Visit us at 2716 W, Division Street, Arlington TX, 76012.

Call us: 817-405-8465 Email us: simplefreshcatering@gmail.com

Who we are?

We are a great company focus on simple fresh catering events, we will use fresh ingredients in order to achieve the best flavors and quality dishes, crating a simple catering service for your event. Our Owner/ Executive chef Danny Vazquez has more than 15 years of experience as a Catering owner and chef in the DFW area, giving our clients a peace of mind of the excellent hi quality food they will receive.

Catering is a different type of cooking and the reason is that you cook and serve but with a 4 hour difference, so how we keep our food fresh and delicious? Well, years of experience have teach us different techniques to ensure this, keeping food on the right equipment and bring it almost everything on the side can be very helpful, not just to ensure the food is delicious at serving but also to accommodate as best of possible food allergies for your guests.

What we serve?

Catering is our heart and soul, on this side we cook everything! From American traditional dishes to Italian, Caribbean or south American dishes, just ask us what do you like to serve.

Please remember Gluten Free Items or Allergy friendly menu options available at your request.

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Executive Lunch Menu

This menu is especially design for customers that need a quick hassle-free lunch, for work events, meetings or employee appreciation.

- Each entree will be packed in 2 different containers, one small container for **salad and assorted cookies for dessert**. The second one will be a Microwave friendly container that keeps food nice and hot, but also is easy to heat up just in case someone is late or need to take it to go.
- Box lunch includes Chips and cookies for dessert.
- Food will be delivery 15 mins before serving time, our deliver staff will stay there up to serving time and bring our special hot boxes back, this will ensure your food stays hot until serving time.
- Orders need at least 48 hours in advance.
- Delivery fee will depend on distance.
- Cash, check, Zelle Venmo or cash app are available for payments, orders pay with a card will be charge a 3% transaction fee.
- Drinks are available for an extra $3pp, (Bottle sodas or water bottle)
- Executive lunch price is $15.99 + Tax and delivery fee.
- Vegetarian options or allergy specialty dishes can be requested.

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Entrees

This includes salad and bread, cookies for dessert. $15.95pp

Herb Grilled Chicken

Grilled chicken breast topped with fresh tomatoes, parsley, and a light lemon aioli, served with Roasted parmesan potatoes.

Roasted Chicken

Slow-roasted chicken thighs and drumsticks, marinated with our secret spices for over 24 hours and finished with our signature lemon aioli, served with our house smoke house Mac and cheese.

Cajun Grilled Chicken

Blacken and Cajun seasoned grill and topped with a creamy alfredo sauce, served with our handmade whipped mashed potatoes.

Tuscan Chicken

Prime chicken breast topped with sun-dried tomatoes and mozzarella, finished with a delicate spinach cream sauce, served with parmesan roasted Potatoes.

El Adobo Puerco

Tender pork slowly braised in a rich, traditional adobo sauce made from dried chiles, and authentic Mexican flavor, served with Mexican rice.

Chipotle Glazed Pork

Pork tenderloin marinated with chipotle and spices, grilled, sliced, and finished with a light Jim Beam demi-glaze, served with parmesan roasted Potatoes.

Birria

Traditional Mexican beef slowly braised made with dried chiles, and warm spices, delivering deep, authentic flavor served with Mexican rice. (add $2pp)

Mexican Carne Guisada

Tender Angus beef slowly cooked in a classic red ranchero sauce and topped with fresh cilantro, served with Cilantro rice. (add $2pp)

La Roma

Penne pasta served with grilled blackened chicken and beef meatballs, served with pomodoro marinara sauce.

Pasta Bianca

Penne pasta served with grilled blackened chicken and beef meatballs, served with alfredo cream sauce.

Traditional Lasagna

A selection of lasagna with rich meat sauce and grilled chicken with Italian cheese and homemade marinara sauce.

House Smoked BBQ

Slow-smoked chicken thigh and drum, marinated for 24 hours and served with our house smoked mac and cheese.

Brisket Enchiladas

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Two enchiladas with pulled Beef Brisket with cheese, topped with our signature spicy sour cream sauce, served with Mexican rice and beans.

Box Lunch

This includes chips and assorted cookies for dessert. $15.95pp

Acapulco Bowl

Spinach and lettuce, roasted corn, tomatoes, cucumbers, avocado, crispy tortilla strips, crispy bacon, mixed cheese and grilled chicken, Served with Cilantro ranch.

Citrus Salad

Spinach and lettuce, Feta Cheese, tomatoes, carrots, red cabbage, strawberries, toasted almonds and Citrus Marinated grilled chicken, Served with Raspberry Vinaigrette

Burrito a La Grilla

Your choice of carne asada, pastor, brisket or grilled chicken with rice, beans, cheese, avocado, grilled onions, tomatoes and cilantro, wrapped up on a 15” flour Tortilla, on the side green salsa, and cilantro ranch.

Burrito Bowl

Your choice of carne asada, pastor, brisket or grilled chicken over rice, black beans, fresh lettuce, tomatoes, mixed cheese, cilantro and fresh avocado. Served with corn tortilla chips, green salsa and cilantro ranch.

Cajun Panini Box

Blackened grilled chicken, with light Cajun mayo, melted cheese, melted, cheese, pickles, lettuce, tomatoes and diced grilled onions on a light butter toasted bread.

Smash Americana

Double Beef quarter pound smash patty, with light roasted jalapeno mayo, melted, cheese, pickles, lettuce, tomatoes and diced grilled onions on a light butter toasted bread.

Fresh Italian Panini

Salami, Prosciutto and Roasted ham, fresh tomatoes, lettuce, buffalo mozzarella, roasted bell peppers, salt pepper, olive oil, and balsamic glaze, on a light butter toasted bread.

D-light Citrus Chicken Wrap

A flour tortilla filled with grilled citrus marinated chicken breast, fresh strawberries, avocado slices, feta cheese, spinach, toasted almonds. Served with raspberry vinaigrette assorted cookies and chips.