



SINPLICITY^o
— CATERING —

2018
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

Redskin Mashed Potatoes

with Sour Cream & Scallion Rings

Holiday Bread Basket

Choose up to 2 DESSERTS

Holiday Trifle Cups with Adorable Little Spoons

Pumpkin Cake Layered with
Gingerbread Pudding

Mocha & Salted Caramel Latte

Chocolate-Peppermint Bundt Cake

Drizzled with White Chocolate
Ganache

Mini Kringle Cupcake Trio

Red Velvet with Holiday Sprinkles

Hot Chocolate with Toasted
Marshmallow Cream

Coconut with Raspberry Buttercream

Holiday Cookies and Dessert Bars

Flourless Chocolate-Almond 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

Clementine-Crusted Salmon Fillets

in a pool of Pomegranate 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

Butternut Squash Ravioli

with Sage Cream Sauce

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 Bliss Potatoes

With Bits of Browned Garlic and Herbs

Redskin Mashed Potatoes

with Sour Cream & Scallion Rings

Curly Mac & Cheese

with Parsley and Buttered Breadcrumbs

Wild Rice Blend

with Dried Cranberries and Pistachio

Choose up to 2 DESSERTS

Holiday Trifle Cups with Adorable Little Spoons

- Pumpkin Cake Layered with
Gingerbread Pudding
- Mocha & Salted Caramel Latte

Mini Kringle Kupcake Trio

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

Holiday Cookies and Dessert Bars

Flourless Chocolate-Almond Torte

Drizzled with Ganache

Classic Pecan Tart with Bittersweet Chocolate Chunks

Chocolate-Peppermint 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

**Clementine-Crusted
Salmon Fillets**
in a pool of Pomegranate Butter Sauce

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

**Orange-Cranberry Glazed Chicken
Breast** 

Classic Turkey Breast
Garnished with Cornbread Stuffing


Holiday Ham 

Butternut Squash Ravioli
with Sage Cream Sauce

Choose a HOLIDAY SALAD

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

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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 Bliss Potatoes  
With Bits of Browned Garlic and Herbs

Redskin Mashed Potatoes 
with Sour Cream & Scallion Rings

Curly Mac & Cheese
with Parsley and Buttered Breadcrumbs

Wild Rice Blend 
with Dried Cranberries and Pistachio

Choose up to 2 DESSERTS


**Holiday Trifle Cups with
Adorable Little Spoons**
• Pumpkin Cake Layered with
Gingerbread Pudding
• Mocha & Salted Caramel Latte

Mini Kringle Kupcake Trio
• Red Velvet with Holiday Sprinkles

• Hot Chocolate with Toasted
Marshmallow Cream

• Coconut with Raspberry Buttercream

Holiday Cookies and Dessert Bars

Flourless Chocolate-Almond Torte 
Drizzled with Ganache

**Classic Pecan Tart with
Bittersweet Chocolate Chunks**

**Chocolate-Peppermint
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 ❄️

DISPLAYS

WELCOME TO RETROVILLE

Warm Brie in Pastry topped with Apricots and Holiday-Spiced Nuts

Sided with Grapes, Berries and Crisps

\$75.00 per platter. (Serves 20-25 guests)

Boursin Terrine with Pesto & Sun-Dried Tomatoes

Served with Assorted Breads and Artisan Crackers

\$65.00 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)

Spiral Sliced Ham

Presented with Pumpkin Biscuits, Dijon Mustard, Rosemary-Red Chili Marmalade and Cornichons

\$85.00 per platter. (Serves 20-25 guests)

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)

Mighty Mezze Platter

Hearty Display of Hummus, Baba Ghanoush, Hard Salami, Marinated Olives & Vegetable Salad with Pita Chips

\$85.00 per platter. (Serves 20-25 guests)

Artisan Cheese Display

Saint Andre, Taleggio, Gruyere, Comte and Kerrygold Cheddar. Presented with Stone Ground Mustard and Rosemary Honey. Garnished with Dried Apricots and Spiced Pecans. Sided with Crusty Focelles, 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)

Mashed Potato Bar:

Just-Lumpy-Enough Redskin Potatoes

sided with Cheddar Cheese, Bacon Bits, Scallion Rings, Gravy & Sour Cream

Mashed Sweet Potatoes

sided with Toasted Marshmallows, Spiced Pecans & Brown Sugar

\$6.50 per person (20 guest minimum)

Asparagus Wreaths

with Roasted Red & Golden Beets with Grape Tomato Ornaments

\$60 per presentation – feeds 15 to 20

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

Wasabi-Crusted Salmon

with Honey-Lime Vinaigrette
\$28.00 per dozen

POULTRY

Three-dozen minimum per variety please.

Chicken Salad Crostini

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

Peking Duck Dumplings

Spicy Plum Dipping Sauce
\$20.00 per dozen

Chicken and Lemongrass Potstickers

with Orange-Hoisin Dipping Sauce
\$18.00 per dozen

Chicken Quesadilla Cornets

with Crema Fresca and Cilantro
\$22.00 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

Korean Turkey

Gochujang-Honey Glaze
\$18.00 per dozen

Holiday Hors d'oeuvres

BEEF & PORK

Three-dozen minimum per variety please.

Honey-Sriracha Pineapple wrapped in Candied Maple Bacon

\$24.00 per dozen

Holiday Beef Croustade

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

\$24.00 per dozen

Bacon-Balsamic Jam Crostini

Topped With Gorgonzola and Dried Apples

\$24.00 Per Dozen

Asian Beef Short Rib Pot Pie

with Hoisin Glaze

\$22.00 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

\$30.00 per dozen

Classic Shrimp Cocktail

with Horseradish-Tomato Sauce

\$28.00 per dozen

Crab Cakes

with Old Bay Remoulade

\$28.00 per dozen

Coconut Shrimp

with Tamarind-Orange Glaze

\$28.00 per dozen

Mini Lobster Cobblers

with Buttered Bread Crumb Crust

\$28.00 per dozen

VEGETARIAN

Three-dozen minimum per variety please.

Pumpkin Risotto Arancini

with Lime Aioli

\$24.00 per dozen

Dried Fig and Brie Skewers

with Cardamom Dipping Sauce

\$22.00 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

Reina's Roasted Vegetable Empanadas

with Fire-Roasted Tomato Salsa

\$24.00 per dozen

RETROVILLE

Three-dozen minimum per variety please.

Beef Wellington

with Chive & Truffle Crème Fraiche

\$26.00 per dozen

Chicken Cordon Bleu with Cranberry Chutney

\$24.00 per dozen

Baltimore Crabby Pretzel Bites

Crab Salad on Pretzel slice with Old Bay
and topped with Sharp Cheddar Cheese

\$26.00 per dozen

SIMPLY SINFULLY DELICIOUS



Holiday Dessert

 10 Person Minimum, Unless Otherwise Stated 

Chocolate-Peppermint Bundt Cake

Drizzled with White Chocolate Ganache
\$38.00 per cake. Serves 14

Flourless Chocolate-Almond Torte

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

Holiday Trifle Cups with Adorable Little Spoons

Pumpkin Cake Layered with Gingerbread Pudding
Mocha & Salted Caramel Latte
\$75.00 per serving (36 pieces)

Gingerbread Cake Squares

With Rum Sauce
\$20.00 per dozen

Holiday Cookies and Dessert Bars

\$3.75 per person

Mini Kringle Kupcake 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
\$4.00 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
\$4.00 per person

Fresh Sliced Fruit and Berries

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

Chocolate-Dipped Strawberries

\$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)

Sinpicity 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