

APPETIZERS

Dips & Spreads (\$14.95 each)

** Served w bread/crackers

Roasted Red Pepper Dip

(roasted red peppers/sun dried tomatoes/
cream cheese)

Artichoke Spinach Spread

(tomatoes/cukes/peppers/scallions)

Hummus Dip Platter

Veggies & Dill Dip Platter (\$2pp)

Fruit & Sweet Dip Platter (\$2pp)

Bruschetta (2dz min) (\$1 ea)

(blue cheese & honey/goat cheese & fig/
tomato garlic & basil/olive tapenade & feta)

Chilled Eats:

Cheese & Cracker Asst (\$2pp)

Shrimp Cocktail (Colossal) (\$3pp)

Stuffed Cherry Tomatoes (\$2pp)

(boursin cheese/olive tapenade)

Mini Salmon Wraps (\$3pp)

Roast Beef Mini Roll Ups (\$9.99/dz)

Antipasto Platter (\$3pp)

(italian cold cuts / cheeses / marinated vegetables)

Asparagus wrapped Prosciutto (\$3)

Warm Eats:

Calzones & Stromboli (\$15.99ea)

(sauce on side or inside)

(sausage & roasted peppers/
pepperoni & cheese/saut ed veggies)

Mini Quiche (\$2pp)

Crab Cakes (\$3pp)

Phyllo Triangles (\$3pp)

(feta&spinach/olive tapenade/ shrimp&tomato)

Antipasto Squares (\$3pp)

Mini Homemade Meatballs (\$2pp)

(italian/swedish/sweet&sour)

Raspberry BBQ Ribs (\$3pp)

Stuffed Mushrooms (\$3pp)

(crumbled sausage/bread crumbs/peppers/wine)

Scallops in Bacon (\$3pp)

Marinated Beef Kabobs (\$3pp)

Chicken Wings (\$3pp)

(bbq/buffalo/teriyaki)

MAIN MENU

Salads:

Garden Salad (\$2pp)

(balsamic vinaigrette)

Antipasto (\$3pp)

(italian meats & cheeses/balsamic vinaigrette)

Caesar Salad (\$2pp)

(croutons / parmesan cheese/caesar dressing)

Cobb Salad (\$3pp)

(bacon/turkey/blue cheese/hardboiled egg/
blue cheese dressing)

Greek Salad (\$3pp)

(feta/greek olives & lemon mint dressing)

Italian Pasta Salad (\$2pp)

(italian dressing/broccoli/pepperoni/olives/
cherry tomatoes)

Orzo Salad & Roasted Vegetables (\$3pp)

(feta/pignolis/lemon dressing)

Pasta: (each pan serves 10-12)

Meat or Veggie Lasagna (\$40)

Pesto Ziti (\$35) w/chicken (\$50)

Homemade Mac & Cheese (\$40)

Greek Mac Cheese (\$40)

(feta/cream/panco bread crumbs)

Shrimp Scampi (\$65)

Pasta & Homemade Meatballs (\$40)

Pasta Primavera (\$40)

Penne a la Vodka (\$40)

(tomato vodka sweet cream sauce)

Side Dishes: (each pan serves 10-12)

Eggplant Parmesan (\$40)

Spinach Pie (\$40) (11x17 sheet pan)

Homemade Rice Pilaf (\$2pp)

Twice Baked Potato (\$2pp)

Sweet Roasted Vegetables (\$2pp)

Baked Potato Wedges (\$2pp)

Orzo Salad & Roasted Vegetable (\$3pp)

Main Course:

Sausage Peppers & Mushrooms (\$35)

Homemade Meatballs & Sausage (\$35)

Beef Sirloin w/Pea Pods (\$65)

Glazed Baked Ham (\$60)

Chicken Parmesan (\$50)

(chicken cutlets/tomato sauce/mozzarella)

Chicken Piccata (\$50)

(chicken/lemon/capers)

Chicken Marsala (\$50)

(chicken/marsala wine/mushrooms/
Red Peppers)

Chicken & Broccoli & Penne (\$50)

Pork Tenderloin (\$50)

With Sweet Onion Marmalade

Desserts:

Baklava (\$40)(full sheet pan)

Pizzelles (\$6.99 per 10 oz container)

(anise, vanilla or lemon)

Asst Mini Pastries: (\$12/dz)

brownies, cannolis, carrot cake, tiramisu, whoopie pies,
cream puffs,  clairs etc.

If you do not see what you are looking for ..
please ask us!!

BOXED LUNCH MENU:

(Pre-orders only/Minimum of 20)

Price includes napkins & utensils

Add bottled water for \$1 extra/lunch

THE SIMPLE: \$7.50 each

Includes: sandwich, gourmet potato chips,
And dessert of the day

THE TRADITIONAL: \$8.50 each

Includes: sandwich, gourmet potato chips,
fresh fruit cup and dessert of the day

THE GREEN : \$8.50 each

Large fresh Salad, Handmade Roll,
fresh fruit cup and dessert of the day

THE EXECUTIVE: \$9.50 each

Includes: sandwich, gourmet potato chips,
Fresh fruit cup, fresh tossed salad and
dessert of the day

Sandwich Choices:

Wraps/Paninis/Bulky:

Turkey/Bacon/Cream Cheese/Spinach

Roast Beef/Cheddar/Spinach/Tomato

Ham/Harvarti/Grain Mustard/Spinach

Roast Beef/Boursin/Spinach/Tomato

Turkey/Hummus/Arugula/Roasted Peppers

Large Salad Choices:

Green Garden

(mixed greens/ red pepper/olives/cucumbers

cheddar cheese/sunflower seeds/tomatoes

balsamic vinaigrette)

Antipasto (additional \$1)

(mixed greens/salami/provolone olives/peppers/balsamic
vinaigrette)

Cobb (additional \$1)

(turkey/blue cheese/bacon/avocado
balsamic vinaigrette)

Greek (additional \$1)

(feta/greek olives/lemon mint dressing)

****Optional Salad Dressings available**

CATERING & LUNCHEON GUIDELINES:

Because we make everything fresh...

Please Order at least 24 hours in advance

**Deposit of 50% on all orders placed and balance
due upon delivery.**

**Delivery fee may be incurred for non local
customers.**

**Cancellation policy : 48 hours notice required
for order cancellation. Orders or any portion of,
subject to 100% charge.**

**We reserve the right to adjust prices on published
menu items based on market fluctuations that
may not be reflected on our menu.**



MENU

**Simply Homemade
Catering**

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Holden, MA 01520**

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www.simplyhomemade.net

est. 1998