



SINPLICITY
— CATERING —

2017

Holiday Menu



Introduction

Tis the season to start planning your holiday parties! Sinplicity is excited to offer our new holiday menu in hopes of enticing you. On the following pages you'll find everything from sweets for a casual gift exchange to entire meals for the company party. Whether it's a drop-off party for 20 or a full-service gala for 500, we're here to make your party an experience that you won't forget.

Let our staff assist you with planning the seasonal party that "dances in your head". We can arrange everything from staffing, linens, china and unique menus to please the most finicky crowds.

The holiday season is busy for all of us, so we encourage you to book your party early. Please feel free to call our office for guidance on menu selections and order placement.

Sinplicity Catering looks forward to making this a memorable holiday season!

Please contact us at **703.892.1400** or **info@sinplicitycatering.com** to place your order or book your future event. An experienced Account Executive will be delighted to help meet all your catering needs.

Menu 1

 \$18.75 per person, 15 person minimum 

Choose **1 ENTREE**

Orange-Cranberry Glazed Chicken Breast

With a hint of Smoked Red Chiles

Classic Turkey Breast

Garnished with Cornbread Stuffing and served with Garlic Pan Gravy

Holiday Ham

Pre-carved and offered with Spicy Apricot Mustard on the side

Comes With

Colorful Field Greens with Fuji Apples & Dried Cranberries

with Cardamom-Glazed Peanuts
and Rosé Champagne Dressing

Tender Green Beans and Sweet Peppers

In EVO with Rosemary and Black Pepper

Classic Mashed Potatoes

with Sour Cream and Scallion Rings

Holiday Bread Basket

Choose up to **2 DESSERTS**

Holiday Trifle Cups with Adorable Little Spoons

Pumpkin-Pudding
Layers of Spiced Cake with Dark
Chocolate Custard

Apple Butter
& Caramel Cheesecake

Eggnog Bundt Cake

spiced with Rum & Nutmeg
Drizzled with White Chocolate
Ganache

Mini Cupcake Trio

Red Velvet with Holiday Sprinkles
Hot Chocolate with Toasted
Marshmallow Cream
Coconut with Raspberry Buttercream

Holiday Cookies and Dessert Bars

Flourless Chocolate-Walnut Torte

Drizzled with Ganache

Classic Pecan Tart with Bittersweet Chocolate Chunks

Cinnamon Whipped Cream

Apple-Cranberry Tart

Topped with Brown Sugar
and Walnut Streusel
Cinnamon Whipped Cream

Gingerbread Cake Squares

With Rum Sauce


Glazed Pear Tart with Walnuts

Cinnamon Whipped Cream

Apple Slab Pie Triangles

Cinnamon Whipped Cream

Menu 2

 \$26.50 per person, 15 person minimum 

Choose up to 2 ENTREES

Comes with Holiday Bread Basket

Pom-Crusted Salmon Fillets

With Citrus Butter Sauce

Angus Beef Bistro Tenderloins

With Wild Mushroom-Beaujolais Sauce

Orange-Cranberry Glazed Chicken Breast

With a hint of Smoked Red Chiles

Classic Turkey Breast

Garnished with Cornbread Stuffing and served with Garlic Pan Gravy

Holiday Ham

Pre-carved and offered with Spicy Apricot Mustard on the side

Choose a HOLIDAY SALAD

Colorful Field Greens with Fuji Apples & Dried Cranberries

with Cardamom-Glazed Peanuts
and Rosé Champagne Dressing

Spinach, & Arugula Salad

with Asiago Cheese Shreds,
Glazed Walnuts, Blood Orange-Balsamic
Vinaigrette

Choose a HOT VEGGIE

Tender Green Beans and Sweet Peppers

In EVO with Rosemary and Black Pepper

Roasted Red & Golden Beets

with Orange & Cracked Black Pepper

Eastern Shore Corn Pudding

with a Hint of Nutmeg

Tender Young Carrots

glazed with Cardamom & Ginger

Creamed Spinach

with Gruyere-Breadcrumb Crust

Roasted Cauliflower, Brussels Sprouts & Broccoli Florets

With EVO, Garlic & Thyme

Choose a HOT STARCH

Roasted Redskin Potatoes

With Bits of Browned Garlic and Herbs

Classic Mashed Potatoes

with Sour Cream and Scallion Rings

Curley Mac & Cheese

with Parsley and Buttered Breadcrumbs

Wild Rice Blend

with Dried Cranberries and Pistachio

Butternut Squash Ravioli

with Sage Cream Sauce

(\$2.00 per person additional charge)

Choose up to 2 DESSERTS

Holiday Trifle Cups with Adorable Little Spoons

- Pumpkin Cake & Dark
Chocolate Pudding
- Apple Butter
& Caramel Cheesecake

Mini Cupcake Trio

- Red Velvet with Holiday Sprinkles
- Hot Chocolate with Toasted
Marshmallow Cream
- Coconut with Raspberry Buttercream

Holiday Cookies and Dessert Bars

Flourless Chocolate-Walnut Torte

Drizzled with Ganache

Classic Pecan Tart with Bittersweet Chocolate Chunks

Eggnog Bundt Cake

Drizzled with White Chocolate Ganache

Apple-Cranberry Tart

with Walnut Streusel & Cinnamon
Whipped Cream


Gingerbread Cake Squares

With Rum Sauce

Glazed Pear Tart with Walnuts

Apple Slab Pie Triangles

Menu 3

 \$31.00 per person, 15 person minimum 

Choose up to 2 ENTREES


Comes with Holiday Bread Basket

Chesapeake Crab Cakes
with Old Bay Cream Sauce

Rosemary Leg of Lamb
with Olive-Almond Gremolata
& Red Wine Reduction

**Pom-Crusted Salmon
Fillets**
With Citrus Butter Sauce

**Angus Beef Bistro
Tenderloins**
With Wild Mushroom-Beaujolais Sauce


**Orange-Cranberry Glazed Chicken
Breast** 
With a hint of Smoked Red Chiles

Classic Turkey Breast
Garnished with Cornbread Stuffing and
served with Garlic Pan Gravy

Holiday Ham 
Pre-carved and offered with Spicy Apricot
Mustard on the side

Choose a HOLIDAY SALAD

**Colorful Field Greens
with Fuji Apples
& Dried Cranberries**  
with Cardamom-Glazed Peanuts
and Rosé Champagne Dressing

Spinach, & Arugula Salad 
with Asiago Cheese Shreds,
Glazed Walnuts, Blood Orange-Balsamic
Vinaigrette

Choose a HOT VEGGIE

**Tender Green Beans and
Sweet Peppers**  
In EVO with Rosemary and Black Pepper

Roasted Red & Golden Beets  
with Orange & Cracked Black Pepper

Eastern Shore Corn Pudding
with a Hint of Nutmeg

Tender Young Carrots 
glazed with Cardamom & Ginger

Creamed Spinach
with Gruyere-Breadcrumb Crust


**Roasted Cauliflower, Brussels
Sprouts & Broccoli Florets**  
With EVO, Garlic & Thyme

Choose a HOT STARCH

Roasted Redskin Potatoes  
With Bits of Browned Garlic and Herbs

Classic Mashed Potatoes 
with Sour Cream and Scallion Rings

Curley Mac & Cheese
with Parsley and Buttered Breadcrumbs

Wild Rice Blend 
with Dried Cranberries and Pistachio

Butternut Squash Ravioli
with Sage Cream Sauce
(\$2.00 per person additional charge)

Choose up to 2 DESSERTS

**Holiday Trifle Cups with
Adorable Little Spoons**
• Pumpkin Cake & Dark
Chocolate Pudding
• Apple Butter
& Caramel Cheesecake

Mini Cupcake Trio
• Red Velvet with Holiday Sprinkles
• Hot Chocolate with Toasted
Marshmallow Cream
• Coconut with Raspberry Buttercream

Holiday Cookies and Dessert Bars

Flourless Chocolate-Walnut Torte 
Drizzled with Ganache

**Classic Pecan Tart with
Bittersweet Chocolate Chunks**

Eggnog Bundt Cake
Drizzled with White Chocolate Ganache

Apple-Cranberry Tart
with Walnut Streusel & Cinnamon
Whipped Cream

Gingerbread Cake Squares
With Rum Sauce

Glazed Pear Tart with Walnuts

Apple Slab Pie Triangles



LET THE SINS BEGIN



Holiday Reception

HOLIDAY DISPLAYS

Beef Au Poivre

Angus Bistro Tenderloins rolled in Crushed Peppercorns. Bias sliced and displayed room temperature. Presented with Rosemary-Garlic Cocktail Rolls, Horseradish Cream, Stone-Ground Mustard and Roasted Red Pepper Mayonnaise
\$125.00 per platter. (Serves 20-25 guests)

Smoked Salmon

Artfully Displayed and served with Capers, Tomatoes and Chopped Egg. Sided with Pumpernickel Toast Points, Scallion Crème Fraiche and Cured Onion Slices
\$115.00 per platter. (Serves 20-25 guests)

Spiral Sliced Ham

Presented with Pumpkin Biscuits, Dijon Mustard, Rosemary-Red Chili Marmalade and Cornichons
\$85.00 per platter. (Serves 20-25 guests)

Antipasto Display

Salami, Prosciutto, Capicola, Marinated Mozzarella, Cured Olives, Marinated Artichokes and Roasted Red Peppers. Sided with Rustic Flatbreads and Crisps
\$85.00 per platter. (Serves 20-25 guests)

Dips au Trois

Olive Tapenade, Bleu-Sriracha, Tomato-Caper-Garlic
Offered with Crudité, Crackers & Crostini
\$65.00 per platter. (Serves 10-15 guests)

Artisan Cheese Display

Award-Winning American Specialties: Buttermilk Bleu Affinée, Mezzaluna Fontina, Red Spruce 4-Year Old Cheddar, Vintage Van Gogh Gouda & Grand Cru Reserve. Offered with Crusty Baguette Slices & Crackers, Spicy Fig & Sour Cherry Jam, Glazed Walnuts and Dried Apricots. Sided with Crusty Ficelles, Crackers and Crisps
\$150.00 per platter. (Serves up to 30 guests)

Back Bay Crab Dip

with Caramelized Onions and Garlic, Jack Cheese and a hint of Old Bay. Sided with Toasted Baguette Slices.
\$99.00 per platter. (Serves 20-25 guests)

Pan-Roasted Artichoke Dip with Spinach & Manchego Cheese

Sided with Toasted Baguette Slices and Rosemary Crostini.
\$80.00 per platter. (Serves 20-25 guests)

Winter Crudités

Crisp Baby Carrots, Red and Yellow Pepper Strips, Broccoli and Cauliflower Florets, Grape Tomatoes, Asparagus and Endive. Presented with Sun-Dried Tomato Dip swirled with Pesto
\$75.00 per platter. (Serves 20-25 guests)

Festive Fruit Skewers 🍷

Strawberries, Pineapple, Melon and Grapes presented with Ginger Whipped Cream & Orange Chocolate Sauce
\$65.00 per platter. (Serves 20-25 guests)

Holiday Hors d'oeuvres

THE BAKERS BUFFET

Two-Bite Cocktail Sandwiches-Mix and match.
Three dozen minimum of each flavor.

Country Ham & Brie

on Asiago Cornbread with Pepper Jam
\$23.00 per dozen

Smoked Salmon & Goat Cheese

on Honey Wheat Baguette
\$30.00 per dozen

Smoked Chicken Salad

with Glazed Cashews on Multi-Grain & Honey Baguette
\$22.00 per dozen

Angus Beef Loins

with Horseradish Sauce on Rosemary and Garlic Focaccia
\$25.00 per dozen

Fresh Mozzarella, Basil and Tomatoes

on Chewy Ciabatta
\$24.00 per dozen

SKEWERS

Three-dozen minimum per variety please.

Cilantro Beef Skewers

with Roasted Pepper Coulis
\$28.00 per dozen

Pecan-Crusted Chicken Skewers

with Honey Mustard Dipping Sauce
\$26.00 per dozen

Peruvian Chicken Skewers

with Green Chili Aioli
\$24.00 per dozen

Mediterranean Shrimp

with Preserved Lemon and Oregano Vinaigrette
\$28.00 per dozen

POULTRY

Three-dozen minimum per variety please.

Chicken Salad Crostini

with Cranberries, Glazed Walnuts and Cranberries
on Toasted Baguette Slices
\$20.00 per dozen

Chicken and Lemongrass Potstickers

with Orange-Hoisin Dipping Sauce
\$18.00 per dozen

Thai Grilled Chicken

with Coconut & Red Curry Sauce
\$22.00 per dozen

Peking Duck Dumplings

Spicy Plum Dipping Sauce
\$20.00 per dozen

HOLIDAY COCKTAIL MEATBALLS

Three-dozen minimum per variety please.

Swedish

with Allspice, Nutmeg & Red Currants with Sour Cream
\$16.00 per dozen

Orange BBQ

Just Spicy Enough
\$16.00 per dozen

Holiday Hors d'oeuvres

BEEF & PORK

Three-dozen minimum per variety please.

Holiday Beef Croustade

Angus Tenderloin mounded on Crisps with Arugula-Walnut Pesto and Preserved Tomatoes

\$24.00 per dozen

Beef Wellington

with Chive & Truffle Crème Fraiche

\$26.00 per dozen

Bacon-Balsamic Jam Crostini

Topped With Gorgonzola and Dried Apples

\$24.00 Per Dozen

Arepas

Pastry Pouches filled with Sausage & Manchego Cheese with Basil Aioli

\$20.00 per dozen

Chorizo Puffs

with Smoked Gouda Cheese

\$22.00 per dozen

SEAFOOD

Three-dozen minimum per variety please.

Pretty Little Smoked Salmon Cups

with Grilled Guacamole & Coriander

\$36.00 per dozen

Classic Shrimp Cocktail

with Horseradish-Tomato Sauce

\$24.00 per dozen

Crab Cakes

with Old Bay Remoulade

\$28.00 per dozen

Coconut Shrimp

with Tamarind-Orange Glaze

\$28.00 per dozen

Ceviche Cups

with Shrimp, Mussels and Clams

with Peruvian Corn & Cilantro

\$30.00 per dozen

VEGETARIAN

Three-dozen minimum per variety please.

Truffled Risotto Arancini

with Garlic Aioli

\$24.00 per dozen

Dried Fig and Brie Skewers

with Cardamom Dipping Sauce

\$21.00 per dozen

Wild Mushroom Tartlets

with Boursin Cheese

\$23.00 per dozen

Thai Curry Samosa Triangles

\$18.00 per dozen

Pear and Gorgonzola Tartlets

\$24.00 per dozen

EMPANADAS

Three-dozen minimum per variety please.

Reina's Roasted Vegetable

with Fire-Roasted Tomato Salsa

\$24.00 per dozen

Pork Carnitas

with Chipotle-Orange Dipping Sauce

\$24.00 per dozen

Shrimp with Smoked Chipotle Peppers

with Citrus Dipping Sauce

\$26.00 per dozen

SIMPLY SINFULLY DELICIOUS



Holiday Dessert



10 Person Minimum, Unless Otherwise Stated



Eggnog Bundt Cake

spiced with Rum & Nutmeg
Drizzled with White Chocolate Ganache
\$38.00 per cake. Serves 14

Flourless Chocolate-Walnut Torte ^G

Striped with White and Bittersweet Chocolate
\$40.00 per cake. Serves 12

Holiday Trifle Cups with Adorable Little Spoons

Pumpkin-Pudding
Layers of Spiced Cake with Dark Chocolate Custard
Apple Butter & Caramel Cheesecake
\$75.00 per serving (36 pieces)

Gingerbread Cake Squares

With Rum Sauce
\$20.00 per dozen

Holiday Cookies and Dessert Bars

\$3.50 per person

Mini Cupcake Trio

Red Velvet with Holiday Sprinkles
Hot Chocolate with Toasted
Marshmallow Cream
Coconut with Raspberry Buttercream
\$4.00 per person

Apple Slab Pie Triangles

With Cinnamon Whipped Cream
\$24.00 per dozen

Classic Pecan Tart with Bittersweet Chocolate Chunks

With Cinnamon Whipped Cream
\$40.00 per tart. Serves 12

Glazed Pear Tart with Walnuts

With Cinnamon Whipped Cream
\$40.00 per tart. Serves 12

Apple-Cranberry Tart

Topped with Brown Sugar & Walnut Streusel
With Cinnamon Whipped Cream
\$40.00 per tart. Serves 12

Touch of Gingham

Assorted Fancy Christmas Cookies, Grandma's Fudge
with Walnuts and Dark Cherry Crumble Bars
\$3.75 per person

Holiday Bars & Bites

Classic Linzer Bars, Pumpkin-Cream Cheese Blondie Squares, Pecan Diamonds &
Peppermint Bark Garnished with Holly Leaves and Petite Candy Canes
\$3.75 per person

Fresh Sliced Fruit and Berries ^G

With Vanilla-Scented Whipped Cream
\$75.00 per platter. Serves 20 to 25 guests

Chocolate-Dipped Strawberries ^G

\$18.00 per dozen

Holiday Beverages

Hot Chocolate Station

Whipped Cream, Candy Canes Pieces
and Mini Marshmallows

\$28.00 per gallon (2 gallon minimum)

Homemade Eggnog

Freshly Grated Nutmeg and Cinnamon

\$20.00 per gallon

Mulled Apple Cider

Infused with Lemon and Orange Zests, Ginger, Brown Sugar
Cinnamon and a touch of Star Anise

\$20.00 per gallon (2 gallon minimum)

Sinplicity Cranberry Lemonade

\$14.00 per gallon

Sparkling Holiday Punch

\$27.50 per serving (Serves 25 - 30 guests)

Please contact us at **703.892.1400** or info@simplicitycatering.com to place your order or book your future event. An experienced Account Executive will be delighted to help meet all your catering needs.





Let our staff assist you with planning the seasonal party that "dances in your head". We can arrange everything from staffing, linens, china and unique menus to please the most finicky crowds.

Call us at 703-892-1400 or email us at info@simplicitycatering.com to get the party started.

We take orders on a first-come, first-serve basis, so we encourage you to book your party early. We require at least 48-hours' notice for parties of 50 people or more and for most reception items. We also require 48 hours' notice for a decrease in numbers or cancellations. Please feel free to call our office for guidance on menu selections and order placement.

Simplicity Catering looks forward to making this a memorable holiday season!

LET THE SINS BEGIN