



**March 9, 2016**

**Dear Client:**

**Catering is an important aspect of the food service business. It takes a very wide range of menus, service levels and event coordination to meet the needs of both business and personal events. We take pride in our ability to meet these needs in planning each successful event.**

**It is our objective to provide you and your guests with the best quality food and services available, whether a group of 10, or a company gathering of 1000s. We welcome the opportunity to work with you and custom design your special occasions.**

**The following sample menus are provided to give you a better idea of the services available through us. We provide these menus to you as a tool to build upon, not a requirement. It is our desire to make your event unique to your personal needs.**

**We look forward to the opportunity to serve you in the near future.**

**Best Regards,**

A handwritten signature in black ink, appearing to read "Diana Burke", with a long, sweeping underline.

**Diana Burke, Owner**  
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**[simplepleasurescatering@yahoo.com](mailto:simplepleasurescatering@yahoo.com)**

**Visit our website at:**  
**[www.cateringbysimplepleasures.com](http://www.cateringbysimplepleasures.com)**

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**All Occasion Menus:**

**COLD BUFFET #1 – \$15.00 per person**

**Cold Cut Platter: Tender Roast Beef, Oven-roasted Turkey Breast  
& Black Forest Ham**

**Gourmet Cheese Platter**

**Tomato Basil Penne Pasta Salad**

**Assorted Seasonal Fresh Fruit**

**Assorted Vegetable Platter & House Dip**

**Assorted Rolls & Condiments**

**COLD BUFFET #2: \$15.00 per person**

**Cold Cut Platter: Tender Roast Beef, Oven-roasted Turkey Breast  
& Black Forest Ham**

**Gourmet Cheese Platter**

**Simple Pleasures Famous Homemade Potato Salad**

**Seasonal Fresh Fruit**

**Tossed Caesar Salad**

**Assorted Rolls & Condiments**

**NONNIE’S SPECIAL - \$16.95 per person**

**Portobello Mushroom Ravioli in Basil Cream Sauce**

**Sautéed Seasonal Vegetables**

**Tossed Caesar Salad**

**Crusty Sourdough Rolls**

**STEAK “YOUR” CLAIM - \$16.95 per person**

**BBQ Rib-Eye Steak**

**Maple Baked Beans**

**Tossed Caesar Salad**

**Sourdough Rolls & Butter**

**SIZZLING SUMMER FARE - \$17.95 per person**

**Choice of One: Marinated Tri-Tip or BBQ Pepper Chicken Breast**

**Steamed Corn on the Cob (Seasonal) or Wild Rice Pilaf**

**Seasonal Fresh Fruit Salad**

**Tossed Caesar Salad**

**Assorted Rolls & Butter**

**\*\*Add \$2.25 per person for two meat selection**

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**FIESTA FLARE \$19.50 per person**  
Choice of One: Beef or Chicken Enchiladas  
Chili Relleno Casserole  
Chips, Salsa & Guacamole  
Frijoles & Rice  
Corn & Flour Tortillas

**THE FAMILY POOL PARTY - \$23.50 per person**  
Cold Sliced Marinated Tri-Tip Roast  
Cold Cajun Chicken with Mustard Sauce  
Simple Pleasures Famous Homemade Potato Salad  
Assorted Vegetable Platter  
Deviled Eggs  
Marinated Seasonal Fruit Salad  
\*\*Add \$1.25 per person for a selection of Cold Honey Baked Ham Slices

**THANK YOU MARTHA - \$23.95 per person**  
Spinach & Ricotta Stuffed Chicken Breast with Parmesan Crust  
Wild Rice Casserole  
Pan Sautéed Seasonal Vegetables  
Mixed Baby Greens with Dried Cranberries, Glazed Pecans, Crumbled  
Feta and Balsamic Vinaigrette  
Marinated Grand Marnier Seasonal Fruit Salad  
Assorted Artisan Breads, Rolls & Butter

**THE HARVEST - \$23.95 per person**  
Chicken Breast with Prosciutto & Apricot Stuffing & Pecan Crust  
Wild Rice Pilaf  
Sautéed Seasonal Garden Vegetables  
Sliced Tomato, Red Onion & Feta Cheese Salad with Balsamic Vinaigrette  
Assorted Rolls & Butter

**THE LUAU - \$25.95 per person (25 person minimum)**  
BBQ Pork Roast  
Teriyaki Chicken Kabobs  
Grilled Lemon Herb Shrimp  
Wild Rice Pilaf  
Tropical Fruit Salad  
Chopped Romaine Salad with Mandarin Orange, Macadamia Nuts, Toasted  
Coconut & Herbed Poppy Seed Dressing  
Hawaiian Rolls & Butter

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**CIAO - \$26.95 per person**

**Butternut Squash, Parsley, Toasted Hazelnut and Basil Lasagna**

**Pan Seared Italian Sausage**

**Baked Italian Zucchini Gratin**

**Frisée Salad with Spiced Walnuts, Pears, Blue Cheese and Fig Balsamic Vinaigrette**

**Artisan Oven Roasted Garlic Bread**

**FLAVOR BURST \$26.95 per person**

**Grilled Pork-Chop with Apricot Chutney**

**Baked Chicken Breast Stuffed with Spinach, Tomato & Feta Cheese**

**Wild Rice Pilaf with Toasted Almonds & Sesame Seeds**

**Grilled Seasonal Vegetables**

**Mixed Baby Greens with Fresh Raspberries, Gorgonzola & Glazed Pecans,  
tossed with Champagne Vinaigrette**

**Assorted Artisan Breads & Rolls**

**THE CELEBRATION \$26.95 per person**

**Wine and Herb Marinated Tri-Tip of Beef**

**Chicken Paillard (Fresh lemon and herb grilled chicken breast)**

**Baked Penne Pasta with Sun-dried Tomato, Black Olives and  
Marinated Artichoke Hearts**

**Grilled Seasonal Vegetables**

**Mixed Baby Greens with Dried Cranberries, Glazed Pecans, Crumbled  
Feta and Balsamic Vinaigrette**

**Assorted Artisan Breads & Rolls**

**THE SOIREE - \$28.95 per person**

**Prime Rib of Beef**

**Herb Roasted Turkey Breast**

**Mashed Potatoes with Caramelized Shallots**

**Winter Salad with Butter Lettuce, Dried Cherries, Pistachios &  
Champagne Vinaigrette**

**Assorted Artisan Breads, Rolls & Butter**

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**TASTEBUD TINGLER - \$36.95 per person**

**Beef Tenderloin with Béarnaise Sauce  
Pan Seared Lemon-Thyme Chicken Breast  
Rosemary Roasted Potatoes  
Butternut Squash Browned in Sage Butter with Toasted Hazelnuts  
Mixed Baby Greens with Dried Cranberries, Glazed Pecans, Crumbled  
Gorgonzola and Balsamic Vinaigrette  
Assorted Rustic Breads & Butter**

**WINTER WARMER - \$36.95 per person**

**Peppered & Grilled New York Steak with Gorgonzola Butter  
Wild Mushroom Polenta Gratin  
Shaved Brussels sprouts, Pan Fried with Pancetta, Caramelized Onions & Garlic  
Butter Lettuce, Walnut, Mandarin Salad with a Mandarin Honey Vinaigrette  
Assorted Rustic Breads & Butter**

**BISTRO FARE - \$36.95 per person**

**White Bean Soup with Spanish Chorizo & Manchego Cheese  
Honey Walnut, Fig & Brie Crostini  
Herb Roasted Pork Tenderloin with Apple-Pepper Jelly Glaze  
Cauliflower with Brown Butter, Pear, Sage & Hazelnuts  
Spinach Salad with Ruby Red Grapefruit, Goat Cheese, Red Onion & Herb Poppy  
Seed Dressing**

**FRESH CATCH - \$36.95 per person**

**Chef's Choice Fresh Seafood  
Garlic Mashed Potatoes  
Sautéed Fresh Green Beans, Almonds and Shallots  
Arugula, Pear, Glazed Pecan Salad with D'Anjou Pear Vinaigrette  
Assorted Artisan Breads, Rolls & Butter**

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**Conference Room Menus:**

**THE DELI - \$12.25 per person**  
**Assorted Sandwich Platter**  
**House Pasta Salad**  
**Tossed Caesar Salad**  
**Gourmet Cookie Platter**

**POWER LUNCH- \$16.50 per person (14 person minimum)**  
**Build-Your-Own Rib-Eye Steak or Chicken Breast Sandwich**  
**Tomato Basil Penne Pasta Salad**  
**Tossed Caesar Salad**  
**Assorted Cookies**  
**\*\*Add \$2.25 per person for two meat selection**

**COMFORT BREAK - \$18.95**  
**Scottish Chicken & Barley Soup**  
**Baked Bacon Mac & Cheese**  
**Apple, Walnut, Gorgonzola Mixed Greens Salad**  
**Sweet Potato Biscuit with Honey-Cinnamon Butter**

**STICK-TO-MY-RIBS - \$18.95 per person**  
**Choice of One: Honey BBQ Baby Back Ribs or BBQ Seasoned Chicken Breast**  
**Simple Pleasures Homemade Coleslaw**  
**Simple Pleasures Famous Homemade Potato Salad**  
**Seasonal Fresh Fruit Salad**  
**Cornbread Muffins & Honey Butter**  
**\*\*Add \$2.25 per person for two meat selection**

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**Holiday Appeal:**

**MOM'S CHRISTMAS DAY TRADITION - \$17.95 per person**

**Sausage & Mushroom Breakfast Casserole  
Baked Blueberry French Toast  
Home-Style Herb Potatoes  
Sliced Seasonal Fresh Fruit Platter**

**MERRY CHRISTMAS BRUNCH - \$21.50 per person**

**Herb Baked Turkey Breast  
Honey Baked Ham  
Vegetable Frittata  
Sliced Seasonal Fresh Fruit  
Assorted Nut Breads**

**THANKSGIVING TRADITION - \$25.50 per person**

**Roasted Herb Turkey Breast  
Sweet Potato & Pecan Casserole  
Mashed Potatoes & Gravy  
Green Beans with Almonds and Shallots  
Mixed Baby Greens with Dried Cranberries, Glazed Pecans, Gorgonzola Cheese &  
Balsamic Vinaigrette  
Assorted Rolls & Butter**

**Special Gatherings:**

**AUTUMN LUNCHEON - \$13.25 per person**

**Chicken & Rice Casserole  
Tossed Garden Salad with choice of Dressing  
Seasonal Fresh Fruit  
Assorted Rolls & Butter**

**GARDEN PARTY - \$19.00 per person**

**Bacon, Leek & Gruyere Quiche  
Noble Chicken Salad (delicious chicken salad with pineapple, grapes, water-  
chestnuts, almonds and a light curried mayonnaise)  
Individual Caesar Salads in Puffed Pastry Cups  
Assorted French Pastries & Tea Cookies**

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**Appetizers / Hors d'œuvres:**

**MENU SELECTION A1 - \$15.95 per person**

- ❖ Includes two choices from Appetizer List #2, two choices from Appetizer List #3 and one choice from Appetizer List #4

**MENU SELECTION A2 - \$19.95 per person**

- ❖ Includes two choices from Appetizer List #2, three choices from Appetizer List #3 and one choice from Appetizer List #4

**MENU SELECTION A3 - \$24.95 per person**

- ❖ Includes one choice from Appetizer List #1, two choices from Appetizer List #2, two choices from Appetizer List #3 and one choice from Appetizer List #4

**MENU SELECTION A4 - \$29.95 per person**

- ❖ Includes one choice from Appetizer List #1, two choices from Appetizer List #2, three choices from Appetizer List #3 & two choices from Appetizer List #4

**APPETIZER LIST #1**

**Beef Tenderloin Carving Station with Baguettes, Miniature Rolls & Horseradish Sauce**

**Buffalo Burger Sliders with Blue Cheese & Roasted Red Pepper Aioli Mustard Spreads**

**Honey BBQ Chicken Wings**

**Miniature BLT with Pesto Aioli on Grilled Sourdough**

**Poached Prawns & Cocktail Sauce**

**Potato Latke with Smoked Salmon & Crème Fraiche**

**Prosciutto Wrapped Prawns Grilled with Pesto Sauce**

**Seared Hoisin Ahi Tuna Skewer**

**Smoked Salmon Display with Cream Cheese, Capers, & Mini Bagels**

**Smoked St. Louis Style Riblettes**

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#### **APPETIZER LIST #2**

**Arugula Pesto Prosciutto & Mozzarella Crostini**  
**Assorted Meat & Cheese Deli Platter with Spreads & Rolls**  
**Baked Brie en Croute with Glazed Walnuts & Cranberries**  
**Crab Stuffed Mushrooms**  
**Gourmet Imported & Domestic Cheese Display with Assorted Crackers & Baguettes**  
**Hot Crab Dip with Assorted Crackers**  
**Lamb Empanadas**  
**Mediterranean Layered Bread (Pressed Submarine Style Sandwich)**  
**Mushroom & Brie Crostini**  
**Rare Roast Beef and Horseradish Sauce Crostini**  
**Simple Pleasures Seasoned Chicken Wings**  
**Skewered Peppered Chicken & Dijon Dipping Sauce**  
**Spicy Chicken Satay with Thai Peanut Dipping Sauce**  
**Sweet & Savory Pork Empanadas**

#### **APPETIZER LIST #3**

**Assorted Antipasto Display**  
**Assorted Miniature Quiches**  
**Bacon Wrapped Dates Stuffed with Roasted Almonds**  
**Crostini with Goat Cheese & Olive Tapenade**  
**Endive Leaves with Pecan Blue Cream Cheese**  
**Goat Cheese & Fig Crostini**  
**Guacamole Stuffed Cherry Tomatoes**  
**Herb & Cheese Stuffed Mushrooms**  
**Maple-Bacon Wrapped Italian Breadstick**  
**Marinated Vegetable & Olive Tray**  
**Miniature Dessert Bars**  
**Polenta Squares with Pesto & Roasted Red Peppers**  
**Polenta Stuffed Mushroom**  
**Prosciutto Pinwheels**  
**Roquefort Grapes with Pistachios**  
**Seasonal Fresh Fruit Platter**  
**Spinach & Feta Cheese Phyllo Triangles**  
**Sun Dried Tomato & Olive Tapenade Pinwheels**  
**Turkey Armenian Roll-Ups**  
**Walnut Pesto & Goat Cheese Dip with Crostini**  
**Warm Artichoke Jalapeno Dip with Pita Chips**  
**Wild Mushroom Puffs**

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**APPETIZER LIST #4**

**Assorted Vegetable Platter & Dip (Blanched if Preferred)**

**Blanched Asparagus & Dill Dip**

**Caramel-Bacon Popcorn**

**Cherry Tomatoes Stuffed with Herb Cheese**

**Cold Cucumber or Melon Soup Shots**

**Fresh Strawberries with Heavenly Marshmallow Cream Cheese Dip**

**Glazed Pecans (other nuts may be substituted)**

**Humus Dip with Pita Chips**

**Miniature Espresso Brownie Bars**

**Seasonal Fresh Fruit Display**

**Sundried Tomato & Olive Polenta Fries**

**Desserts:**

**SIMPLE PLEASURES HOMEMADE PIES - \$16.00 per pie – serves 6 – 24 hour notice required on all orders**

**Apple**

**Blackberry**

**Caramel Apple Walnut**

**Cream (Banana, Coconut, Chocolate, Chocolate-Peanut Butter, Vanilla)**

**Mixed Berry Rhubarb**

**Seasonal – Peach, Apricot, etc.**

**DESSERT BARS - \$21.00 per dozen**

**7-Layer (Graham Cracker Crust, Butterscotch, White and Milk Chocolate, Coconut & Pecans)**

**Blondie**

**Brownies**

**Espresso Brownies**

**Lemon**

**Raspberry Shortbread**

**CAKES - \$30.00 per cake (9x13 pan) -serves 12-16**

**Nana's Carrot Cake**

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**Rise and Shine Options:**

**CONTINENTAL BREAKFAST - \$9.50 per person**

Assorted Pastry Basket  
Seasonal Fresh Fruit Platter  
Fruit Juice  
Coffee Service

**HOT BREAKFAST #1 - \$15.50 per person**

Baked Oatmeal with Sugar, Raisins & Walnuts  
Bacon & Sausage Links  
Seasonal Fresh Fruit  
Fruit Juice  
Coffee Service

**\*\*Add \$2.25 per person for an additional selection of Biscuits & Sausage Gravy**

**HOT BREAKFAST #2 - \$16.95 per person**

Scrambled Eggs  
Seasoned Breakfast Potatoes  
Bacon & Sausage Links  
Assorted Pastries  
Seasonal Fresh Fruit  
Fruit Juice  
Coffee Service

**HOT BREAKFAST #3 - \$17.50 per person**

Raisin Bread Strata with Sausage, Apples & Maple Syrup  
Chicken Apple Sausage Links  
Seasonal Fresh Fruit  
Fruit Juice  
Coffee Service

**HOT BREAKFAST #4 - \$18.95 per person**

Baked Blueberry French Toast  
Mushroom Sausage Brunch Casserole  
Seasonal Fresh Fruit  
Assorted Pastries  
Fruit Juice  
Coffee Service

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