



November Specials

aka Sins of the Month

SPECIAL MENU #1 Dynamic Duo

Pan-Seared Chicken Breast with Apple Cider and Thyme Sauce (GF)

Grilled Salmon with Mustard Cream Sauce & Sage (GF)

Cinnamon Roasted Butternut Squash with Rosemary Olive Oil (Room Temp) (GF)

Beet and Feta Salad with Toasted Walnuts and Balsamic Vinaigrette (GF)

Rolls and Butter

Fresh-from-the-Oven Cookies and Bars

\$26.00 per person

12-person minimum. No substitutions please.



SINWICH OF THE MONTH

Roasted Turkey & Brie with Peppery Arugula & Apple Cider Aioli on a Kaiser Roll

Ask to have these as part of your sandwich selections.

SINPLICITY
— CATERING —

SIMPLY SINFULLY DELICIOUS
Main: 703-892-1400
sinplicitycatering.com



DESSERT OF THE MONTH

Bourbon-Peach Cheesecake Trifle Cup

\$4.50 per person
(Or upgrade your dessert in any of the packages for \$3.00 additional.
Minimum order 10 people.)

SPECIAL CELEBRATION MENU #2

Sage & Garlic Roasted Turkey Breast

Centered with Cornbread Stuffing & Ladled with Pan Gravy

Homemade Green Bean-Mushroom Casserole

Topped with Fried Tobacco Onions

Yukon Gold Mashed Potatoes with Scallion Rings (GF)

American Garden Salad with Cucumbers, Carrot Ribbons and Grape Tomatoes. Ranch Dressing & Balsamic Vinaigrette (GF)

Artisan Rolls and Butter

Wedges of Pumpkin and Pecan Pies

with Cinnamon Whipped Cream

\$25.00 per person

12-person minimum. No substitutions please.

HUNGRY FOR MORE?

Add a Spiral Sliced Ham with Spicy Apricot Honey Mustard (GF) \$3.00 per person additional