



CORPORATE CATERING MENU

Simple Fare can cater your corporate lunch drop-off, staffed events, Friday happy hour, board meeting breakfasts, pop-ups in the courtyard, tented charities, or product unveilings. We can do it all, from sandwiches to BBQ's to formal dinners. When necessary, our staff will deliver and set-up tables, chairs, and electric ovens for locations that do not have a corporate kitchen. Whatever is needed to serve you at your corporate event, we will bring to you!

Want to place an order?

Email: MAEGHAN@Simplefarecatering.com

Call: 508 417 8910





BREAKFAST - PACKAGES & PLATTERS

Simple Fare Continental (Minimum 8) V

\$15.95pp

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

Breakfast Burrito Bar (Minimum 10)

\$17.50pp

Choice of Burritos, Seasonal Fruit, Homefries, Salsa, Juice & Coffee

Choice of 3:

Egg and Cheese, Vegetable, Ham, Bacon, Sausage, Turkey Sausage, Meat Lovers & All Veggie VE

Breakfast Sandwich Bar (Minimum 8)

\$16.50pp

Choice of Sandwiches, Seasonal Fruit, Homefries, Juice & Coffee

Choice of 3:

Egg and Cheese, Ham, Bacon, Sausage, Turkey Sausage, Spinach & Feta cheese

Healthy Fit (Minimum 8) V GF

\$14.95pp

Yogurt and Oatmeal Bar, Seasonal Fruit, Juice and Coffee

Served with: Brown Sugar, Maple Syrup, Raisins, Walnuts, Granola and Fresh Berries

Freshly Baked Quiche (requires 48hr notice)

Medium - 7.5" \$13.95

Freshly Baked in Assorted Sizes and Flavors

Large - 11" \$26.95

Choice of:

Lorraine, Seasonal Vegetable, Tomato & Feta, Spinach & Feta, Ham & Cheese, or Artichoke & Mushroom

Seasonal Frittata GF

Traditional Italian Baked Omelet w/Potatoes & Vegetables

Vegetarian

Full Pan \$89.95 - Half Pan \$49.95

W/Protein

Full Pan \$99.95 - Half Pan \$59.95

Breakfast Meats GF

\$3.95pp

Bacon, Ham, Pork Sausage or Turkey Sausage

Home Fried Potatoes GF

\$2.25pp



BREAKFAST - PLATTERS

(Minimum order 8)

Assorted Bagel Platter V With a Variety of Preserves, Cream Cheeses, and Butter	\$3.50pp
Freshly Baked Muffins V With a Variety of Preserves and Butter	\$3.75pp
Sliced Coffee Cakes V An Assortment of Fresh Baked Coffee Cakes	\$3.75pp
Assorted Breakfast Pastries V Freshly Baked Croissants, Scones, and Muffins, with Preserves, and Butter	\$4.25pp
Bagels & Smoked Salmon V Served with Sliced Tomato, Eggs, Red Onion, Capers, and Assorted Cream Cheeses	\$13.95pp
Breakfast Burritos Freshly Cooked Egg & Cheese w/Peppers & Onions on a Wrap served w/Salsa	\$5.95pp \$2.00ea/pp
Add On: Ham, Bacon, Sausage, Turkey Sausage, or Meat Lovers	
Breakfast Sandwiches Freshly Cooked Egg w/American Cheese, served on a Choice Of: Bagel, Croissant or English Muffin	\$4.95pp
Add Ons: Ham, Bacon, Sausage, Turkey Sausage, or Seasonal Vegetablesa	\$2.00ea/pp \$6.95pp
Classic French Toast V	\$7.95pp
Belgian Waffles V	\$9.95pp
Buttermilk Pancakes V	\$8.95pp
Chocolate Chip or Blueberry Pankcakes V	\$10.95pp
All Pancakes, Waffles, and French Toast are Served w/Pancake Syrup Substitute Vermont Maple Syrup	\$2.00pp
Toppings for Pancakes, waffles or French Toast: Homemade Whipped cream, Chocolate Syrup, Butterscotch Syrup, Berry Compote, Assorted Chocolate Chips and Nuts, or Fresh Berries	\$1.00ea/pp

*We can Provide GLUTEN FREE, VEGETARIAN and VEGAN options upon request for an upcharge



BREAKFAST - FRESH FRUIT & YOGURT

(Minimum order 8)

Sliced Fruit Platter **VE GF**

S \$65 - M \$95 - L \$135

Assorted Fruits & Berries Sliced on a platter

Fresh Fruit Salad **VE GF**

\$5.95pp

Assorted Fruits and Berries

Berries & Cream **V GF**

\$7.95pp

Assorted Fresh Berries served w/Chantilly Cream

Assorted Yogurts **V GF**

\$2.25pp

An Assortment of Flavored Yogurt cups

Yogurt Parfaits **V**

\$6.50pp

Strawberry & Vanilla Yogurt w/Assorted Berries and Granola

Overnight Oats Parfait **VE**

\$6.50pp

Rolled Oats & Oat Milk topped w/Fresh Berries & Granola

BREAKFAST - BEVERAGES

Box of Fresh Brewed Hot Coffee or Tea

\$30

Box of Fresh Brewed Iced Coffee or Tea

\$30

Gallon of Fresh Lemonade

\$30

Gallon of Fresh Brewed Arnold Palmer

\$30

Assorted Bottled Juices

\$3.00ea

Gallon of Fresh Squeezed Orange Juice

\$25

Assorted Bottled Snapple

\$3.25pp

Assorted Sodas (12oz cans)

\$1.95pp

Assorted Waters (Seltzer Cans and Bottled Flat Water)

\$2.50pp

Bottled Water

\$1.25ea

Large Glass Bottled Pellegrino

\$4.50ea



SNACK PLATTERS

(Small 10-15 people, Medium 20-25 people, Large 35-40 people)

Sliced Fruit Platter GF VE	S \$65 - M \$95 - L \$ 135
Veggies & Hummus or Ranch Dip GF V	S \$65 - M \$95 - L \$ 135
Cheese & Fruit Platter w/Crackers V	S \$65 - M \$95 - L \$ 135
Add Salami	S \$75 - M \$105 - L \$ 145
Cookies & Brownies V	S \$45 - M \$75 - L \$ 120
Assorted Bagged Potato Chips & Pretzels V	S \$30 - M \$50 - L \$ 80
Assorted Granola Bars V	S \$30 - M \$50- L \$ 80
Tortilla Chips w/Salsa & Guacamole V	S \$65 - M \$95 - L \$ 135

MEETING BREAKS

(Minimum order 8)

Simple Morning Break V	\$6.95pp
Assortment of Fresh Cut Seasonal Fruit and Granola Bars	
Simple Afternoon Break V	\$11.50pp
Assortment of Fresh Cut Seasonal Fruit, Veggies, Chips, Dips & Brownies	
Simple Individual Break V	\$10.50pp
Assortment of Granola Bars, Bagged Chips, Whole Fruits, Veggie & Hummus Cups	
Simple Dips Break V GF	\$8.50pp
Tortilla Chips, Potato Chips & Vegetables served w/ Salsa, Hummus, Onion Dip & Ranch Dip	
Simple Mediterranean Break	\$11.00pp
Assortment of Veggies & Pita Triangles w/Hummus & Tzatziki Dip, Salami, Cheese & Crackers	
Simple Dessert Break V	\$4.50pp
Assortment of Cookies, Dessert Bars and Brownies	
Simple To-Go Break V	\$5.50pp
Assortment of Whole Fruits, Bagged Chips, Pretzels & Granola Bars	



SOUP

(Serves 8 cups, all soups come with 8oz cups)

Beef Stew

\$29.95

Seared Angus Beef, Potatoes, Pearl Onions, Carrots and Celery
Slowly Simmered in a Hearty Beef Stock and Red Wine Reduction

Chicken Noodle Soup

\$29.95

Roasted Chicken with Carrots, Onions, Celery and Herbs slow cooked in
Handcrafted Chicken Stock

Turkey Rice Soup GF

\$29.95

Roasted Turkey with Carrots, Onion, Celery, Mushrooms and Spiced with Rice

Minestrone VE

\$27.95

Ditalini pasta, White Beans, Tender Garden Vegetables simmered in Handcrafted Vegetable Stock

New England Clam Chowder

\$29.95

Tender New England Clams, Potatoes, Onions and Pork slow cooked in a Creamy Clam Stock

Pasta e Fagioli

\$27.95

Slow Cooked White Beans, Tomato, Spinach, Bacon, Italian herbs and Spices in
Handcrafted Chicken Stock and topped with Aged Parmesan Cheese

Beef Chili GF

\$29.95

Tender Angus Beef, Green Peppers, and Red Beans Slow Simmered with Tomatoes
and Southwestern Spices

Gazpacho VE GF

\$27.95

Traditional Spanish Chilled Soup with Tomatoes, Cucumbers, Bell Peppers, Garlic,
Onion, Extra Virgin Olive Oil and Vinegar

Watermelon Gazpacho VE GF

\$27.95

A Refreshing Summer Gazpacho made with Fresh Watermelon, Vegetables and Garden Mint



SANDWICH PLATTERS

(Minimum order 8)

All Sandwich platters come with variety of 4 different sandwiches.

Intern Sandwich Platter Served with Homemade Potato Chips	\$13.95pp
Apprentice Sandwich Platter Served with Homemade Potato Chips and Assorted Cookies and Dessert Bars	\$15.95pp
Corporate Sandwich Platter Served with Choice of Salad, Homemade Chips, and Assorted Cookies and Dessert Bars	\$18.95pp
Executive Sandwich Platter (24hr notice) Served with Choice of Deluxe Salad, Homemade Chips, and Assorted Cookies and Dessert Bars	\$20.95pp
Simple Fare Sandwich Platter (24hr notice) Served with Choice of Salad, Homemade Chips, Sliced Seasonal Fruit Platter, and Assorted Cookies and Dessert Bars	\$21.95 pp
Simply Elegant Sandwich Platter (24hr notice) Served with Choice of Deluxe Salad, Homemade Chips, Sliced Seasonal Fruit Platter, Assorted Cookies and Dessert Bars	\$21.95pp
Deluxe Sandwich Platter (24hr notice) Assorted Sandwiches served with Choice of Deluxe Salad, Homemade Chips, Sliced Seasonal Fruit Platter, and Assorted Mini Pastries	\$24.95pp
Health Smart Sandwich Platter Assorted Vegetarian, Roast Turkey and Grilled Chicken Sandwiches served with Choice of Salad, Whole Fruits, and Granola Bars	\$18.95pp
Simple Fare Boxed Lunch Assorted Sandwiches served with Homemade Chips, Cookie, Fruit and Bottled Water	\$17.95pp
Executive Fare Boxed Lunch Assorted Sandwiches served with Homemade Chips, Pasta Salad, Cookie, Fruit and Bottled Water	\$19.95pp
House Made Onion Dip (Add On) Sourcream French Onion Chip Dip	\$1.00pp

*We can Provide GLUTEN FREE, VEGETARIAN and VEGAN options upon request for an upcharge



SANDWICHES

(Minimum order 8)

Roast Beef & Horseradish	\$13.95
Herb Roast Beef, Cheddar, Lettuce, Tomato, Onion and Horseradish Mayo on a Brioche Roll	
Roast Beef & Boursin	\$13.95
Herb Roast Beef, Boursin Cheese, Lettuce and Tomato on a Brioche Roll	
Grilled Chicken & Caramelized Onions	\$12.95
Grilled Marinated Chicken, Mayo, Caramelized Onions, Lettuce and Tomato on Ciabatta Bread	
Caprese V	\$11.95
Fresh Mozzarella, Tomato and Homemade Pesto on Ciabatta Bread	
Chicken Pesto	\$12.95
Grilled Marinated Chicken, Fresh Mozzarella, Tomato and Homemade Pesto on Ciabatta Bread	
Chicken Salad	\$12.95
House Made Chicken Salad with Lettuce and Tomato on a Bulkie Roll	
Italian	\$13.95
Mortadella, Prosciutto, Capicola, Salami, Lettuce, Tomato, Onion, Pickles, Hot Peppers, and Provolone Cheese on Focaccia Bread	
Tuna Salad	\$12.95
House Made Tuna Salad with Lettuce and Tomato on a Bulkie Roll	
Chipotle Pork & Avocado Wrap	\$13.95
Roast Pork, Avocado Spread, Corn and Black Bean Salsa, Romaine and Chipotle Mayo	
Chicken Caesar Wrap	\$12.95
Romaine Lettuce, Grilled Chicken, Parmesan Cheese and Caesar Dressing	
Greek Chicken Wrap	\$12.95
Mixed Greens, Grilled Chicken, Hummus, Tomatoes, Olives, Cucumbers and Tzatziki Sauce	
Turkey, Cranberry & Stuffing Wrap	\$12.95
House Roasted Turkey Breast, Homemade Stuffing, Cranberry Sauce and Mayo	
Roasted Vegetable & Hummus Wrap VE	\$12.95
Roasted Seasonal Vegetables, Tabbouleh and Hummus and Romaine Lettuce	
Homemade Potato Chips V	\$1pp
Add House Made Sour Cream French Onion Dip (\$1 upcharge)	

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SALAD BOWLS

(Small 8-10ppl, Medium 15-20ppl, Large 25-30ppl)

Garden Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Mixed Greens with Tomatoes, Red Onion, Cucumber, and Bell Peppers,
and House Made Balsamic Dressing

Classic Caesar Salad **V**

S \$49.95 M \$89.95 L \$129.95

Crisp Romaine topped with Homemade Croutons, Caesar Dressing and Parmesan Cheese

Greek Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Mixed Greens topped with Feta Cheese, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives,
Red Onion and House made Greek dressing

Apple Walnut Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Mixed Greens with sliced Apples, Candied Walnuts, and House Made Balsamic Dressing

Cranberry Walnut Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Mixed Greens with Dried Cranberries, Candied Walnuts, Blue Cheese Crumbles,
and House Made Balsamic Dressing

Cherry Goat Cheese Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Mixed Greens with Dried Cherries, Candied Walnuts and Goat Cheese Crumbles,
and House Made Balsamic Dressing

Pear Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Mixed Greens with Fresh Pears, and Candied Walnuts, Cherry Tomatoes,
Goat Cheese Crumbles, and House Made Balsamic Dressing

Citrus Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Mixed Greens with Mandarin Oranges, Grapefruit Segments, and Bell Peppers,
and House Made Lemon Dressing

Strawberry Spinach Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Baby Spinach topped with Fresh Strawberries, Toasted Sliced Almonds,
Goat Cheese Crumbles, and House Made Balsamic Dressing

Bacon Gorgonzola Salad **GF**

S \$59.95 M \$99.95 L \$139.95

Baby Spinach topped with Crispy Bacon, Gorgonzola Crumbles and House Made Balsamic Dressing

Spinach & Portobello Salad **V GF**

S \$49.95 M \$89.95 L \$129.95

Baby Spinach topped with Portobello Mushroom, Roasted Red Peppers,
Goat Cheese Crumbles and House Made Balsamic Dressing

Salad Additions:

Grilled Chicken

\$5.00pp

Grilled Shrimp

\$7.00pp

Grilled *Salmon

\$8.00pp

Grilled *Steak

\$9.00pp



DELUXE SALAD PLATTERS

(Minimum Order 8)

Sesame Chicken Salad

\$14.95pp

Crisp Romaine topped with Sesame Chicken, Crispy Asian Noodles, Roasted Peanuts, Mandarin Oranges and House Made Sesame Dressing

Sesame Salmon Salad **CF**

\$18.95pp

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

Caprese Salad **V CF**

\$10.95pp

Mixed Greens topped with Sliced Fresh Mozzarella, and Vine Ripe Tomatoes and a Balsamic Drizzle

Pecan Chicken Salad

\$15.95pp

Mixed Greens with Pecan Crusted Chicken, Sliced Pears, Dried Cranberries, Blue Cheese crumbles and House Made Balsamic Dressing

HEARTY SALAD BOWLS

(Small 10-15ppl, Medium 20-25, Large 30-40ppl)

Pesto Pasta Salad **V**

S \$49.95 M \$89.95 L \$129.95

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

Greek Pasta Salad **V**

S \$49.95 M \$89.95 L \$129.95

Bow Tie Pasta tossed with Roasted Red Peppers, Baby Spinach, Feta cheese, and Housemade Creamy Greek Dressing

Homestyle Pasta Salad **V**

S \$49.95 M \$89.95 L \$129.95

Bow Tie Pasta Tossed with Onions, Peppers, Cucumbers, Black Olives and Housemade Creamy Italian Dressing

Red Bliss Potato Salad **V**

S \$49.95 M \$89.95 L \$129.95

Red Bliss Potatoes, Red Onion, Celery, Garlic and Seasonings tossed with Mayonnaise

Corn & Black Bean Salad **VE**

S \$49.95 M \$89.95 L \$129.95

Fire Roasted Corn, Black Beans, Poblano Peppers, Jalapeño peppers, Red peppers, Onions, and Cilantro tossed with Housemade Chipotle Vinaigrette.

Quinoa Salad **VE**

S \$49.95 M \$89.95 L \$129.95

Quinoa mixed tossed with a blend of fresh seasonal vegetables tossed with Housemade Lemon Vinaigrette

Italian Orzo Salad **VE**

S \$49.95 M \$89.95 L \$129.95

Cherry tomatoes, Chickpeas, Cucumbers, Fresh Basil, and Chopped Spinach, tossed with Housemade Italian Vinaigrette



BOXED GOURMET SALADS

(Minimum order 8)

Gourmet Salads are pre-assembled and individually packaged,
All salads can be made Vegetarian, Gluten Free and Dairy Free.

La Fiesta GF

\$15.95pp

Herb Roasted Chicken, Crisp Romaine, Roasted Red Peppers, Black Beans, Roast Corn,
Mango, Avocado, Cheddar-Jack Cheese and Housemade Chipotle Ranch Dressing

The Greek GF

\$15.95pp

Grilled Chicken, Crisp Romaine, Kalamata Olives, Artichokes, Red Onion,
Grape Tomatoes, Cucumbers, Feta cheese, and Housemade Greek Dressing

Classic Cobb GF

\$15.95pp

Grilled Chicken, Crispy Bacon, Mixed Greens, Tomatoes, Hard Boiled Egg, Avocado,
Blue Cheese Crumbles, and Housemade Ranch Dressing

Grilled Salmon Caesar

\$16.95pp

Herb Grilled Salmon Filet, Crisp Romaine, Grape Tomatoes, Shredded Parmesan
Housemade Croutons and Caesar Dressing

*Steak Chimichurri GF

\$17.95pp

Grilled Spice Rubbed Sirloin Steak, Mixed Greens, Red Cabbage, Grape Tomatoes, Roast Corn,
Housemade Cilantro Lime Vinaigrette and a Lime Wedge

Autumn Salad GF

\$15.95pp

Herb Grilled Chicken, Mixed Greens, Quinoa, Roasted Sweet Potato, Mandarin Orange,
Pumpkin Seeds, Goat Cheese Crumbles and Housemade Balsamic Dressing.

Napa Shrimp

\$16.95pp

Grilled Marinated Shrimp, Napa Cabbage, Red Cabbage, Carrots, Bell Peppers,
Wonton Strips, and Housemade Citrus Vinaigrette



BOXED GOURMET BOWLS

(Minimum order 8)

Gourmet Salads are pre-assembled and individually packaged,
All salads can be made Vegetarian, Gluten Free and Dairy Free.

Harvest Warm Bowl **GF**

\$15.95pp

Grilled Herb Chicken, Shredded Kale, Wild Rice, Apples, Roasted Butternut Squash,
Goat Cheese, Toasted Almonds and Housemade Cranberry Walnut Vinaigrette

Tex Mex Warm Bowl **GF**

\$15.95pp

Grilled Herb Chicken, Shredded Kale, Quinoa, Corn and Black Bean Salsa, Avocado,
Tortilla Strips and a Housemade Cilantro Lime Vinaigrette

Portobello Warm Bowl **V**

\$15.95pp

Roasted Portobello and Red Peppers, Baby Spinach, Wild Rice, Goat Cheese,
Roasted Garlic Tofu and Housemade Honey Balsamic Vinaigrette.

Asian Warm Bowl

\$15.95pp

Grilled Herb Chicken, Shredded Cabbage and Kale, Quinoa, Cucumber,
Crispy Noodles, Cilantro and Housemade Sesame Ginger Vinaigrette

Southwest Bowl **GF**

\$15.95pp

Grilled Herb Chicken, Spring Mix, Corn and Black Bean Salsa, Avocado, Tomato,
Tortilla Strips and Housemade Chipotle Buttermilk Ranch

Mediterranean Bowl **GF**

\$15.95pp

Grilled Herb Chicken and Falafel, Crisp Romaine, Shredded Kale, Cucumbers, Tomatoes,
Onion, Feta, Hummus, and Housemade Tzatziki Dressing

Autumn Harvest Bowl **GF**

\$15.95pp

Grilled Herb Chicken, Crispy Bacon, Mixed Greens, Shredded Kale, Apples, Pumpkin Seeds,
Roasted Beets, Roasted Butternut Squash, Blue Cheese and Housemade Honey Balsamic Vinaigrette.

Plant Powered Bowl **VE**

\$14.95pp

Shredded Kale, Quinoa, Black Beans, Chickpeas, Shredded Carrots, Pumpkin Seeds,
Dried Cranberries and Housemade Citrus Vinaigrette.



BUILD YOUR OWN BOWLS

(Minimum order 8)

An Assortment of Meats, Grains, Veggies, and Toppings to create your own Hearty Bowl!

BYO Burrito Bowl

\$15.95pp

Add your own selection of toppings to a warm bowl of White Rice:

Protein: Braised Beef, Shredded Pork or Roasted Vegetables,

Toppings: Refried beans, Tomatoes, Olives, Red Onions, Cheddar Cheese, Salsa, Guacamole Pico, Sour Cream, Shredded Lettuce and Tortilla Strips

BYO Southwestern Bowl

\$17.95pp

Add your own selection of toppings to a warm bowl of Rice, Quinoa, Cauliflower Rice or Greens

Protein: Blackened Chicken, Pulled Pork, Smoked Tofu

Toppings: Shredded Carrots, Chickpeas, Corn & Black Bean Salsa, Broccoli, Guacamole, Tortilla Strips, Pumpkin Seeds, Tomato

Sauces: Chipotle Ranch, Buttermilk Ranch, Chili Lime Sauce, Salsa



SIMPLE FARE PACKAGES

Simple Fare Package (Minimum 10)

\$17.95pp

Main (Choose 2):

Baked Ziti, Chicken Parmesan, Chicken Broccoli Ziti, Sausage Peppers Onion,
Eggplant Parmesan, Lemon Artichoke Chicken, Chicken Piccata, Chicken Marsala

Side (Choose 2):

Rice Pilaf, Roasted Vegetables, Roasted Potatoes, Green Beans, Quinoa Salad, Broccoli

Salad (Choose 1):

Garden Salad, Caesar Salad, Greek Salad, Cranberry Walnut Salad

Mixed Grill Package (Minimum 10)

\$19.95pp

Main (Choose 3):

BBQ Chicken, Grilled Marinated Chicken, Teryaki Chicken, Grilled Steak Tips, Grilled Sausage,
Grilled Shrimp (\$1 upcharge), Grilled Salmon (\$2 upcharge)

Side (Choose 2):

Rice Pilaf, Roasted Vegetables, Roasted Potatoes, Green Beans, Quinoa Salad, Broccoli

Salad (Choose 1):

Garden Salad, Caesar Salad, Greek Salad, Cranberry Walnut Salad

Greek Package (Minimum 10)

\$19.95pp

Tips topped with Sauteed Peppers & Onions, Served with Falafel, Rice, Pita Bread,
Greek Salad, Tzatziki and Hot Sauce

Main (Choose 3):

Chicken Tips, *Lamb Tips (\$2 upcharge), Steak Tips, Veggie Tips

Mediterranean Package (Minimum 10)

\$17.95pp

Grilled Chicken Tips, Stuffed Grape Leaves, Olives, Feta cheese, Hummus and Tzatziki Sauce.
Served With Greek Pasta Salad, Greek Salad and Pita Bread

Simple Fare BBQ (Minimum 10)

\$19.95pp

Served with Cornbread

Main (Choose 3):

Pulled Pork, Pulled Chicken, Brisket, Boneless Ribs, Smoked Chicken, Smoked Sausage,
Smoked Tofu

Side (Choose 3):

Potato Salad, Coleslaw, Homestyle Pasta Salad, Mashed Potatoes, Garden Salad, Mac n Cheese,
Roasted Vegetables, Roasted Potatoes



COLD ENTRÉE PLATTERS

(Minimum Order 8)

Asian *Beef & Vegetables

\$19.95pp

Sliced Asian Marinated Beef with Sautéed Vegetables over Sesame Noodles

Cuban Style Pork Loin GF

\$15.95pp

Sliced Cubano Rubbed Roast Pork Loin over Quinoa Salad

Grilled Chicken & Vegetables GF

\$15.95pp

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

Salmon & Asparagus GF

\$18.95pp

Grilled Honey Lemon Salmon served atop an Asparagus and Pepper Salad

Grilled *Steak and Southwest Corn GF

\$19.95pp

Grilled Marinated Steak with a Roasted Corn and Black Bean Salad

ITALIAN TRAYS

(Half Tray serves 10-15ppl, Full Tray serves 20-25ppl)

Lasagna V

3 Cheese

\$59.95 / \$99.95

Vegetable

\$59.95 / \$99.95

Beef

\$69.95 / \$109.95

4 Cheese Baked Ziti V

\$49.95 / \$89.95

Pasta & Meatballs

\$69.95 / \$109.95

Chicken Broccoli & Ziti

\$69.95 / \$109.95

Ravioli V

\$59.95 / \$99.95

Cheese, Spinach and Cheese, or Butternut Squash

Italian Sausage, Peppers & Onions

\$69.95 / \$109.95

Eggplant Parmesan

\$59.95 / \$99.95

Chicken Marsala w/Pasta

\$69.95 / \$109.95

Chicken Piccata w/Pasta

\$69.95 / \$109.95



APPETIZER PLATTERS

(Small 10-15 ppl, Medium 20-25 ppl, Large 35-40 ppl)

Cheese & Fruit Display **V GF**

S\$65 M\$90 L\$135

Assortment of Cheeses, Honey, Jam, Seasonal Fruits, & Crackers

Salumi, Cheese & Fruit Display **GF**

S\$75 M\$105 L\$145

Assortment of Cured Meats, Cheeses, Honey, Jam, Seasonal Fruits, & Crackers

Baked Brie **V**

M \$75

Brie Wrapped in Puff Pastry and Stuffed w/Choice of: Apricot, Cranberry Pecan, or Walnuts & Brown Sugar. Served w/Assorted Crackers & Breads

Mediterranean Platter **GF**

S\$75 M\$105 L\$145

Prosciutto, Salami, Capicola, Roasted Peppers, Artichokes, Mushrooms, Marinated Mozzarella, Provolone, and Olives
Served w/Assorted Breads

Tuscan Antipasto Platter **GF**

S\$75 M\$105 L\$145

Prosciutto, Salami, Capicola, Provolone, Olives, and Roasted Garlic with Sundried Tomato Pesto and Rosemary White Bean Puree
Served w/Assorted Breads

Middle Eastern Platter **V GF**

S\$70 M\$95 L\$140

Hummus, Tabbouleh, Grape Leaves, Olives, and Tomato-Cucumber-Feta Salad
Served w/Pita Wedges

Poached Salmon Platter **GF**

M \$105.95

Whole Filet of White Wine Poached Salmon topped with Cucumber Slices
Served with Dill Cream Sauce

Southwest Platter **V GF**

S\$65 M\$90 L\$135

Salsa, Guacamole, Corn and Black Bean Salad, Sour Cream, and Pico de Gallo
Served w/Tortilla Chips

Grilled Vegetable Platter **V GF**

S\$60 M\$85 L\$130

Assorted Seasonal Vegetables Grilled and Drizzled with a Balsamic Glaze



APPETIZER PLATTERS Cont.

(Small 10-15ppl, Medium 20-25ppl, Large 35-40ppl)

Chicken Wings GF

Buffalo, Sweet & Spicy, Honey BBQ or Sweet Chili

1/2 pan \$69.95 full pan \$110.95

Chili Lime Shrimp Platter GF

Served w/Lime Wedges

S\$65 M\$125 L\$165

Tequila Lime Shrimp Platter GF

Served w/Lime Wedges & Salt

S\$65 M\$125 L\$165

Bourbon Brown Sugar Shrimp Platter GF

S\$65 M\$125 L\$165

Sliced Tenderloin Platter GF

Herb Marinated Sliced Tenderloin served with Horseradish Sauce and Rolls

\$Market

Focaccia Station

M \$90

Focaccia Squares Served w/Choice of 3 Spreads/Dips (all are GF):

Homemade Salsa VE

Tomato w/Basil and Fresh Mozzarella V

Jerk Chicken with Pineapple Salsa

White Bean and Rosemary Puree VE

Sundried Tomato and Basil Tapenade VE

Kalamata Olive Tapenade VE

Spinach & Artichoke Dip GF

M \$60

Blend of Spinach, Artichokes and Cheeses, Served Warm

Buffalo Chicken Dip GF

M \$80

A Creamy Blend of Buffalo Sauce, Cheeses and Pulled Chicken Served Warm

Taco Layer Dip GF

M \$75

Layers of Taco Seasoned Ground Beef, Refried Beans, Shredded Cheese, Sour Cream, Fresh Salsa and Black Olives

All Dips are served with a Choice Of:

Housemade Pita Chips, Tortilla Chips or Potato Chips



APPETIZER STATIONS

(Minimum 25 - 72 Notice)

Asian Station

\$19.95pp

- Sushi Display
- "Mings" Beef with Orange Ginger Sauce
- Assorted Pot Stickers with Apricot Ginger Soy Sauce
- Crab Rangoons with Duck Sauce
- Vegetable Spring Rolls with Plum Sauce

New England Station

\$Market

- Clam Chowder Shots
- Beef Sliders
- Fried Mac and Cheese Bites
- Mini Lobster Rolls
- Crab Cakes

Seafood Station

\$Market

- Shrimp Cocktail
- Oysters on the Half Shell
- Cherry Stone Clams
- King Crab Claws

Mediterranean Station

\$19.95pp

- Grilled Lamb Chops with Mint Pesto
- Arancini with Pomodoro Sauce
- Fig, Prosciutto, and Blue Cheese Crostini
- Tomato Mozzarella Skewers
- Mini Beef Wellington with Demi-Glacé

Southwestern Station

\$19.95pp

- Southwest Platter
- Avocado Mousse in a Tortilla Crisp
- Make your Own Mini Taco Bar
- Pulled Pork Sliders
- Jalapeño Cheddar Scones



INDIVIDUAL HOR D'OEUVRES - SEAFOOD

(Minimum order 1 dozen)

Chili Lime Shrimp GF	\$2.25ea
Tequila Lime Shrimp GF	\$2.25ea
Bourbon Brown Sugar Shrimp GF	\$2.25ea
Crab Cake w/Tuscan Remoulade Sauce	\$2.75ea
*Pan Seared Scallops w/Aioli GF	\$Market
Scallops wrapped in Bacon GF	\$Market
*Pan Seared Sesame Tuna GF	\$3.50ea
*Assorted Sushi GF	\$3.95ea

INDIVIDUAL HOR D'OEUVRES - BEEF, PORK & LAMB

(Minimum order 1 dozen)

Steak and Cheese Egg Rolls	\$2.75ea
Chorizo and Date Wrapped in Bacon GF	\$2.75ea
*Beef Satay with Peanut Sauce GF	\$2.75ea
Prosciutto and Melon GF	\$2.25ea
*Sliders (Cheeseburger or Pulled Pork)	\$3.50ea
*Mini Beef Wellington	\$3.50ea
*Lamb Lollipops w/Balsamic Glaze (Minimum 2 Dozen) GF	\$Market



INDIVIDUAL HOR D'OEUVRES - POULTRY

(Minimum order 1 dozen)

Chicken Satay with a Peanut Sauce GF	\$2.50ea
Coconut Chicken Skewers w/Apricot Sauce	\$2.75ea
Sesame Chicken Skewer w/Ginger Soy Sauce GF	\$2.25ea
Pecan Chicken Skewers w/Mango Coulis	\$3.25ea
Teriyaki Chicken Skewers w/Plum Sauce GF	\$2.50ea
Curry Chicken in a Cucumber Cup GF	\$3.00ea
Buffalo Chicken Egg Rolls	\$3.50ea
Mini Chicken Quesadilla w/Fresh Salsa	\$3.95ea
Fried Chicken & Waffle Skewer w/Maple Syrup or Hot Honey	\$3.25ea

INDIVIDUAL HOR D'OEUVRES - VEGETARIAN

(Minimum order 1 dozen)

Tomato, Mozzarella Pesto Skewers V GF	\$2.50ea
Walnut and Gorgonzola Stuffed Mushrooms V	\$2.75ea
Spinach and Cheese Stuffed Mushrooms V	\$2.75ea
Stuffed Mushrooms VE	\$2.75ea
Arancini w/Pomodoro Sauce and Shaved Parmesan V	\$2.75ea
Assorted Mini Quiche V	\$2.50ea
Mac and Cheese Bites V	\$2.50ea
Butternut Squash Arancini w/Pumpkin Sauce V	\$2.75ea
Mini Veggie Quesadilla w/Fresh Salsa V	\$2.50ea
Goat Cheese and Sundried Tomato Tartlets V	\$2.50ea
Fig and Goat Cheese Tartlets V	\$2.50ea



ENTRÉE TRAYS - POULTRY

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

Chicken Cacciatore GF	\$65.95 / \$115.95
Pan Seared Chicken sauteed with Peppers, Mushrooms and Black Olives with white wine in a light tomato sauce	
Chicken Picatta	\$65.95 / \$115.95
Pan Seared Chicken sautéed in Lemon, White Wine, Garlic, and Butter Sauce with Capers	
Chicken Marsala	\$65.95 / \$115.95
Pan Seared Chicken sautéed with Mushrooms and Ham in Marsala Wine Sauce	
Lemon Artichoke Chicken	\$65.95 / \$115.95
Pan Seared Chicken sautéed with Artichokes in Lemon White Wine Sauce	
Chicken Saltimbocca	\$65.95 / \$115.95
Pan Seared Chicken sautéed in Lemon White Wine Sauce, topped with Prosciutto and Mozzarella	
Chicken Parmesan	\$65.95 / \$115.95
Fried Chicken Cutlets topped with Marinara Sauce and Mozzarella	
Chicken Cordon Bleu	\$65.95 / \$115.95
Fried Chicken Cutlets stuffed with Prosciutto and Fontina Cheese	
Bourbon Pecan Chicken	\$65.95 / \$115.95
Pan Seared Chicken sautéed in a Bourbon Molasses Glaze and Topped with Toasted Pecans	
Jamaican Jerk Chicken GF	\$65.95 / \$115.95
Grilled Chicken Marinated in Jerk Sauce and served with Pineapple Salsa	
Oven Roasted Turkey Breast	\$65.95 / \$115.95
Served with Gravy	

*All items can be made Gluten Free for additional \$1pp



ENTRÉE TRAYS - SEAFOOD

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

Shrimp Scampi

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

\$84.95 / \$124.95

Baked Stuffed Shrimp

Jumbo Shrimp Stuffed with a Lemon Crab Parsley Stuffing

\$85.95 / \$125.95

Salmon GF

\$74.95 / \$120.95

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

ENTRÉE TRAYS - BEEF, PORK & LAMB

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

*Pork Chop GF

\$59.95 / \$109.95

Pan Seared Pork Chop Sautéed with Vinegar Peppers and Potatoes

*Asian Glazed Pork Loin GF

\$59.95 / \$109.95

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

*Bacon Wrapped Pork Loin GF

\$59.95 / \$109.95

Oven Roasted Bacon Wrapped Pork Loin with Bourbon BBQ Sauce

*Roasted Pork Tenderloin GF

\$59.95 / \$109.95

Oven Roasted Pork Loin with Gravy

*Grilled Steak Tips GF

\$110.95 / \$210.95

Grilled Steak Tips with Peppers, Onions and Potatoes

Beef Short Ribs

\$110.95 / \$210.95

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

Veal Marsala

\$99.95 / \$199.95

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

Veal Picatta

\$99.95 / \$199.95

Pan Seared Veal Medallions sautéed in a White Wine Lemon Caper Butter Sauce

Veal Saltimbocca

\$110.95 / \$210.95

Pan Seared Veal Medallions sautéed in a White Wine Lemon Sauce and topped with Prosciutto and Mozzarella

*All items can be made Gluten Free for additional \$1pp



ENTRÉE TRAYS - VEGETARIAN

(Half Pan Serves 8-10ppl, Full Pan Serves 18-20ppl)

Cherry Farro Risotto VE	\$59.95 / \$99.95
Creamy Farro Blended with Dried Cherries & Herbs	
Lemon Asparagus Risotto GF V	\$59.95 / \$99.95
Creamy Risotto Blended with Roasted Asparagus and Lemon with Parmesan Cheese	
Mushroom Risotto GF V	\$59.95 / \$99.95
Creamy Risotto Blended with Sautéed Wild Mushrooms and Parmesan Cheese	
Butternut Squash GF V	\$59.95 / \$99.95
Creamy Risotto Blended with Roasted Butternut Squash and Parmesan Cheese	
Parmesan Risotto GF V	\$49.95 / \$89.95
Creamy Risotto Blended with Veggie Broth and Parmesan Cheese	
Eggplant Roulade GF V	\$59.95 / \$99.95
Eggplant rolled with Herbed Ricotta and Mozzarella Cheese. Topped with Pomodoro Sauce	
Roasted Portobello Mushroom Cap GF VE	\$64.95 / \$104.95
Oven Roasted Portobello Mushroom Cap stuffed with a Sundried Tomato and Basil Risotto	
Eggplant Parmesan V	\$59.95 / \$99.95
Pan Fried Eggplant Cutlets topped with Marinara Sauce and Mozzarella	
Macaroni and Cheese V	\$49.95 / \$89.95
Elbow Pasta tossed in our Signature Cheese Sauce and Topped with a Cheesy Cracker Crust	
Cavatappi a la Fare V	\$64.95 / \$104.95
Cavatappi Pasta sautéed with Sundried Tomatoes, Basil, Artichokes and Garlic Parmesan Cream Sauce	
Tofu Stir Fry VE	\$64.95 / \$104.95
Stir Fried Tofu with Seasonal Vegetables, served over Jasmine Rice	

*All items can be made Gluten Free for additional \$1pp



SIDE DISH TRAYS - STARCH & VEGETABLES

(Half pan serves 10-15ppl, Full pan serves 20-25ppl)

Parmesan Risotto GF	1/2 \$49.95 F \$89.95
Wild Rice Pilaf VE GF	1/2 \$49.95 F \$89.95
Lemon Jasmine Rice VE GF	1/2 \$49.95 F \$89.95
Autumn Harvest Rice VE GF	1/2 \$49.95 F \$89.95
Creamy Mashed Potatoes V GF	1/2 \$49.95 F \$89.95
Roasted Red Bliss Potatoes VE GF	1/2 \$49.95 F \$89.95
Ginger Mashed Sweet Potatoes V GF	1/2 \$49.95 F \$89.95
Homestyle Stuffing V	1/2 \$49.95 F \$89.95
Grilled Asparagus VE GF	1/2 \$49.95 F \$89.95
Roasted Cauliflower and Brussel Sprouts V GF	1/2 \$49.95 F \$89.95
Roasted Brussel Sprouts and Bacon GF	1/2 \$49.95 F \$89.95
Bourbon Glazed Carrots V GF	1/2 \$49.95 F \$89.95
Green Beans Almondine V GF	1/2 \$49.95 F \$89.95
Roasted Seasonal Vegetables VE GF	1/2 \$49.95 F \$89.95
Maple Glazed Roasted Squash V GF	1/2 \$49.95 F \$89.95
Butternut Squash Puree V GF	1/2 \$49.95 F \$89.95
Sauteed Broccoli with Garlic and Oil VE GF	1/2 \$49.95 F \$89.95



BBQ'S & CLAMBAKE

(Inquire for pricing)

All include Hamburgers and Hot Dogs.

BBQ's and Clambakes quoted individually. Please inquire for pricing.

(Price include Set-up, Breakdown, Staff and Paper Goods.)

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, Foccacia Bread, Corn on the Cob, Sliced Watermelon, Chips, Pickles, and Condiments.

South of the Border BBQ

Spicy Barbecue Chicken, Barbecue Ribs, Homemade Chili, Garden Salad, Corn Bread, Corn on the Cob, Sliced Watermelon, Chips, Pickles, and Condiments

Simple Fare's Famous BBQ

Grilled Lamb Tips, Marinated Steak Tips, Barbecued Chicken, Jambalaya, Marinated Grilled Vegetables, Corn on the Cob, Sliced Watermelon, Caesar Salad, Chips, Pickles, Rolls, and Condiment.

Simple Fare's Clambake

1¼ Lb. Lobster or 12 Oz. Sirloins, Steamers, Corn on the Cob, New England Clam Chowder, Garden Salad, Potato Salad, Sliced Watermelon, Rolls and Butter



DESSERT

Freshly Baked Cookies	\$1.50ea
Assorted Brownies and Dessert Bars	\$2.50ea
Assorted Cookies and Dessert Bars	\$2.50ea
Assorted Mini Pastries	\$30 dozen
Assorted Cupcakes	\$20 half dozen

EXTENDED SERVICES

All orders can be picked up free of charge or Delivered using our own Delivery Drivers, charged based on location and mileage

Biodegradable Plates, Napkins & Flatware	\$1.50pp
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Full Disposable Chafing Pan and Sterno Set up	\$10ea
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Catering Attendant:

(we add additional 20% gratuity on Food for staffed events)

On-Site all day: Setup, Refresh & Breakdown/Cleanup

\$40/Hour

Drop off with extended Set-up

\$50/Event Day

Staff: Servers, Bartenders, Chef & Event Manager

Inquire

Staff needs are determined by type of event and food service

(we add additional 20% gratuity on Food for staffed events)

Linens/Furniture: Ovens, Chairs, Tables, Napkins & Tablecloths

Inquire

We will coordinate and order these rental items for your event

All Orders require at least 24 hour notice and some 48 Hours.
Please inform us if a person in your party has a food allergy or dietary restriction.
Prices are subject to change.

*Consumer advisory warning for raw foods in compliance with the Department of Public Health,
we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health