

Simply Divine Café Catering Menu

Appetizer Options

- ⑩ **Spinach & Artichoke Dip** – Our homemade spinach and artichoke dip blended with sour cream, cream cheese, and served with pita chips.
- ⑩ **Layered Bean Dip** – Stacked layer upon layer of fresh re-fried beans, salsa, guacamole, three cheese blend, black beans, sour cream, and served with tortilla chips.
- ⑩ **Fresh Veggies & Ranch Dip** - Baby carrots, broccoli florets, cauliflower, and cherry tomatoes served with a homemade sour cream ranch dip.
- ⑩ **Fresh Fruit Platter** – Fresh sliced seasonal fruit, normally consisting of honey dew, cantaloupe, watermelon, strawberries, and pineapple marinated in a citrus honey juice.
- ⑩ **Mini Crust-less Quiche**- Our specially blended egg mixture, with a variety of vegetarian and meat options available. Ask for further flavor varieties if interested.
- ⑩ **Quiche** - Our specially blended egg mixture, with a variety of vegetarian and meat options available, poured and baked in our homemade pie dough shell. Ask for further flavor varieties if interested
- ⑩ **Cucumber Bites**- Fresh cucumbers hollowed out and stuffed with your choice of albacore tuna salad, chicken salad, chicken curry salad.
- ⑩ **Honey BBQ Meatballs** – Beef meatballs smothered in our homemade honey barbeque sauce.
- ⑩ **Swedish Meatballs** – Beef meatballs smothered in our homemade creamy Swedish meatball sauce.
- ⑩ **Watermelon & Feta bites** – A nice palate cleaning dish. Small chunks of watermelon with a square of fresh feta cheese and fresh mint garnish.

Salad Options

- ⑩ **Garden Salad** – Romaine, tomatoes, red and green peppers, cucumbers, black olives, shaved carrots, shredded cheddar cheese. Served with two salad dressing options.
- ⑩ **Greek Salad**- Romaine, tomatoes, roasted red peppers, black olives, and feta cheese served with balsamic vinaigrette.
- ⑩ **Cranberry Apple Salad** – Romaine, fresh green apples, dried cranberries, and feta cheese served with maple vinaigrette. (walnuts optional)
- ⑩ **Spinach Salad**- Organic spinach, dried cranberries, feta cheese, roasted pecans, served with maple vinaigrette.
- ⑩ **Caesar Salad**- Romaine lettuce, freshly grated parmesan cheese, topped with croutons and black olives.
- ⑩ **Chef Salad** – Romaine, tomatoes, green and red peppers, cucumbers, shredded carrots, black olives, shredded cheddar cheese, roast beef, baked turkey and honey ham. Served with choice of two dressings
- ⑩ **Chicken Salad**- Our garden salad served with a side of our fresh homemade chicken salad which includes green apples, dried cranberries, walnuts mixed with seasoned mayonnaise. Served with a choice of two dressings.
- ⑩ **Chicken Curry Salad**- Our garden salad served with a side of our fresh homemade chicken curry salad which is mixed with our homemade sweet curry sauce. Served with a choice of two dressings.
- ⑩ **Albacore Tuna Salad**- Our garden salad served with a side of our fresh albacore tuna salad seasoned with celery seed and fresh dill weed mixed with mayonnaise. Served with a choice of

two dressings.

- ⑩ **Green Bean Salad** -fresh cut green beans steamed and chilled with a homemade ginger teriyaki dressing.
- ⑩ **Roasted Vegetable Salad** – Green Beans, yellow squash, zucchini, cherry tomatoes in a roasted balsamic dressing.
- ⑩ **Italian Pasta Salad** – Italian salami, maple ham, black olives, cherry tomatoes, provolone cheese, and our homemade Italian salad dressing mixed with freshly cooked pasta.
- ⑩ **Pesto Pasta Salad** – Freshly made pesto (contains pine nuts) mixed with mayonnaise, black olives, cherry tomatoes, and feta cheese with freshly cooked pasta.
- ⑩ **Fresh Fruit Salad** – Seasonal fruit normally consisting of pineapple, strawberries, honey dew, cantaloupe, and watermelon mixed in a citrus honey juice.
- ⑩ **Green Bean Salad** – French cut green beans, roasted in olive oil and tossed in a homemade sesame ginger dressing.

Main Entree Options

- ⑩ **Assorted Sandwich & Wrap Platter** – A variety of fresh sandwiches, and wraps with an assortment of vegetables, turkey, ham, roast beef, chicken salad, tuna salad, and chicken curry salads. Served with condiments on the side. (Chips, Soups, Salads can be added as sides to accompany the sandwiches.)
- ⑩ **Quiche & Salad** – A fresh baked quiche served with the salad of your choice from our above salad options.
- ⑩ **Soup & Salad** -Fresh homemade soups served with a salad of your choice from our above salad options.
- ⑩ **Homemade Lasagna**- Our Italian blended ricotta cheese, fresh pasta sauce, and shredded three cheese blend layered to perfection. Simply enjoy our cheese lasagna, add meat, or enjoy with fresh organic spinach.
- ⑩ **Homemade Baked Macaroni & Cheese** – Our own blend of five cheeses, and our fresh homemade breadcrumbs baked to perfection. Add bacon, ham, or broccoli.
- ⑩ **Alfredo** – Freshly made Alfredo sauce with your choice of chicken & broccoli, Chicken & Mushroom, Sun-dried Tomato & Pesto, Chicken & Pesto.
- ⑩ **Meatloaf** – Our 100% ground beef blended with eggs, breadcrumbs, Parmesan cheese, freshly shaved carrots, rolled oats, and topped with a homemade sweet and spicy ketchup sauce.
- ⑩ **Stuffed Chicken Breasts** – Split chicken breasts stuffed and rolled in homemade breadcrumbs topped with freshly melted cheese. Choose from spinach , tomato & feta, Homemade stuffing, Cheddar & Apricot, Ham & Swiss, Broccoli & Cheddar.
- ⑩ **Spaghetti & Meatballs** – Our homemade meatballs tossed with fresh spaghetti and a fresh tomato basil pasta sauce.
- ⑩ **Chicken & Biscuits**- freshly cooked chicken in a homemade gravy consisting of carrots, celery, potatoes and fresh herbs. Topped with our homemade buttermilk herbed biscuits.
- ⑩ **Beef Stew & Biscuits**- Seasoned beef stew with carrots, and potatoes topped with our homemade buttermilk herbed biscuits.

Desserts- Desserts consist of a variety of our daily desserts at the cafe. Normally consisting of cakes, brownies , cookies, and cupcakes.

*Catering jobs NOT cancelled within a 24 hours time period will be subject to a 15% fee for original total order cost.

*If you are looking for an item that is currently not on this menu please feel free to discuss with us. We are willing to accommodate our menu as much as possible.

* We do ask that we are provided 48 hours notice for hot dishes on this menu. Not all items will be available depending on delivery and stock availability if your order is not placed within this time frame.

*10% Gratuity will be added to catering orders at managers discretion . Delivery fee of \$10.00 for local delivery. Delivery fees outside of Williston will be charged on a scaled based on mileage. Please ask for details when ordering.