



Station Packages

Breakfast

Personal Frittata Station

\$125

Farm fresh egg frittata station served with shredded cheddar, bacon, sour cream, and pico de gallo. Serves 12 people.

Waffle Station

\$150

Belgian waffle station with pure maple syrup, fresh berries, bananas, hazelnut chocolate spread, whipped cream, butter, candied bacon, and chicken tenders. Serves 12 people.

Brunch Station

\$600

Serves 20 people and includes: Individual quiches, Finger sandwiches, Rosemary oven-roasted potatoes, Avocado toast and honey ricotta morning berries, Toast, Yogurt parfait with housemade granola, Prosciutto caprese platter, Fruit Platter, Cookie and brownie platter

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Station Packages

Lunch

Tenderloin Platter \$300

Sliced tenderloin with balsamic onions, bacon jam, creamy horseradish, and whole grain mustard served with fresh bread rolls.

Sandwich Platter \$175

Options include your choice of turkey brie, shaved beef, chicken caprese, and vegetable tartine or a taste of each.

Grazing Table \$700

Charcuterie of salamis and cheeses presented on platters and on the display table. Bread sticks, focaccia, pretzels, crostinis, other embellishments such as dried fruit, nuts, chutneys. We add finger sandwiches, petite quiche, fruit display to continue the graze phase. Marinated mozzarella display, bruschetta, and Mediterranean olives to pair with the offerings. **Serves 20 people.**

Slider Station \$700

Slider Station serves 20 people and includes:

Cheeseburger Sliders with bacon tomato jam, Pulled BBQ pork sliders with crisp coleslaw, Chicken sliders smashed avocado, Homemade baked macaroni and cheese, Sea salted steak wedge fries, Creamy coleslaw, Loaded potato salad, Cookies and brownie platter



Station Packages

Lunch Continued

Taco Bar

\$600

Serves 20 people and includes: Beef tacos, Shredded chicken tacos, Yellow rice, Black beans, Mini beef empanadas, Condiments are shredded lettuce, shredded cheese, pico de gallo, sour cream, and fresh jalapenos, Tostadas, hard shell tacos, and soft flour tortillas, Fried corn chips and baby vegetables guacamole platter, Crumpled queso, salsa, and salsa verde.

Smoked Salmon Grazing Board

\$300

Serves 10 people and includes: Smoked salmon ribbons, Hard-boiled organic cage free eggs, Plain and flavored bagels, Fresh avocado, Sliced radish, Capers, tomato, red onion, Herb cream cheese and plain cream cheese, and Fresh herbs and citrus wedges.



A La Carte

Breakfast

Fried Chicken Tenders \$125

Crispy Country Chicken tenders with honey mustard, honey barbeque, and ketchup.

Rosemary Roasted Potatoes \$99

Pan-fried stove top roasted potatoes rubbed with sea salt, pepper, and rosemary.

Bakery Basket \$75

Assorted bagels, croissants, and chive and salmon smears.

Cheesy Hashbrown Casserole \$99

Grated farm potatoes with baked gourmet cheese.

Tex Mex Hash \$125

Chorizo, black beans, corn kernel, and cilantro.

French Toast Brulee \$99

French toast Brulee served with warm maple syrup, sweet butter, and whip cream.



A La Carte

Breakfast Continued

Cowboy Hash **\$125**

Shredded beef, grilled onions, and brown gravy.

Lox Bagel Platter **\$175**

Assortment of bagels with smoked salmon, herb cream cheese, plain cream cheese, lettuce, tomato, and onion.

Avocado Toast **\$99**

Crushed avocado, cilantro, tomato, and cotija cheese.

Personal Quiches **\$99**

Individual quiches including broccoli feta and ham and cheddar options.

Breakfast Meats **\$135**

Piled high crisp bacon, breakfast sausage, and griddled Canadian bacon.



A La Carte

Lunch

Penne Pasta

\$165

Penne pasta tossed in a light whole grain mustard and sun-dried tomato cream sauce, chicken, spinach, mushroom, and parmesan cheese.

Salad Trio

\$165

Deli tuna salad, deviled egg salad, and creamy fresh herb chicken salad served on a bed of lettuce with tomatoes and flatbreads.

Chicken Caprese

\$165

Chicken cutlets brushed in basil pesto with torn basil, fresh mozzarella, plum tomato, baby arugula, EVO, and balsamic drizzle.

Lobster Roll

\$200

Mini lobster rolls (24 half lobster rolls) with orange aioli sauce.



A La Carte

Lunch Continued

Deli Coleslaw

\$75

Old-fashioned deli coleslaw.

Grilled Shrimp Lollipops

\$199

Options include two flavors. 3 shrimp skewer of mojito style with cilantro, lime and traditional style grilled served with a side of horseradish cocktail sauce and citrus sections.

Broiled Salmon

\$199

Asian orange glazed salmon served over crunchy cabbage slaw and edamame salad with ginger vinaigrette.



A La Carte

Sides

Harvest Salad

\$95

Tender green salad baby tomato, sunflower seeds, pumpkin seeds, butternut squash, carrot wisps, crumpled goat cheese, cranberries, with a red wine vinaigrette.

Afternoon Pasta Salad

\$95

Mediterranean pasta salad kalamata olives, tomato, basil, cucumber, and chunked feta, roasted tomato and vegetables.

Garden Salad

\$95

Tender greens, chickpeas, heirloom tomatoes, baby cucumber, carrot sticks, sprouts, and broccoli & cauliflower with a homestyle balsamic vinaigrette.

Burrata Salad

\$99

Beefsteak tomato, fresh burrata, torn basil, shaved shallots, crisp capers, baby greens served with herb balsamic vinaigrette.

Kale Caesar Salad

\$95

House crotons, shaved parmesan, lemon creamy vinaigrette.



A La Carte

Sides Continued

Creamy Loaded Potato Salad	\$95
Greek Salad Spears of romaine lettuce, tomato, kalamata olives, onions, and aged feta.	\$95
Truffle Mac & Cheese Baked truffle mac and cheese.	\$95
Lobster Mac Truffle mac and cheese with poached lobster meat.	\$150
Treats	
Fresh Donuts & Scones	\$75
Assorted Cookies & Brownies	\$75
Cheesecake & Strawberries New York style cheesecake with fresh organic strawberries.	\$75



A La Carte

Treats

Individual Yogurt Granola Parfaits

\$75

Greek yogurt with natural raw honey, house-made granola, and piled high with fresh berries.

Local Farmers Fruit Platter

\$75

Seasonal ripened melons, tropical fruit, and fresh berries.

Fresh Muffins

\$75

Homemade blueberry, chocolate chip, and bran muffins with honey-kissed cream cheese icing and whipped butter on the side.

Grazing Boards

Burrata Board

\$175

Fresh Burrata, sliced buffalo mozzarella, ribbons of prosciutto, and salami. Marinated olives, sweet balsamic-soaked baby tomato salad, fruit, fresh herb pesto, EVO brushed crostini, and cracker flats. Balsamic and olive oil offerings.

Medi Board

\$150

Arrangement of garden fresh vegetables, spiced olives, hummus, edamame hummus, almonds, dried fruit selection, tabbouleh, and Israeli salad. Served with Naan and pita bread.



A La Carte

Grazing Boards Continued

Focaccia Board

\$150

Shaved salami, bruschetta, whipped burrata spread, olive tapenade, roasted spiced chickpeas, shaved parmesan, baby arugula, roasted vegetables bruschetta, basil pesto. EVO brushed Focaccia and balsamic vinegar offerings.

Tapas Board

\$175

prosciutto ribbons and salami, roasted artichoke, thyme, stuffed dates with goat cheese, whipped ricotta honey spread, whole grain mustard, and EVO balsamic offerings served with crostini and cracker flats.

