

Simply Delicious Catering

Hors D'oeuvres

Meatballs in Chili Sauce

Home-style meatballs served in a tangy chili sauce.

Bite Size BBQ

Taco shells loaded with our smoked BBQ chicken, lettuce, cheese, and tomato. Tray garnished with sour cream and green onion.

Chicken Spinners

A "twist" on tortilla rolls. Filled with tender chicken, three cheeses, green chilies and olives, garnished with homemade salsa and sour cream.

Miniature Crab Cakes

Bite sized crab cakes with creamy rémoulade sauce.

Spinach Artichoke Dip

Parmesan cheese blended with spinach and artichokes, served warm with tortilla chips.

Marinated Cheese

A variety of cheese that is arranged by alternating colors, garnished with pimento and green onion, accompanied by a variety of crackers.

Shrimp Salad Scoops

Cooked shrimp, green onion and parsley in a creamy rémoulade sauce served in a crunchy tortilla scoop.

Bacon Wrapped Water Chestnuts

Water chestnuts wrapped in crisp bacon and baked to perfection in our secret sauce.

Party Rye Puffs

A homemade rye puff filled with a creamy corned beef filling garnished with caraway seed.

Spinach Shrimp Torte

Three layers high, this torte is always a big hit. Layers of herbed cheese with a center layer of spinach, shrimp and Parmesan cheese. Served with assorted crackers.

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Cucumber Canapés

Crisp cucumber slices atop party rye, piped with Italian cream cheese and garnished with fresh dill. Very refreshing!

Sausage Stars

A blend of pork sausage, cheddar and Monterey Jack cheeses baked in a crisp wonton wrapper garnished with ranch dressing and black olives.

Crudités Platter

Seasonal vegetables beautifully arranged and accompanied by homemade ranch dipping sauce.

Crab Rangoon Dip

A luxurious crab dip served warm with fried wonton chips. Made with real crab meat. Very elegant!

Cheddar Cheesecake

A cheddar cheesecake served on a rye crust. A nice alternative to a usual cheese ball or assorted cheese tray. Served in wedges with crackers.

Chicken Satay

Tender marinated chicken breast seasoned with soy, curry and peanut sauce. Served with a homemade peanut sauce and green onion.

Tomato Basil Bruschetta

Bring Mediterranean flavor to the table with this appetizer of garlic, olive oil, tomato and basil. (seasonal)

Mushroom Tartlets

Squares of filo dough hold mounds of creamy mushrooms flecked with fresh parsley.

Mini Burgers

These are as cute as a button and tasty, too. Just about three bites, topped with cheese, tomato, pickle and Bistro sauce.

Candied Smokies

Smokies wrapped in bacon, slow cooked in a sweet glaze.

Chèvre Champignons

Mushrooms stuffed with goat cheese, spinach and bacon.

Mushroom Crostini

Sautéed mushrooms and garlic on a toasted baguette with truffle oil and Fontina cheese.

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Asparagus Tarts

Puff pastry topped with nutty Gruyere cheese and Asparagus and baked until golden.

Hot Buffalo Chicken Dip

A hot creamy dip loaded with tender chicken & hot sauce. Served with corn chips.

French Onion Dip

Just as yummy as the soup, loaded with onions & cheeses. Served hot with crackers.

Mini Tomato BBT's

Soft white bread rounds topped with creamy parmesan, bacon & basil and Roma tomatoes. Garnished with cracked pepper.

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Dinner Menu

Pork Wellington*

Tenderloin of pork, layered with Boursin cheese, baked to perfection in a crisp phyllo crust. Served with an apple sage sauce.

Chicken Pomodora*

Tender chicken breasts smothered in a cream and tomato sauce, laced with vodka.

Baked Ham*

Citrus baked ham, served with plum chutney.

Chicken Lasagna Florentine*

Layers of chicken, spinach, mushrooms and a homemade herbed cheese sauce.

Beef Stroganoff*

Loads of tender beef strips, mushrooms, and onions served in pastry shells.

Chicken and Ham Rolls a la Swiss*

Chicken and ham rolled together, lightly breaded and served with a white sauce.

Grill Plate*

Grilled slices of beef and pork tenderloin, served with homemade gravy and barbeque sauce.

Manicotti and Meatballs*

Homemade crepes filled with ricotta and Parmesan cheeses, smothered in homemade marinara and meatballs.

Stuffed Alfredo Chicken

Tenderized breasts of chicken wrapped around bundles of sausage, spinach and ricotta cheese. Baked in a creamy Alfredo sauce and topped off with Roma tomatoes.

Sour Cream Chicken Enchiladas

Tender white meat and three types of cheese, wrapped in a warm tortilla, covered with mild or hot enchilada sauce. Very hearty and just the right amount of spice! This entrée includes Spanish rice and nacho bar.

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Chicken Elegant

A chicken breast topped with garlic herb cheese & wrapped in filo. Served with a champagne shallot sauce.

Stuffed Pork Loin

Tender pork stuffed with garlic, rosemary, apricots & cranberries. Served with a port reduction.

*this dinner comes with a salad and homemade rolls with butter.

Dinner salad can be prepared in an edible Parmesan cheese bowl for an extra \$1.50 a person

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Salads

Layered Vegetable Salad with Creamy Dill Dressing

Salad greens, sweet bell pepper, red onion, celery, carrots, tomatoes and Artichoke hearts tossed in a homemade creamy dill dressing.

Field Greens with Homemade Ranch or Italian Dressing

Field greens and romaine lettuce loaded with cucumbers, julienne carrots, Tomatoes and homemade croutons.

Harvest Salad

Field greens with dried cranberries, almonds, blue cheese, and cucumbers in a homemade raspberry vinaigrette.

Fruit Salad with Poppy Seed Dressing

Chunks of peaches, pineapple, Strawberries and melon in a refreshing poppy seed dressing.

Strawberry Spinach Salad with Raspberry Vinaigrette

Fresh Fruit Salad

Seasonal Fresh Fruit

Smashed Potato Salad

Like a well dressed baked potato, cold mashed potatoes with sour cream, green onion and bacon.

Macaroni Salad

Classic macaroni salad.

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Side Dishes

Roasted Asparagus
Texas Baked Beans
Broccoli Almandine
Roasted Brussel Sprouts with Pancetta
Green Bean Bundles
White and Wild Rice
Zucchini Parmesan
Roasted Cauliflower
Classic Stuffing
Double-Baked Potato Casserole
Parmesan Angel Hair
Maple Glazed Baby Carrots with Dried Cranberries & Pecans
Garlic Mashed Potatoes
White Wine Vegetable Medley

Also available

Assorted Dessert Tray

May include: Miniature Cheesecakes, Gourmet Toffee Bars, Lemon Poppy Seed Bread, Miniature Peanut Butter Cups, Baklava, Cream Puffs, Key Lime and White Chocolate Tarts, and much, much more!

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Lunch Menu

Pizza Pasta

Silly spaghetti with meat of your choice (pepperoni or sausage), bell peppers, mushrooms and onions. Loaded with mozzarella and parmesan cheeses. This entrée includes garlic bread and choice of salad.

Chicken or Beef Philly

Yummy European rolls, loaded with strips of chicken or beef, green and red bell peppers and onion in a creamy sauce.

Italian Beef Hoagie with Cheese

Slow simmered beef with bell peppers and onion. Served hoagie style. Choice of salad and chips.

Chicken Souvlaki

Chunks of chicken breast marinated in lemon, garlic and oregano. Cooked with loads of bell peppers, onions and carrots. Served with lemon parsley rice and choice of salad.

Manicotti and Meatballs

Homemade crepes filled with ricotta and Parmesan cheeses, smothered in homemade marinara and meatballs. This entrée includes salad and homemade rolls with butter.

Asian Chopped Salad with Hoisin-Ginger Dressing

Spinach and romaine lettuce topped with grilled chicken, carrots, scallions, mandarin oranges and cashews. Comes with homemade roll and butter.

Teriyaki Style Chicken Skewers

Grilled cubes of chicken skewered with pineapple and green onion. Served on a bed of fried rice and stir-fry vegetables.

Pulled Pork Barbeque

Served piled high on Texas Toast with Texas style baked beans and classic coleslaw.

Soup, Sandwich and Salad Buffet

Choice of two soups, assorted deli style sandwiches and salad choice. (Soup choices include Stuffed Baked Potato, Broccoli Cheddar, Chicken with Wild Rice, Roasted Red Pepper Bisque or Mushroom Sage).