

GOURMET TO GO

Simply Foods

CATERING DELIVERY

The majority of orders order feeds 12 people. Served a room temperature.

BREAKFAST

SCRAMBLED EGGS STATION

Farm fresh eggs scramble station served with shredded cheddar, bacon, sour cream, and salsa.

\$125

PERSONAL QUICHES

Individual quiches including broccoli feta and ham and cheddar options. One order serves 12 and includes six of each option.

\$100

BREAKFAST MEATS

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

\$150

FRENCH TOAST BRULE

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

\$100

FRIED CHICKEN TENDERS

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

\$125

ROSEMARY POTATOES

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

\$100

BELGIAN WAFFLE STATION

Pure maple syrup, berries, bananas, hazelnut spread, whipped cream, butter, candied bacon, and chicken tenders.

\$150

BAKERY BASKET

Assorted bagels, croissants, and chive and salmon smears.

\$75

HASH BROWN CASSEROLE

Grated farm potatoes with baked gourmet cheese.

\$100

TEX MEX HASH

Chorizo, black beans, corn kernel, and cilantro.

\$150

COWBOY HASH

Shredded beef, grilled onions, and brown gravy.

\$150

LOX BAGEL PLATTER

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

\$175

AVOCADO TOAST

Crushed avocado, cilantro, tomato, and cotija cheese.

\$175

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LUNCH

PENNE PASTA

Penne pasta in a pommery cream sauce, chicken, spinach, baby tomato, mushroom, and Parmesan cheese.

\$165

SALAD TRIO

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

\$175

CHICKEN CAPRESE

Chicken Caprese with basil, fresh mozzarella, plum tomato, baby arugula, EVO, and balsamic drizzle.

\$175

LOBSTER ROLL

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

\$200

SANDWICH PLATTER

Assorted sandwiches including turkey brie, shaved beef, chicken caprese, and vegetable tartine.

\$175

DELI COLE SLAW

Old-fashioned deli cole slaw.

\$75

GRILLED SHRIMP LOLLIPOPS

Options include three skewered Cuban mojito style with cilantro, lime, and mint and traditional style with horseradish cocktail sauce and citrus sections.

\$225

BROILED SALMON

Sweet chili mustard glazed salmon served over edamame salad.

\$300

TENDERLOIN PLATTER

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

\$300

GRAZING BOARDS

BURRATA BOARD

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.

\$175

MEDI BOARD

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

\$150

FOCACCIA BOARD

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.

\$150

TAPAS BOARD

Heirloom pan con tomato, papas brava with chorizo, 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.

\$175



SIDES

HARVEST SALAD

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

\$95

VEGETABLE PLATTER

Herb-rubbed roasted vegetables.

\$95

ORZO

Mediterranean orzo pasta salad Kalamata olives, tomato, basil, cucumber, and chunked feta.

\$95

GARDEN SALAD

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

\$95

BURRATA SALAD

Beefsteak tomato, fresh burrata, torn basil, shaved shallots, olive oil and aged balsamic drizzle.

\$95

KALE CAESAR SALAD

House croutons, shaved Parmesan, lemon creamy vinaigrette.

\$95

LOADED POTATO SALAD

Options include three skewered Cuban mojito style with cilantro, lime, and mint and traditional style with horseradish cocktail sauce and citrus sections.

\$95

GREEK SALAD

Spears of romaine lettuce, tomato, kalamata olives, onions, and aged feta.

\$95

TREATS

FRESH DONUTS & SCONES

\$75

ASSORTED COOKIES & BROWNIES

\$75

CHEESECAKE & STRAWBERRIES

New York style cheesecake with strawberries.

\$75

YOGURT PARFAITS

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

\$75

FARMERS FRUIT PLATTER

Seasonal ripened melons, tropical fruit, and fresh berries.

\$75

FRESH MUFFINS

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

\$75

