Grilled Mahi Mahi Fillet topped with a Roasted Corn Salsa

Grilled Swordfish Romesco

Grilled Swordfish Steak topped with Red Pepper and Toasted Almond Sauce

Paella

Mussels, Shrimp, Calamari and Chorizo tossed with Peas and Aromatic Saffron Rice

Salmon

- Grilled with Mango Salsa
- Poached with Dill Crème
- Sesame Seared with a Teriyaki Glaze
- Pan Seared With Lemon
- Pecan Crusted with a Pomegranate Glaze
- Blackened
- Pistachio Crusted

Poultry Entrées

Chicken Picatta

Pan Seared Chicken sautéed in Lemon, White Wine, Garlic, Butter Sauce with Capers

Chicken Marsala

Pan Seared Chicken sautéed with Mushrooms and Ham in Marsala Wine Sauce

Lemon Artichoke Chicken

Pan Seared Chicken sautéed with Mushrooms and Artichokes in Lemon White Wine Sauce

Chicken Saltimboca

Pan Seared Chicken sautéed in Lemon Caper Butter Sauce, topped with Prosciutto and Mozzarella

Chicken Parmesan

Fried Chicken Cutlets topped with Marinara Sauce and Mozzarella

Chicken Cordon Bleu

Fried Chicken Cutlets stuffed with Prosciutto and Fontina Cheese

Bourbon Pecan Chicken

Pan Seared Chicken sautéed in a Bourbon Glaze and Topped with Toasted Pecans

Jamaican Jerk Chicken

Grilled Chicken marinated in Jerk Sauce and served with Pineapple Salsa

Stuffed Chicken Breast

- Spinach and Boursin
- Spinach and Crab
- Orzo and Olive
- Pecan Cranberry

**Pan Seared Duck Breast*

Pan Seared Duck Breast sautéed with Cherries and topped with Balsamic Port Glaze

**Grilled Duck Breast*

Grilled Duck Breast topped with a Blood Orange Reduction

Pork, Beef and Lamb Entrées

**Pork Chop*

Pan Seared Pork Chop Sautéed with Vinegar Peppers and Potatoes

**Bacon Wrapped Pork Loin*

Oven Roasted Bacon Wrapped Pork Loin with Bourbon BBQ Sauce

**Asian Glazed Pork Loin*

Oven Roasted Pork Loin with an Asian Ginger Glaze with Sweet and Sour Apple Chutney

Beef Short Ribs

Braised Beef Short Ribs with Carrots, Celery, and Onions in a Red Wine Sauce

Veal Marsala

Pan Seared Veal sautéed with Mushrooms and Ham in a Marsala Wine Sauce

Veal Picatta

Pan Seared Veal sautéed in a Lemon, White Wine, Garlic, Butter Sauce with Capers

Veal Saltimboca

Pan Seared Veal sautéed in a Lemon Caper Butter Sauce and topped with Prosciutto and Mozzarella

Veal Osso Buco

Braised Veal Shank, Carrots, Celery and Onions in a Red Wine Pomodoro Sauce

Braised Lamb Shank

Braised Lamb Shank with Carrots, Celery and Onions in a Red Wine Sauce

Vegetarian Entrées

Mushroom Risotto

Creamy Risotto Blended with Sautéed Wild Mushrooms and Parmesan Cheese

Mushroom Marsala

Sautéed Wild Mushroom Medley in a Marsala Wine Sauce

Eggplant Roulade

Sliced Eggplant rolled with Herbed Ricotta and Mozzarella Cheese. Topped with Pomodoro Sauce

Roasted Portobello Mushroom Cap

Oven Roasted Portobello Mushroom Cap stuffed with a Sundried Tomato and Basil Risotto

Eggplant Parmesan

Fried Eggplant Cutlets topped with Marinara Sauce and Mozzarella

Stuffed Acorn Squash

Oven Roasted Acorn Squash stuffed with an Apricot, Fig and Fresh Herb Stuffing

Macaroni and Cheese

Cavatappi Pasta tossed in our Signature Cheese Sauce and Topped with a Cheesy Cracker Crust

Cavatappi a la Fare

Cavatappi Pasta sautéed with Sundried Tomatoes, Basil and Artichokes in a Garlic Parmesan Cream Sauce

Pasta Primavera

Linguine sautéed with Seasonal Vegetables in a Garlic White Wine Sauce

Side Dishes

Starches

Parmesan Polenta Cake

Cherry Farro Risotto

Lemon Asparagus Risotto

Mushroom Risotto Cake

Wild Rice Pilaf

Autumn Harvest Rice

Creamy Mashed Potatoes

Roasted Garlic Mashed Potatoes

Gorgonzola Mashed Potatoes

Roasted Red Bliss Potatoes

Roasted Fingerling Potatoes

Ginger Mashed Sweet Potatoes

Wild Rice Pilaf with Sundried Tomatoes and Pinenuts

Wild Rice Blend with Toasted Pecans and Cranberries

Vegetables

Grilled Asparagus

Roasted Cauliflower and Brussel Sprouts

Roasted Brussel Sprouts and Bacon

Bourbon Glazed Carrots

Broccoli Rabe

Green Beans Almondine

Roasted Seasonal Vegetables

Maple Glazed Roasted Squash

Apple Cinnamon Butternut Squash Puree

BBQ's

Staff Required

**Basic BBQ*

Hamburgers, Hot Dogs, Grilled Chicken, Corn on the Cob, Potato or Garden Salad, Sliced Watermelon, Chips, Pickles, Rolls, and Condiments

**New England BBQ*

Marinated Steak Tips, Barbecue Chicken, Baked Beans, Bowtie Pasta Salad, Corn on the Cob, Sliced Watermelon, Chips, Pickles, Rolls, and Condiments

Italian BBQ

Sausage with Peppers and Onions, Homemade Meatballs, Rosemary Chicken, Tortellini Pasta Salad, Focaccia Bread, Corn on the Cob, Sliced Watermelon, Chips, and Condiments.

Southern BBQ

Spicy Barbecue Chicken, Barbecue Ribs, Homemade Chili, Coleslaw, Corn Bread, Corn on the Cob, Sliced Watermelon, Chips, and Condiments.

**Simple Fare's Famous BBQ*

Grilled Lamb Kabobs, Marinated Steak Tips, Marinated Grilled Chicken, Grilled Vegetables, Corn on the Cob, Sliced Watermelon, Caesar Salad, Chips, Rolls, and Condiments.

*BBQ's and Lambakes quoted individually.
Prices include Set-up, and Staff.*

Desserts

Freshly Baked Cookies

Assorted Cookies and Dessert Bars

Assorted Tea Cookies

Assorted Mini Pastries

Chocolate Covered Strawberries

Simple Fare Catering

Make Every Event a Truly Special Occasion

Simple Fare provides full-service catering. Whether you're planning an intimate gathering for a family reception, an annual charity black-tie gala, or a large, glittering holiday affair to celebrate with your corporate staff, Simple Fare Catering will make your event a truly special occasion. Our catering specialist will work with you to set the right tone, select the perfect menu, and create an atmosphere that will make you and your guests feel pampered and completely at ease.

Our creative hors d'oeuvres, sandwich platters, and sumptuous entrées are always fresh, well prepared, and guaranteed to thrill your guests. Custom pastries and elegantly designed cakes are a specialty, and service is always impeccable. From venue selection to decor, we can make any occasion memorable and unique.

From planning to perfect ending, let us help you every step of the way.

Unforgettable Weddings

Creative Cuisine. Impeccable Service.

Your wedding day is one of the most important days of your life. The music, the flowers, and the food – nothing less than perfection will do. We at Simple Fare understand. We have the knowledge and experience to make your day the very best it can be.

It all begins with the planning and you can rely on us to help you every step of the way. Once you've determined your guest list and budget, we can help you decide upon a menu. We are pleased to offer you an extensive array of pre-arranged menu selections, including distinctive appetizers and hors d'oeuvres, and spectacular entrées and desserts. Or, if you wish, we can work with you to develop a menu that is more personalized. Special requests are, of course, always welcome.

We can then help you determine the number of tables and chairs you will need, how they can best be arranged, how the food will be served, and the linens you will need. Along with our impeccable cuisine and service, we are able to provide flatware, glassware, utensils, and table dressings – almost anything imaginable.

On the day of your wedding, we will deliver everything in a timely manner and arrange it all beautifully. Our staff of professionals will graciously serve each course and be on hand to ensure all goes smoothly. Finally, we will handle the entire cleanup.

This is your special day. So, relax, enjoy, and leave the rest to us at Simple Fare Catering.

To learn more, or to make an appointment to discuss your wedding plans, call 781.391.3335 or email me at karyn@simplefarecatering.com

Catering Services

All Parties are Quoted Individually.

Event Planning Services

In addition to helping you plan your menu, we can assist you with so much more. Selecting a venue, handling the rentals, and coordinating with all of your vendors. We pride ourselves on making your event effortless so you can relax and enjoy!

Rentals

Simple Fare will work with you to rent the necessary items for your event. In addition to providing food, Simple Fare also rents tables, chairs, tents, china, glassware, flatware, linens and other event staples. Rental costs are estimated until a final guest count is determined and depend on style selection.

Bar Service

When you provide your own beverages, Simple Fare Catering offers bar service, ranging from standard full bars to specialty bars such as martini, frozen blended bars and non-alcoholic options. We can recommend brands and stock levels – and develop a general plan for beverage service.

Simple Fare does not sell alcohol. However, we can assist you in ordering your bar needs from a local liquor distributor. Liquor liability is mandatory on all events where Simple Fare staff is handling alcohol; this includes set-up and break-down of a self-service bar. Liquor Liability and a bartender are strongly recommended for any event over 30 guests. A \$2.00 per person charge incurs when any alcohol is handled and/or served by Simple Fare's staff. There is an additional \$75 for any party wishing to be covered under our insurance policy.

All of our bartenders are TIPS certified to ensure safe and responsible alcohol service.

Catering Services

Staffing Expenses

Simple Fare Catering's professional staff of waiters, bartenders, event managers and chefs are billed at hourly rates of 28.00 to 40.00 per hour (portal to portal).

Staffing needs are assessed based on the type of event, number of guests, and menu being served. We do require specific levels of staffing to ensure a quality experience.

The following information is being provided to assist you in evaluating the potential costs for a fully staffed catering event. It is important to note that Simple Fare focuses on providing our customers with exceptional quality in both the food that we serve and the level of service our staff provides. Simple Fare prepares and serves all food for catering events in a timely manner to ensure the highest quality.

Staff time estimates and staff amounts are at the discretion of Simple Fare Catering

Function Manager \$40.00 per hour

Chef \$40.00 per hour

Bartender \$30.00 per hour

Server \$28.00 per hour

All staffed events require a manager (5-hour minimum). A minimum of 4 hours is charged for each additional staff person. Events on holidays or holiday weekends are subject to time and a half. All staff charges are estimates until the end of the event plus clean-up time.

Additional travel time and hourly charges may be incurred.

Full Service Price Estimates include food, service, and rentals.