

ASE

FOOD . PLANNING . COORDINATION . DESIGN

CONNECTING PEOPLE THROUGH FOOD, FUN AND FELLOWSHIP.



Thank you for taking the time to consider booking your event with A Simply Stunning Event, full Service Catering & Event Production Company. It is our pleasure to bestow upon you southern hospitality at its' finest. Our vision is to connect people through great food, fun, and fellowship!

Our mission is to be of service. When you entrust us with your special day we're here from conception to completion of your planning process!

As you purus our menu please keep in mind that these menus are meant as a guide; please feel free to arrange a custom menu with our event planner. We will be happy to work with you on a menu that reflects your style and taste. As always, there is no request that is out of the ordinary, so please do not hesitate to ask.

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Have a special request, We would be happy to assist you with flowers, linen, entertainment, transportation, party rentals or any other services you may require to customize your event.

Please ask our event planner for details and pricing.



Soups, Salads, Entrees And More...

Soup

Half Gal feeds 5-6 Gal feeds 10-12

Chicken, Shrimp and Andouille Sausage Gumbo

\$32.00 ½ Gal \$64.00 Gal

Broccoli Cheese Soup

\$27.00 ½ Gal \$54.00 Gal

Crab and a Shrimp Seafood Bisque

\$35.00 ½ Gal \$70.00 Gal

½ Pan's Feed 12-15 Full Pan Feeds 25-30

Salads

½ Pan's Feed 12-15 Full Pan Feeds 25-30

Broccoli Apple Salad

Broccoli, Carrots , Red Onion, Apples, Pecans, and Dried Cranberries .

\$35.00 ½ Pan \$70.0 Full Pan

Strawberry Fields Salad

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Fresh Strawberries , Feta Cheese, Red Onion, Dried Cranberries , Bacon,
Grilled Chicken, Glazed Pecans, and a Sweet and Tangy Dressing

\$35.00 ½ Pan \$70.00 Full Pan

Garden Green Salad

Spinach , Iceberg Lettuce, Grape Tomatoes, Red Onion, Cheese, Poppy Seed
Vinaigrette

\$20.00 ½ \$40.00 Full Pan

Italian Pasta Salad

Tri Color Pasta Noodles, Chicken, Broccoli, Cheese, Cherry Tomatoes, Red
Onions and Green Peppers with our Special Blend House Dressing

\$35.00 ½ Pan \$70.00 Full Pan

Seven Layer Salad

Green Lettuce, Red Onion, Green Peas, Boiled Eggs, Grape Tomatoes, Aa
Blend of Special Cheeses, and Dressed With our Special Dressing

\$35.00 ½ Pan \$70.00 Full Pan

Rainbow Fruit Salad

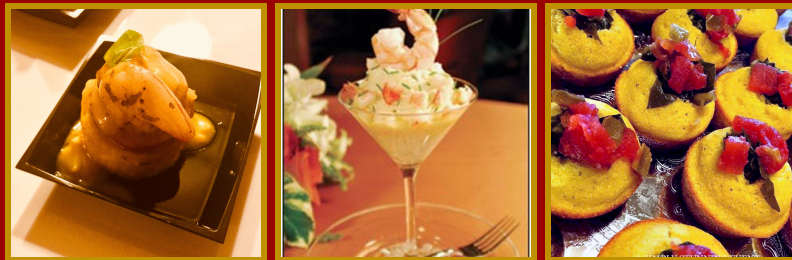
Strawberries , Mangos, Kiwis, Bananas, Blueberries
with Honey Lime Dressing

\$38.50 ½ Pan \$77.50 Full Pan

The Triple Red Salad

Watermelon, Red Grapes, Strawberries, Blackberries
With a Moscato Simple Syrup

\$38.50 ½ Pan \$77.50 Full Pan



Cocktail Party Starters

Shrimp and Grit Cakes

Creamy Grit Cake Rounds with Sautéed Shrimp & Andouille Sausage, and
White Wine Sauce

24 Pieces @ \$38.00

Chicken and Biscuits

Buttermilk Biscuits & Deep Fried Pieces of White Meat Chicken

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Drizzled with a Cajun Spiced Aioli Sauce

32 Pieces @ \$47.00

Stuffed Jalapeño Corn Muffins

Filled with our Boozy Collard Greens and Topped with
Red and Green Tomato Salsa

24 Pieces @ \$15.00

Mini Fresh Baked Pizzas

Our Fully Loaded Thick Crust Pies, With Fresh Made Marinara Sauce, Topped
With Sausage, Shrimp, Green Peppers, Mushroom, and Provolone Cheese

24 Pieces @ \$32.00

Cocktail Meatballs

Jamaican Jerk or Sweet and Spicy

\$47.00 ½ Pan \$94.00 Full Pan

½ Pan's Feed 12-15 Full Pan Feeds 25-30

Uronika's Own Crab Cakes

This is a baked Twist on Joe's Crab Cakes. We use Imitation Crab. Served
with our house brand Remoulade Sauce

Wings, Wangs and Wings

Oven Fried to perfection and served with the most amazing trio of sauces

A Honey Orange Glaze, Jack Daniels Barbecue,

Or our version of Chi Towns Infamous MILD SAUCE

50 Split Wings \$23.00

Pasta

The Most Amazing Lasagna Rolls

Made with Sausage , Ground Beef and our Fresh Pasta Sauce, a Variety of
Italian Cheeses and Rolled in Pasta

The Garden Green Salad and Three Cheese Garlic Bread

\$15.95 Per Person

Spinach and Artichoke Pasta

Contact us @ (708)868-5832 asse@asimplostunningevent.com

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Penne Pasta , Spinach, Artichoke Hearts, Parmesan , Mozzarella and Provolone Cheeses, Butter and Garlic Finished off with a Drizzle of Fresh Lemon

Choice of Salad & Fresh Baked Rolls

\$13.95 Per Person

Mardi Gras Pasta

Fettuccine Pasta Noodles, Red, Green, Yellow Peppers, Shrimp, Andouille Sausage, Creole Seasonings with Tomato Alfredo Sauce

Choice of Salad and Fresh Baked Rolls

\$13.95 Per Person

Entrees

Jerk Chicken Drizzled with a Fresh Cucumber Sauce

Paired With Jamaican Rice and Peas

Steamed Cabbage

Served with a Cucumber Salsa

Fresh Baked Rolls

\$17.00 Per Person

Herb Roasted Chicken

Paired With Garlic, Chives and Rosemary Mashed Potatoes

Honey Bourbon Glazed Carrots

Fresh Baked Rolls

\$15.00 Per Person

Balsamic Braised Short Ribs of Beef

Paired With Rice Pilaf

Oven Roasted Vegetable Medley

Fresh Baked Rolls

\$27.00 Per Person

Roasted Pork Tenderloin with a Peach Glaze

Paired With Baked Macaroni And Cheese

Boozy Collard Greens

Mini Cornbread Muffins

\$25.00 Per Person

Tender Pieces of Deep Fried Fish Fillets (Swai)

Paired With Red Beans and Rice

Sweet Corn on the Cob

Mini Cornbread Muffins

\$17.00 Per Person

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Southern Comfort

Oven Roasted Turkey
Cornbread Dressing
Macaroni and Cheese
Candied Sweet Potatoes
Mixed Greens
Potato Salad
Fresh Cranberry Sauce
Fresh Baked Rolls
Dessert
\$32.00 Per Person

The Wedding

Served with Soup, Salad and Fresh Baked Bread,
Beverages can be added at an additional cost
Filet Mignon in a Mushroom Cream Sauce,
Smashed Red Potatoes with Garlic Roasted Asparagus Spears
\$32.00 Per Person

Blackened Whitefish Fillet with a Creole Butter Sauce,
Paired With Jambalaya and Southern Style Green Beans
\$32.00 Per Person

Honey Glazed Salmon
Paired With Wild Rice
And Roasted Teriyaki Green Beans
\$32.00 Per Person

Herb Roasted Chicken with a Creamy Garlic Sauce
Paired With Red Pepper Sautéed Spinach, Roasted Red Potatoes
\$27.00 Per Person

Roasted Chicken with a Lemon Butter Sauce
Paired with Saffron Rice and Broccoli Rob
\$27.00 Per Person



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DESSERTS

OUR ASSORTMENT OF MINI DESSERTS ARE AVAILABLE WITH MEAL OPTIONS.

This Ain't Yo Mama's Peach Cobbler

Half Pan \$42.50 Full Pan \$82.0

Nana Poo's Banana Pudding

Half Pan \$42.50 Full Pan \$82.00

The Devil's Own Brownie Bites

28 Pieces \$22.50

Squared Off Pound Cake & Berries

32 Pieces \$28.50

Assorted Desserts

Cookies, Small Cakes, Brownies, Banana Pudding Shooters

63 count \$73.00

SEE OUR FULL BAKERY MENU FOR MORE OPTIONS

BEVERAGES

FLAVORED LEMONADES (Peach, Raspberry, Pomegranate, Strawberry)

STRAWBERRY SWEET TEA

LEMON TEA

50 9oz cups \$41.25

Bottled Water

48 8 Oz Bottles

\$32.00

COFFEE / TEA SERVICE

Ask for pricing

REPASS "THE LAST SUPPER"

Herb Roasted or Oven Fried Chicken

Spaghetti or Garlic Mashed Potatoes, Southern Style Green Beans, Potato Salad or Green Salad, Dinner Rolls w/ Butter and Dessert. , Our Delicious Infused Lemonades or Teas can be added for an additional fee.

Disposable Tableware

\$12.95 per person

PRE-PASS "THE CONTINENTAL"

Coffee, Tea, Juice, Fresh Fruit & Pastries

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Add-Ons Hot Cereal-Grits or instant Flavored Oatmeal, Eggs, Breakfast Bacon or Sausage (pork/Turkey)

\$7.99 Per Person

*=Additional Cost Breakfast

Breakfast & Brunch

\$15.00 Per Person for Breakfast	\$25.00 Per Person Breakfast/Brunch
Grits Baked French Toast Casserole W/Maple Syrup Egg, Sausage and Peppers Bake, Country Style Potatoes, Fluffy Buttermilk Biscuits, Fresh Fruit Salad with Honey Vanilla Yogurt Let us create custom stations based upon your theme.	Deep Fried Chicken Tenders, Assorted Cold Cuts with Cheese and Fresh Breads, Strawberry Fields Salad,Chicken and Sausage Jambalaya, Assorted Cookies, Muffins and Pastries Condiments Juice, Coffee, or one of our Infused Lemonades

Food Stations

Carving Station	Waffle Station	On The Border	Circus Circus
Roast Turkey	Belgium	Tacos	Hogies
Honey Baked Ham	variety of Toppings	Nachos	Hot Dogs
Roast Beef	Flavored Syrups	Chili	Sliders

Other Themed Stations Available Upon Request, just ask!

The Cookout

Apple Wood Smoked Barbecued Ribs & Tips

Grilled Chicken

Pork or Turkey Hot Links

¼ lb Beef Burgers (or Turkey)

Spaghetti with Meat Sauce

Bake Beans



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Summer Corn Salad
Potato Salad
Creamy Apple Coleslaw
Fruit, Dessert, Lemonade

Call For Pricing
Minimum of 25

Prices do not include sales tax or delivery charge.
Please inquire about our delivery area.

Plates, Forks, Knives, Napkins Per 12 ppl \$8.00
Cups for 12 ppl \$2.40 (9oz)
Wire Chafer Rack, Pan, 2 cans of Sterno \$12.00
Serving Spoons or Tongs \$1.50 Each

DEPOSITS/CANCELLATIONS

In order to confirm your event, a minimum 30% deposit and signed contract must be received. All deposits are non-refundable and additional fees will apply for cancellations within seven days of the event. Full payment is required for events scheduled within 30 days.

CUSTOM MENU PLANNING IS AVAILABLE

These menus are meant as a guide; please feel free to arrange a custom menu with your event planner. We will be happy to work with you on a menu that reflects your style and taste. As always, there is no request that is out of the ordinary, so please do not hesitate to ask.

GUARANTEE

A final guest count must be received by phone, fax or email 72 hours prior to your event, otherwise, the guest count listed on the signed contract will be considered your guarantee. The function will be billed per the final guarantee or the actual number of guests in attendance, whichever is greater.

BALANCE DUE

Final payment is due 30 days prior to your event. Payments can be arranged through PayPal, Cash App, or Zelle. Direct bill and corporate checks are accepted with advance notice.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE