

# Simply Irresistible

.....cakes & catering



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2408 Whittier Boulevard  
La Habra, California 90631

Store Hours:

Tuesday-Friday

10:00am-6:00pm

Saturday & Sunday

8:00am-2:00pm

[www.Simply-Irresistible.com](http://www.Simply-Irresistible.com)

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The passion for delicious food and delectable desserts has been passed down through our family for generations. From Grandma Mentz's tasty pies, to Papa Fred's sugar cookies, we love that so many of our recipes are family. Just like we love our family, we love every single hors d'oeuvre, entree, and of course, dessert that we make, taking in great consideration that it not only needs to look delightful, but taste amazing too! Here at Simply Irresistible, we take great pride in our work and are passionate about what we do. That's why, our food is made with love, from scratch, and uses only the highest quality ingredients possible. We know that if you stop on by, and give us a try, you will find us, well... Simply Irresistible!

# Complementary Items & Services

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Tray Pass Hors D' Oeuvres OR Fruit & Cheese Display

Wedding Cake\* OR Mini Dessert Bar\*\*

Beverage Station with Lemonade or Ice Tea  
and Freshly Brewed Regular and Decaf Coffee

Water Carafes with Lemon Infused Ice Water  
at Every Dining Table

White China Dinner & Dessert Plates

Silverware

Water Glasses

Beverage Glassware

White or Ivory Colored Cloth Napkins

White or Ivory Floor-Length Linens for the Buffet,  
Beverage Station, Cake. Fully Decorated Buffet

Cake Cutting

Chill, Cork, and Pour

Client-Provided Champagne/Cider for Toast

Coordination with Reception Venue

## **Additional Upgrade Services Available**

Dining Table Linens, Colored Table Linens & Napkins,  
Wine Glasses & Champagne Flutes, Guestbook,  
Place Cards, DJ Table Linens, Table Numbers and Stands,  
Easels, Event Diagramming, Rental Equipment Coordination

\*Choose from One of Our Beautifully Crafted, Pre-Designed, Buttercream Wedding Cakes  
Wedding Cake Upgrades and Customization are Available for a Nominal Fee

\*\* Some limitations apply. See page II for details

# Gourmet Tray Passed Hors d'Oeuvres Menu

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## Baked Brie

Soft Brie Cheese Baked in Puff Pastry with  
a Warm Cinnamon Apple Glaze

## Warm Bisque Shooter

A Creamy Tomato Bisque  
Served with a Toasty Grilled Cheese Point

## Spinach & Artichoke Quesadilla\*

## Caprice Skewers\*

Fresh Mozzarella, Grape Tomatoes & Basil  
Drizzled with a Balsamic Reduction

## Pulled Pork Sliders

## Prosciutto Asparagus Spirals

Fresh Asparagus Baked and  
Spiraled with Puff Pastry and Prosciutto

## Avocado Egg Rolls

Avocado Combined with Sun Dried  
Tomatoes, Bacon and a Hint of Fresh Cilantro

## Mini Brie & Apricot Croissants

A Soft, Mini, Semi-Sweet Croissant Filled with  
a Tangy Apricot sauce and Brie Cheese

## Roasted Tomato Bruschetta

## Crispy Ravioli

A Baked Cheese Ravioli  
Served with Our Special Marinara Sauce

## Pesto Zucchini Bites

## Mini Tostada

A Crunchy Shell filled with Seasoned Taco Meat,  
Lettuce, Tomatoes, Olives, and Sour Cream

## Deli Skewers\*

Your Choice of Turkey, Ham or Roast Beef

## Fruit Skewers\*

Freshly Cut In Season Fruit  
Drizzled with a Tangy Blackberry Puree

## Artichoke and Red Pepper Bruschetta

## Veggie Cups\*

A Variety of Fresh Cut Vegetables  
Served with Creamy Ranch Dressing

## Hummus\*

Your Choice of Roasted Red Pepper or Garlic Herb  
Served with Baked Pita Chips

## Chicken Wings

Your Choice of Mild, Hot, or Apricot Habañero  
Served with Celery and Bleu Cheese Dressing

## Italian Meatballs\*

A Seasoned Italian Meatball  
Served with Our Special Marinara Sauce

## Fried Mac & Cheese

Classic Macaroni & Cheese rolled in  
Seasoned Bread Crumbs & Fried

## Teriyaki Chicken Skewers\*

## Spinach Pinwheels

Fresh Spinach, Mushrooms & Garlic  
Served in a Soft Puff Pastry Pinwheel

## Stuffed Mushroom

White Mushroom Filled with Cream Cheese,  
Bacon, Parsley & a Hint of Mint

## Cream Cheese Wontons

Crispy Wonton Exterior Stuffed with  
Whipped Cream Cheese and Red Pepper

## Mini Quiche

Your Choice of Bacon & Mushroom or  
Asparagus & White Cheddar

## Shrimp Cocktail

## Asian Potstickers

Served with Soy Sauce and Garnished  
with Green Onions & Toasted Sesame Seeds

## Five Layer Dip

Guacamole, Sour Cream, Refried Beans,  
Freshly Made Salsa, and Cheese Served with Tortilla Chips

## Mini Corn Dogs

Served with Ketchup

## Mini Pizzas

Your Choice of Cheese or Pepperoni

## Optional Upgrades

Fresh Sea Scallop Wrapped in Smoked Bacon

## Surf & Turf Kabob

Rock Shrimp and Prime Rib  
Drizzled with a Garlic Butter Sauce

## Sesame Seared Ahi

Presented on an Asian Spoon with Ginger &  
Lemon Dressed Greens

Mini Blue Cheese & Bacon, Beef Sliders

\* Hors d'Oeuvres available in the  
Simply Blissful Buffet Dinner package

# Simply Blissful

buffet dinner

Buffet Includes a Choice of Three of the following Gourmet Tray Passed Hors d'Oeuvres  
Spinach & Artichoke Quesadilla, Deli Skewers, Fruit Skewers, Veggie Cups,  
Hummis, Italian Meatballs & Chicken Teriyaki Skewers

Buffet Includes a Beverage Station  
Lemonade or Ice Tea and Regular & Decaf Coffee

\$35 per person

## Choice of One Entrée

### Pecan Crusted Chicken

Toasted Pecans and French Bread Crumbs  
with a Creamy Bourbon Sauce

### Mushroom Chicken

Tender Chicken Baked in a Mushroom and Cream Sauce

### Mango Chicken

Tender Chicken topped with a Fresh Mango Salsa

### Homestyle Lasagna

Four Cheeses, Meat Sauce or Grilled Vegetable

### Chicken Alfredo

Penne Pasta in a Rich Garlic Cream Sauce  
Loaded with Sautéed Chicken, Broccoli and Mushrooms

### Chicken Fajitas

Tender, Perfectly Seasoned Chicken Breast Sautéed with Bell Peppers and Onions  
Served with Warm Flour Tortillas, Salsa, Sour Cream and Shredded Jack and Cheddar Cheeses

## Choice of One Side Dish

### Garlic & Chive Whipped Potatoes

#### Penne Pasta

Served with Choice of Marinara or Alfredo Sauce

### Twice Baked Potato w/ Bacon

### Mushroom Pine Nut Pilaf

#### Mexican Rice

with Choice of Refried Beans or Black Beans

## Choice of One Salad

### Caesar Salad

Fresh Cut Romaine Hearts Gently Turned with  
Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing

### Field of Greens

With Sliced Cucumbers, Shredded Carrots, Grape Tomatoes and Sliced Red Onions  
Served with Choice of Dressing: Creamy Buttermilk Ranch, Balsamic Vinaigrette, or Sesame

## Additional Included Items

Fresh In-Season Vegetables  
Bread and Butter at the Buffet







# Simply Exquisite

plated dinner

Seated Dinner Includes a Choice of Four Gourmet Tray Passed Hors d'Oeuvres

Seated Dinner Includes a Beverage Station  
Lemonade or Ice Tea and Regular & Decaf Coffee

\$90 per person

## Choice of Two Entrées

### Roasted Beef Tenderloin

Beef Tenderloin Roasted and Hand Carved, Served with our Creamed Horseradish Sauce and Au Jus

### Honey Baked Ham

Honey Glazed Ham Hand Sliced and Served with Honey Roasted Pineapple

### Mahi Mahi

Fresh Mahi Mahi topped with our Red Pepper Mango Sauce or our fresh Mango Salsa

### Grilled Salmon

Presented with Our Sweet Chili Mango Sauce or Honey Pineapple Glaze

### Bacon Wrapped Filet Mignon

Juicy, tender USDA Choice Filet Mignon wrapped in a savory strip of bacon.

### Mushroom Chardonnay Chicken

Sautéed Mushrooms, Onions and Mozzarella Cheese Baked in a Tender Chicken Breast Topped with Our Chardonnay Cream Sauce

### Chicken Involtini

Spinach, Bacon, and Cheese Stuffed Chicken Breast with White Wine Cream Sauce

### Chicken Parmesan

Parmesan Crusted Chicken Breast with our rich Marinara Sauce Topped with Fresh Mozzarella Cheese

### Chicken Florentine

Chicken Breast with Sautéed Mushrooms, Garlic and Spinach baked in Marinara Sauce with Shredded Parmesan Cheese

### Baby Back Pork Ribs

Slow Roasted to perfection and glazed with our homestyle BBQ sauce

## Choice of Two Side Dishes

Applewood Bacon Mashed Potatoes with Caramelized Onions  
Baked Potato Stuffed with Butter, Monterey Jack and Cheddar Cheese, and a Dollop of Sour Cream  
Garlic Mashed Potatoes  
Potato Au Gratin  
Mushroom Pine Nut Pilaf  
Wild Rice with Toasted Almonds

## Choice of One Salad

### Caesar Salad

Fresh Cut Romaine Hearts Gently Turned with Parmesan Cheese, Garlic Croutons and Caesar Dressing

### Field of Greens

With Sliced Cucumbers, Shredded Carrots, Grape Tomatoes and Sliced Red Onions Served with Choice of Dressing

### Strawberry Pine Nut Salad

Fresh Strawberries and Pine Nuts are Mixed in a Bed of Crisp Spring Greens and Tossed in a Balsamic Sesame Dressing

### Waldorf

Spring Greens, Sliced Green Apples, Candied Pecans, Red Grapes Tossed in Creamy Bleu Cheese Dressing

### Feta Pear Salad

Tossed Greens, Candied Pecans, Feta Cheese with Our Special Lightly Sweet Vanilla- Pear Vinaigrette Dressing.

### Spinach Salad

Tender Spinach, Crisp Bacon and Shaved Sweet Onions with Mildly Sweet Bacon Dressing

### Fresh Fruit Salad

A Variety of Seasonal Fruits

## Choice of One Vegetable

Asparagus with almonds, bacon and garlic  
Fresh In-Season Vegetables

Brown Sugar Glazed Carrots with Candied Pecans  
Maple Pecan Green Beans

## Additional Item Included

Artisan Breads and Butter at the Buffet

{Sales Tax Not Included} • {75 person minimum}



# Simply Country

buffet dinner

Buffet Includes a Choice of Three Gourmet Tray Passed Hors d'Oeuvres

Buffet Includes a Beverage Station  
Lemonade or Ice Tea and Regular & Decaf Coffee

\$55 per person

## Choice of One Carved Entrée

### BBQ Ribs

Tender and Juicy Baby Back Ribs Grilled to Perfection  
with Our Specialty Sweet & Savory Barbeque Sauce

### Tri Tip

Char-Roasted Tri Tip Served California Style with Our Garlic Spice Rub

### BBQ Chicken

Fresh From the Grill Slathered in Our Homestyle BBQ Sauce

### Beef Brisket

Slow Roasted BBQ Sauce Braised Brisket

## Choice of One Second Entrée

### BBQ Beef or Pulled Pork Sliders

### BBQ Chicken

### Angus Beef Sliders

## Choice of Two Side Dishes

Garlic Mashed

Mushroom Pine Nut Pilaf

Baked Beans

Twice Baked Potato

Potato Au Gratin

Green Beans

Macaroni and Cheese

Roasted Corn on the Cob

Vegetable Medley

## Choice of One Salad

### Caesar Salad

Fresh Cut Romaine Hearts Gently Turned with  
Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing

### Field of Greens

With Sliced Cucumbers, Shredded Carrots, Grape Tomatoes and Sliced Red Onions  
Served with Choice of Dressing: Creamy Buttermilk Ranch, Balsamic Vinaigrette, or Sesame Dressing

### Strawberry Pine Nut Salad

Fresh Strawberries and Pine Nuts are Mixed in a Bed of Crisp Spring Greens and  
Tossed in a Balsamic Sesame Dressing

## Additional Item Included

Fresh Baked Dinner Rolls and Butter

{Sales Tax Not Included} • {75 person minimum}

# Mangiare all' Italiano

buffet dinner

Choice of Three Gourmet Tray Passed Hors d' Oeuvres

\$45 per person

## Choice of One Chicken Entrée

### Chicken Parmesan

Parmesan Crusted Chicken Breast with Our Rich Marinara Sauce  
Topped with Fresh Mozzarella Cheese & Served with Spaghetti Pasta

### Chicken Marsala

Chicken Breast Baked in a Marsala Wine Sauce and Sliced White Mushrooms  
Garnished with Fresh Herbs & Served with Penne Pasta

### Chicken Florentine

Chicken Breast Roulade with Sautéed Mushrooms, Garlic and Spinach  
Baked in Our Rich Marinara Sauce with Shredded Parmesan Cheese &  
Served Atop of Penne Pasta

## Choice of One Pasta Entrée

### Baked Ziti

Penne Pasta with Our Rich Meat Sauce, Onions & Mushrooms with  
Mozzarella and Parmesan Cheese

### Bolognese

Penne Pasta in Our Rich Meat Sauce Topped with Parmesan Cheese and Fresh Herbs

### Lasagna

Choice of Meat, Grilled Vegetable, or Four Cheese

## Choice of One Salad

### Caesar Salad

Fresh Cut Romaine Hearts Gently Turned with  
Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing

### Field of Greens

With Sliced Cucumbers, Shredded Carrots, Grape Tomatoes and Sliced Red Onions  
Served with Choice of Dressing: Creamy Buttermilk Ranch, Balsamic Vinaigrette, or Sesame

### Strawberry Pine Nut Salad

Fresh Strawberries and Pine Nuts are Mixed in a Bed of Crisp Spring Greens and  
Tossed in a Balsamic Sesame Dressing

## Additional Included Items

Fresh In-Season Vegetables  
Artisan Breads and Butter at the Buffet

{Sales Tax Not Included} • {75 person minimum}

Simply  
Sabroso  
buffet dinner



Choice of Three Gourmet Tray Passed Hors d' Oeuvres

OR

Tortilla Chips with Freshly Made Guacamole, Pico de Gallo and Salsa  
Presented at a Self-Serve Station

\$45 per person

**Choice of Two Entrées**

**Carne Asada & Chicken Fajitas**

Thinly Sliced Marinated Beef and Chicken Sautéed with  
Onions & Peppers Served with Warm Tortillas, Shredded Cheddar Cheese,  
Our Signature Salsa Relish, Mild Salsa, Sour Cream and Our Fresh Guacamole

**Chicken Monterey**

Char Grilled Chicken Filet with Sautéed Sweet Peppers,  
Onions and Melted Cheddar Cheese

**Fish Tacos**

Grilled White Fish with Avocado Cream, Shredded Cabbage, Pico de Gallo,  
Cotija Cheese and Spicy Salsa in a Corn Tortilla

**Chili Verde**

Tender Pork in a Spicy Tomatillo Sauce with Potatoes, Onions and Peppers  
Served with Chopped Cilantro and Onion on the Side Served with  
Choice of Spicy Pinto Beans, Black Beans or Traditional Refried Beans  
Mexican Rice and Tortilla Chips & Salsa

**Choice of One Salad**

**Chipotle Salad**

Mexican Caesar Salad with Crisp Tortilla Strips, Roasted Corn, Tomatoes  
Tossed in a Creamy Chipotle Dressing

**Caesar Salad**

Fresh Cut Romaine Hearts Gently Turned with  
Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing

**Field of Greens**

With Sliced Cucumbers, Shredded Carrots, Grape Tomatoes and Sliced Red Onions  
Served with Choice of Dressing:  
Creamy Buttermilk Ranch, Balsamic Vinaigrette, or Sesame Dressing

{Sales Tax Not Included} • {75 person minimum}

# Vegetarian Options

Served as a Seated Meal in Substitution for Any Adult Entree

## Choice of One:

### Eggplant Parmesan

Lightly Breaded and Baked to Perfection in Our Marinara Sauce  
Served on a Bed of Penne Pasta

### Grilled Vegetable Lasagna

Layers of Lasagna Noodles, Ricotta & Mozzarella Cheeses  
with a Variety of In Season Vegetables

### Asparagus and Shallot Quiche

Baked in a Soft, Golden-Brown Pie Crust

### Grilled Pesto Portabello Mushroom

Stuffed with Caramelized Onions, Sun-Dried Tomatoes,  
Red Peppers & Mozzarella Cheese  
Served on Top of Whipped Mashed Potatoes & Sautéed Spinach

# Children's & Vendor Menu Options

## Children's Menu

### Option 1

\$10.95 Ages 2-12

Plated Meal Served with Potato Chips &  
a Chocolate Chip Cookie

### Choice of One

Macaroni & Cheese  
Chicken Fingers  
Grilled Cheese

### Option 2

Ages 2-12

25% Discount Off of the Adult Buffet  
or Seated Meal Price

## Vendor Menu

25% Discount Off of the Adult Buffet  
or Seated Meal Price

{Sales Tax Not Included} • {75 person minimum}

**Option 1 – Let Them Eat Cake**

Choose from one of our beautifully pre-designed, multi-tiered, buttercream wedding cakes large enough to serve you and all of your guests. The flavor combinations are plentiful. You can mix and match any of the cake, frosting, and filling flavors below to create your own delicious flavor profile.

<b>Cakes</b>	<b>Frostings</b>	<b>Fillings</b>	<b>Flavorfuls</b>
Vanilla	Vanilla Buttercream	Pastry Cream	Strawberries
Chocolate	Chocolate Buttercream	Chocolate Mousse	Raspberries
Red Velvet	Butter Toffee Buttercream	Whipped Cream	Toasted Pecans
Lemon	Cream Cheese	Lemon Curd	Toasted Almonds
Coconut	Coconut Cream Cheese	Passion Fruit Cream	Coconut
Pumpkin	Cinnamon Cream Cheese	Key Lime Curd	Caramel
Carrot	Cookies n' Cream Cheese	Ganache	Oreos
Banana	Peanut Butter Cream Cheese	Marshmallow Fluff	Graham Crackers
Strawberry	Lemon Cream Cheese	Bavarian Cream	Almond Roca

**Option 2 – Dessert on Display**

Take a break from the traditional and let us create a beautiful, tantalizing dessert display for your big day. You and your guests will love choosing from the different scrumptious bite-size dessert options. You can choose three from any of the mini desserts and cupcake flavors listed below.

**Mini Desserts**

Cheesecakes	Tuxedo Cheesecakes	Cream Puffs	Key Lime Pies
Lemon Tarts	Brownie Bites	Turtle Brownie Bites	Sugar Cookies
Oatmeal Raisin Cookies	Peanut Butter Cookies	Chocolate Chunk Cookies	S'more Bites

**Mini Cupcakes**

Double Vanilla	Double Chocolate	Red Velvet	Lemon Drop
Cinnamon Roll	Strawberry	Coconut	Pumpkin Spice

**Specialty Mini Desserts**

There is an additional charge for any of these mini desserts below, but trust us they're worth it!

Custom Sugar Cookies	Cake Pops	Dessert Glasses	Mini Heart Pies
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**Option 3 Upgrade –  
Have Your Cake and Eat Mini Desserts Too**

Having trouble deciding between cake or mini desserts? Well, we have great news. With this option, you get the best of both worlds. You not only get a small two-tiered buttercream wedding cake, but you also get to choose from any of our mini dessert options including specialty mini desserts. This way you have both a cake to cut, as well as a variety of delicious desserts for your guests to enjoy. Just keep in mind that most of the dessert servings will come from your mini dessert selections as the cake will not be large enough to feed all of your guests.

**Additional Upgrade Options**

Customized Wedding Cake	Specialty Cupcakes	Multi-Flavored Wedding Cake
Customized Mini Desserts	Vegan Options	Gluten Free Options

# Ice Cream Sundaes

## Old Fashion Ice Cream Fountain

We bring the convenience of an old-fashioned ice cream shop right to you. We feature 16 simply delicious flavors of ice cream and offer you the ultimate ice cream experience.

### Ice Cream Flavors

Vanilla	Chocolate	Mint Chip
Rocky Road	Strawberry	Cookies and Cream
Rainbow Sherbert	Butter Pecan	Brownie Sensation
Pralines and Cream	Strawberry Cheesecake	Choc. Chip Cookie Dough
Mocha Almond Fudge	Sugar-Free Caramel Pecan	

### Sundae Toppings

Hot Fudge	Hot Caramel	Strawberry
Pineapple	Marshmellow	Whipped Cream
Nuts	Cherries	Sprinkles

### Pricing Selections Per Person

Single Scoop \$3	Two Scoop \$5
Two Scoop Sundaes \$6	Banana Splits \$7
Brownie a La Mode \$5	Pound Cake a La Mode \$5
Ice Cream Floats \$5	

\$500 Minimum for Ice Cream Display

# Cappucino Bar

Customize your coffee just the way you like it.

### Cafe Latte Royales

\$4.50 per person

Mocha Caramelatte	Irish Creme	Vanilla
Hazelnut	Ameretto	Chocolate Mint
Caramel	Kahlua and Cream	

### Seasonal Favorites

Pumpkin Spice	Egg Nog
Peppermint Mocha	Almond Roca

\$500 Minimum for Cappucino Bar