

A photograph of the Simon's Fish Camp & Grill building at dusk. The building is a single-story structure with a light-colored brick facade and large glass windows. A sign above the entrance reads "SIMON'S FISH CAMP & GRILL". The sky is filled with soft, colorful clouds. The foreground shows a paved area and some landscaping. The entire image has a warm, sepia-toned overlay.

SIMON'S

Catering Menu

*The best way to get a catering event started with us
is to send us an email at:*

INFO@SIMONSBOLIVAR.COM

Please include the date, time, address, number of people, and any special instructions or information for us to better serve you. If you have any questions or concerns, please contact us at **(731) 403-3474** Wednesday through Saturday between 5:00 PM & 8:00 PM.

The client is to provide all tables, chairs, and linens. We do have metal chafing equipment and non-disposable serving dishes available upon request. Otherwise, most food orders will be arranged and served on plastic disposable dishes or aluminum pans. All non-disposable items will be picked up later the same day unless other arrangements are made. We can provide plastic plate ware, cups, silverware, and napkins at a fee based on the prices of plastics at the time. Should you need China, glass, silver, linens, or other equipment for your event, we will be happy to make the rental arrangements for you. We will usually need at least seven days' notice to make such arrangements.

Upon delivery, our staff will set up all necessary items for serving and arrange it in the space allotted. We ask for access before the event for any necessary set up before the food delivery. This will allow us to set up and take care of any unforeseen delays or needs. Servers and buffet attendants are available to stay for the duration of your event for an additional charge. Please inquire about more details.

BUFFET ATTENDANT

\$150 @ 5 HRS

\$20 each additional hour

SERVER

\$175 @ 5 HRS

\$25 each additional hour

BARTENDER

\$200 @ 5 HRS

\$25 each additional hour

A 20% service charge on food and beverage for use of equipment, operational,
and administrative expenses.

BAR SERVICE

HOST BAR

For a HOST BAR, the client will be charged per drink consumed by guests and a 20% service fee will be added to the total bill. A fee of \$200 per bartender will be charged for up to five (5) hours. If bartenders are needed longer than five (5) hours, an additional \$25 per bartender, per hour will be charged. One bartender per fifty guests is required. An estimated bar cost deposit will be required to book the event. The final bill will be based on consumption at the event. The balance due will be billed the day of the event and must be paid immediately following the event, due to TABC (Tennessee Alcoholic Beverage Commission) law. A credit card number will be kept on file for the balance due unless other arrangements are made.

CASH BAR

For a CASH BAR, the guests will pay for their own drinks and a tip jar will be placed at each bar. Cash and credit cards are accepted. A fee of \$200 per bartender will be charged for up to five (5) hours. If bartenders are needed longer than five (5) hours, an additional \$25 per bartender, per hour will be charged. Two bartenders are required for any cash bar.

EVENT / CLIENT _____

EVENT DATE _____

The undersigned organization or individual agrees that the Bar Policies for Simon's shall form a contract and shall apply to the above-mentioned event.

SIGNATURE

Prices and brands are subject to change. Simon's reserves the right to close all bars or refuse service to any guest should the manager or bar supervisor deem it necessary. State law prohibits bringing alcohol onto the premises or leaving the premises with alcohol. All Alcoholic beverages will be provided by Simon's. Any alcohol present not provided by Simon's will result in the immediate cancellation of the event at the expense of the customer in the amount of the estimated bar cost agreed upon prior to the event.

BAR ITEMS

(PRICE PER ITEM)

BEER

DOMESTIC BEER

*Bud Lite, Budweiser, Miller Lite,
Coors Lite, Michelob Ultra*

IMPORT/CRAFT BEER

*Corona, Heineken, Memphis Made
Catnap, Ghost River Grindhouse*

LIQUOR

CALL BRANDS

GIN – Tanqueray

RUM – Captain Morgan,
Bacardi

VODKA – Tito's

WHISKEY – Jim Beam

SCOTCH – Dewar's

PREMIUM BRANDS

GIN – Bombay Sapphire

VODKA – Grey Goose

WHISKEY – Jack Daniel's,
Jameson, Crown Royal,
Makers Mark

SPECIALTY BRANDS

TEQUILA – Patron

SCOTCH – Johnnie Walker
Black

WINE

Premium Wine

BAREFOOT 187 ML (SPLIT)

WHITE - Chardonnay, Pinot Grigio

RED – Cabernet, Pinot Noir

WHITE ZINFANDEL

LAMARCA PROSECCO 187 ML (SPLIT)

SPARKLING

Premium Wine

WHITES (BOTTLE)

PINOT GRIGIO

Luna Nuda, Santa Margherita

CHARDONNAY

Chateau Ste-Michelle, Sonoma-Cutrer

ROSE

Angels and Cowboys

SAUVIGNON BLANC

Matua

REDS (BOTTLE)

PINOT NOIR

Willia Kenzie, Carmel Road

MERLOT

Decoy

CABERNET

Silver Palm, Roth

FOOD ITEMS

(PRICE PER PERSON)

BREAKFAST

EGGS *(2 per person)*

THICK CUT BACON *(2 slices per person)*

LOCALLY SOURCED SAUSAGE PATTIES *(2 per person)*

BISCUITS

HASH BROWNS

Breakfast Sandwiches

BISCUIT SANDWICH

bacon, ham, or sausage on a biscuit

BREAKFAST ON A BISCUIT

scrambled egg, American cheese and choice of bacon, ham, or sausage

BREAKFAST BURRITO

*Scrambled Egg, American cheese and choice of bacon, Ham, or sausage,
Wrapped in a flour tortilla and served with salsa & sour cream.*

Breakfast Dishes

1 BISCUIT AND GRAVY

biscuits with choice of sausage gravy or chocolate gravy

BREAKFAST CASSEROLES

egg, cheese and choice of bacon, ham, or sausage

HASH BROWN CASSEROLE

hash browns blended with cheese, onion, butter, and sour cream

MADE FROM SCRATCH GRITS

CAJUN CHEESE GRITS

mix of grits, cheese, and Cajun spices

FRESH FRUIT ASSORTMENT

assorted seasonal fruit

BREAKFAST BEVERAGES

COFFEE SERVICE

fresh brewed coffee with cups, stirrers, creamer, sugar, and sweetener

JUICE

cranberry, grapefruit, pineapple, orange

SANDWICHES AND WRAPS

Cold Wraps *wrapped in flour tortilla*

GRILLED CHICKEN HOUSE WRAP

grilled chicken, lettuce, tomato, provolone cheese and ranch dressing

SOUTHWEST CLUB WRAP

ham, turkey, and bacon with lettuce, tomato, mozzarella cheese, and fresh salsa

SPICY CHICKEN WRAP

spicy chicken tenders, bacon, lettuce, tomato, cheddar jack cheese, and ranch dressing

Deli Sandwiches *served on your choice of wheat bread, croissant, or hoagie bun.*

SIMON'S CHICKEN SALAD

fresh chicken salad with lettuce tomato and provolone cheese

SIMON'S CLUB

ham, turkey, and bacon with lettuce, tomato, and provolone cheese

HAM & SWISS

sliced ham, Swiss cheese, lettuce, and tomato

TURKEY & PROVOLONE

sliced turkey, provolone cheese, lettuce and tomato

ROAST BEEF & PROVOLONE

sliced roast beef, provolone cheese, lettuce and tomato

LUNCH COLD SIDES

ASSORTED BAGS OF CHIPS

POTATO SALAD

PASTA SALAD

BOX LUNCHES

Add \$4 to Wrap or Sandwich Price

your choice of any cold wrap or deli sandwich served with lunch cold side, and cookie

Soups (8 oz serving) *Served with crackers*

POTATO WITH BACON

ROASTED CHICKEN NOODLE

CHICKEN ENCHILADA

CHILI

BROCCOLI CHEESE

GUMBO

VEGETABLE

APPETIZERS

SPINACH ARTICHOKE DIP

blend of spinach, artichoke hearts, onions, and parmesan cheese. served with mini naan flatbread

ITALIAN MEATBALLS

one of a kind meatball made with D-R Cattle Co. locally sourced beef & served in an Italian marinara, topped with freshly shredded parmesan

BRISKET FLATBREAD BITES

mini naan flatbread topped with vinaigrette slaw and our house made smoked brisket. drizzled with bbq horseradish sauce

SAUSAGE, CHEESE, AND PICKLE TRAY

Louisiana made smoked pork and crawfish sausage, pepper jack and cheddar cheese cubes and house made garlic dill pickles, with a side of bbq sauce

JUMBO GULF SHRIMP

served with cocktail sauce or remoulade

MINI QUICHE

assorted baked quiche bites

VEGETABLE TRAY

assorted vegetables served with ranch dressing

FRUIT TRAY

choice of 4 – pineapples, strawberries, grapes, cantaloupe, blueberries

ENTREES

GRILLED CHICKEN BREAST

STUFFED CHICKEN BREAST

chicken breast stuffed with spinach, artichoke hearts, onion, and parmesan cheese

THICK CUT PORK CHOP

locally sourced D-R Cattle Co smoked bone in pork chop

HONEY GARLIC PORK LOIN

pan seared pork loin drizzled with honey garlic sauce

CENTER CUT FRESH NORTH ATLANTIC SALMON

pan seared or oven roasted and topped with a lemon garlic sauce

BLACKENED GULF MAHI WITH TERIYAKI GLAZE

blackened, pan seared or oven roasted, and lightly basted with teriyaki glaze

8 OZ FILET MIGNON

locally sourced D-R Cattle Co 14-day dry aged filet mignon

16 OZ RIBEYE

locally sourced D-R Cattle Co 14-day dry aged ribeye

BEEF POT ROAST

tender slow cooked beef roast

MEATLOAF

house made meatloaf using D-R Cattle Co, prime ground beef

STATIONS

MASHED POTATO

*served with cheese, bacon, butter, sour cream,
and chives for toppings*

BAKED POTATO

*served with butter, sour cream, cheese, bacon,
chives for toppings*

CREAMY WHITE CHEDDAR MACARONI AND CHEESE

served with:

BACON

SEAFOOD

TACO

*served with flour tortillas, locally sourced jerk
marinated chicken and skirt steak, shredded
lettuce, cheese, sour cream and pico de gallo*

DESSERTS

Westside Cakes

locally made in New Albany, MS at West Side BBQ

CHOCOLATE, PINEAPPLE, STRAWBERRY

CARAMEL

Miss Katie's Specialty Desserts

locally made by Miss Katie Clark

KEY LIME PIE

PECAN PIE

APPLE DUMPLING

Other Assorted Desserts

CHEESECAKE

ADD FRESH FRUIT PUREE

ASSORTED CHEESECAKE BITES

BROWNIE BITES

ICED BROWNIE

ASSORTED COOKIES

SIDES

BAKED POTATO

served with butter and sour cream

TWICE BAKED POTATO

GREEN BEANS

STEAMED BROCCOLI

SAUTEED SQUASH, ZUCCHINI, ONIONS

MACARONI AND CHEESE

SIDE SALAD

BUFFET SALAD

NON-ALCOHOLIC BEVERAGES

TEA - SWEET OR UNSWEET

LEMONADE

CUCUMBER WATER

BOTTLED WATER

CANNED SODA