



SINPLICITY
— CATERING —

SIMPLY SINFULLY DELICIOUS



SINPLICITYCATERING.COM

The Upper Crust Basket

Croissants & Assorted Danish Pastries, Blueberry Tea Bread,
Carrot & Zucchini Tea Bread, Seasonal Sin
Contains Eggs, Dairy & Gluten. Contains Nuts only where noted

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Basil-Basted Mahi Filets

SINS OF THE MONTH • SPECIAL #1
with Passion Fruit Butter Sauce
Dairy & Gluten-Free

Lemon-Glazed Chicken Breast

on a bed of Pomegranate Coulis
Dairy & Gluten-Free

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SEASONAL SIN

Smoked Salmon

with Mild Wasabi Cream
Cheese & Pickled Onions.
Served on Honey Wheat Bread
Contains Dairy & Gluten



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Roasted Corn, Black Bean & Tomato

Cumin and Coriander Vinaigrette
with Smoked Chilies

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Nut-Free Cookies and Bars

• COOKIES •
Chocolate Chunk, Oatmeal Raisin, Double Chocolate

• BARS •
Mocha Brownies & Seasonal Sins
Contain eggs, dairy & gluten

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Sinplcity

believes that the Devil's in the details. Our goal is to make things a little prettier, a little fresher, and a good deal more delicious than you expected them to be.

We also know that your guests want to know what they're eating. Hence "Signage on the Sins." Colorful table tents and cards next to every dish tell you what it is and what it's got in it. Gluten, dairy, nuts and other pertinent ingredients are discretely flagged front and center.

Dine with confidence.

No questions asked.



CONDIMENTS

- Red Pepper Mayo
- Classic Mayo
- Dijon Mustard
- Nut-Free Pesto

Gluten-Free. Mayo contains Eggs, pesto contains Dairy



SIMPLY SINFULLY DELICIOUS
OFFICE 703.892.1400 - sinplcitycatering.com

SINPLICITYCATERING.COM

Chinese New Year

SEASONAL SIN • MIXED GRILL
Miso and Honey-Glazed Salmon,
Schezwan Chicken Breasts,
and Five-Spiced Beef Medallions
Garnished with Sugar Snaps and Peppers

Contains Gluten & Soy

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BUFFET-STYLE BREAKFAST

CONTINENTAL BREAKFAST

Minimum order of 8 people, unless otherwise stated

The Baker's Breakfast

Fresh-from-the-Oven Muffins, Coffee Cakes & Seasonal Sins with Butter & Jam
\$6.50/person

Warm Bagel Buffet

With Plain, Sweet & Savory Cream Cheese
\$59/dozen

All-the-Way Bagel Buffet

Add to the warmth with Nutella, Peanut Butter, Plain & Flavored Cream Cheeses, Jam & Irish Butter
\$65/dozen

Signature House-Made Power Bars

G V

- Granola with Cranberries, Apricots, Coconut & Almonds
- Fig, Orange & Peanut Butter
- Peanut-Pumpkin Seed with Oats & Chocolate

\$43 (serves 10-12)

Crème de la Crumb

Assorted Danish & Croissants, Tea Breads, Savory Spinach-Feta and Tomato-Olive Pastries & Seasonal Sins with Irish Butter & French Preserves
\$7/person

Dannon Yogurts with House-made Granola:

Assorted Greek & Fruit-on-the-Bottom Yogurts with our Classic Granola **No gluten added.**

\$4.25/person (minimum order of 6pcs)

Low-Fat Yogurt Parfaits: Low-Fat

Low-Fat Yogurt with Classic Granola & Fresh Fruit and Mango Puree in Individual Servings

No gluten added.

\$6/person (minimum order of 6pcs)

Sliced Fresh Fruit: Best-of-the-season Melons & Pineapples, garnished with Strawberries & Red Seedless Grapes **G V**

Small Tray (serves 8-15): \$56

Medium Tray (serves 16-25): \$80

Large Tray (serves 26-35): \$110

Fresh Fruit Salad: Bite-Sized pieces of Melon & Pineapple garnished with Strawberries & Grapes **G V**

Small Bowl (serves 8-10): \$42

Medium Bowl (serves 11-20): \$70

Large Bowl (serves 21-30): \$88

Smoked Salmon Platter: Presented with

Savory Bagels, Plain & Chive Cream Cheeses, Tomatoes, Red Onions & Capers
\$13.25/person

HOT A LA CARTE ITEMS

Baked Oatmeal on the Go!

Our signature Blueberry-Cinnamon casserole made with real Maple Syrup. All of the goodness with none of the glop. **No gluten added.**

\$5/each

French Toast

with warm Apple Compote and Syrup
\$6/person

VEGAN ENTREES

Gluten-Free Quinoa & Roasted Sweet Potato Breakfast Casserole **G V** with Fuji Apples & Pecan Struesel
\$7/person

Vegan Southwest Burrito Bowl **V** with Chipotle Vegan Sausage, Red Potatoes, Peppers & Onions
\$7/person

See our No-Touch Menu for more options. Almost anything on our menu can be boxed for safety.



BREAKFAST BOXES FOR SPECIAL DIETS

Created for grab-and-go and for special dietary needs. Each box is prominently labeled. Upgrade to mixed berry cup for additional \$2.

Gluten-Free Treat Box **G**

Carrot-Zucchini Muffin, Greek Yogurt & Fruit Salad with Berries. No gluten-added Granola
\$15/person

Protein Box **G**

Hard-Boiled Eggs, Spiced Walnuts, Manchego Cheese Wedges & Fruit Salad
\$15/person

Keto Box **G**

Hard-Boiled Eggs, Manchego Cheese Wedges, Whole Raw Almonds, & Fresh Raspberries
\$15/person

Paleo Box **G**

Fruit Salad with Berries, Hard-Boiled Eggs, Crisp Celery & Almond Butter
\$15/person

Power Breakfast **G V**

Fresh Fruit Salad with Berries & Soft and Chewy Housemade Power Bars and Dried Fruit
\$15/person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

G Gluten Free **V** Vegan

BUFFET-STYLE HOT BREAKFAST COMBOS

Minimum order of 10 people.

Mini Breakfast Sandwiches with Fresh Fruit Salad

- Egg & Cheddar Burritos with Garden Vegetables
- Egg & Bacon on a fresh baked Buttermilk Biscuit with Cheddar
- Smoked Ham & Egg on a Croissant with Swiss Cheese

\$11/person

Classic Quiche with Fresh Fruit Salad and Mini Muffins

Choose two varieties:

- Spinach, Feta & Roasted Tomato
- Broccoli & Swiss with Red Chili Flakes & Thyme
- Applewood Bacon & Cheddar
- Baked Ham & Smoked Gouda
- Turkey-Sage Sausage & Sweet Peppers

\$15/person

See our No-Touch Menu for more options.

Almost anything on our menu can be boxed for safety.

Scrambled Egg Casserole Combo (Formerly The Lumberjack's Snack)

Egg, Hash Brown & 3-Cheese Casserole with Swiss, Fontina & Pecorino Romano

Crisp Applewood Bacon
OR Turkey-Sage Sausage Links (serve both for \$1 additional)

Comes with:

- Warm Buttermilk Biscuits with Butter & Jam
- Fresh Fruit Salad

\$14/person

Individual 23rd Street Casseroles with Fresh Fruit Salad & Buttermilk Biscuits

Farm-fresh eggs baked in individual casserole dishes. Choose two varieties:

- Spinach, Feta & Roasted Tomato
- Broccoli & Swiss with Red Chili Flakes & Thyme
- Applewood Bacon & Cheddar
- Baked Ham & Smoked Gouda
- Turkey-Sage Sausage & Sweet Peppers

\$15/person

Hearty Breakfast

- Fluffy Scrambled Eggs
- Crisp Applewood Bacon OR Turkey-Sage Sausage Links (serve both for \$1 additional)
- Home-Fried Potatoes
- Buttermilk Biscuits
- Fresh Sliced Fruit

\$15.50/person

Crusty Sourdough-Apple French Toast

- Warm Apple Compote and Syrup
- Home-Fried Potatoes
- Fresh Fruit Salad
- Bacon or Turkey Sausage (serve both for \$1 additional)

\$14/person (add scrambled eggs for \$2)

A la Carte (French Toast, Warm Apple Compote and Syrup only): \$6.00/person

BREAKFAST SIDES

Minimum order of 10 people

Home Fries with Onions & Peppers
\$5/person

Applewood Smoked Bacon
\$5.50/person

Turkey-Sage Sausage
\$5.25/person

Breakfast Meat Combo
2 strips of Bacon &
1 Sausage Link
\$6.50/person

Whole Fruit
Apples, Bananas,
Oranges
\$2 each



*Check out sincipitycatering.com for the current Seasonal Sins



SANDWICHES

SIMPLE SINS

House-roasted meats & cheeses with condiments on the side

Grilled Chicken & Pepper Jack
on Focaccia

Roast Beef & Cheddar*
on Ciabatta

Roasted Turkey & Havarti
on Honey Wheat

Shaved Ham & Swiss
on Pretzel Baguette

Tuna Salad
on Ciabatta

Dairy-Free Turkey
on Ciabatta



Find the latest
Seasonal Sins on
simplicitycatering.com

SIGNATURE SINS

Completely assembled creations with homemade spreads & toppings

Classic Chicken Salad with Crisp Apples & Dried Cranberries on Honey Wheat

Jerk-Spiced Chicken & Brie with Roasted Onion & Garlic Jam on Focaccia

Uptown Hoagie: Prosciutto, Salami, Capicola & Provolone with Greens, House-Pickled Peppers & Balsamic Drizzle on Ciabatta

Crystal City Club: Roasted Turkey, Applewood Bacon, Field Greens, Seed Mustard & Mayonnaise on Ciabatta

Fried Chicken & Bacon Rancher on Ciabatta with Ranch Spread

Thai Chicken Wrap: Sesame & Soy-glazed Breasts with lightly pickled Vegetables, Cilantro Sprigs & Cream Cheese Spread

Cobb Wrap: Turkey, Bacon, Greens & Avocado Spread with Tomatoes


Albacore Tuna Salad Wrap with Cheddar, & Tomato Slices


VEGETARIAN & VEGAN

Vegetarian & vegan selections are presented on separate platters

Caprese: Roma Tomatoes, Basil Leaves, Nut-Free Pesto, Marinated Mozzarella with Extra-Virgin Olive Oil, Balsamic Reduction & Black Pepper


Mediterranean Wrap: Roasted Yellow Squash & Zucchini with Feta Cheese, Olives & Nut-Free Pesto

Eggplant Caponata with Capers, Raisins, Sweet Onions, Sherry Vinegar & Basil. Served on Ciabatta 

Grilled Veggie Stack: Portobello Mushrooms, Grilled Zucchini & Peppers with Balsamic Drizzle on Ciabatta 

GLUTEN-FREE

Gluten-free wraps are rolled in GF Tortillas & presented on separate platters

Turkey & Havarti with Whole Grain Mustard & Greens 

Grilled Chicken & Cheddar with Gulden's Mustard Spread 

Hummus, Greens, Tomatoes & Cucumber  

A la Carte \$11



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 Gluten Free  Vegan

BUFFET-STYLE SANDWICH COMBOS

Make ordering lunch a breeze. Pick your combination & give us call or order online.

Minimum order of 8 people, unless otherwise stated. Please choose up to 6 Sandwiches & Wrap Selections.
Upgrade to any of our dessert selections for \$3/person additional.

Classic Sandwich Buffet

- Choice of Sandwiches & Wraps
- Assortment of Route 11 Kettle Chips & Frito-Lay Chips
- House-Baked Cookies & Dessert Bars

\$14.50/person

Traditional Sandwich Buffet

- Choice of Sandwiches & Wraps
- Choice of one side
- House-Baked Cookies & Dessert Bars

\$15.50/person

Executive Sandwich Buffet

- Choice of Sandwiches & Wraps
- Choice of one side
- Assortment of Route 11 Kettle Chips & Frito-Lay Chips
- House-Baked Cookies & Dessert Bars

\$17.75/person

Signature Sandwich Buffet

- Choice of Sandwiches & Wraps
- Choice of two sides
- House-Baked Cookies & Dessert Bars

\$20/person (minimum order of 12 people)

Classic Bag Lunch

- Choice of Sandwich or Wrap
- Plain Lays Potato Chips
- House-Baked Cookie

\$15.50/person

Executive Box Lunch

- Choice of Sandwich or Wrap
- Choice of Pesto-Balsamic Pasta Salad or Fresh Fruit Salad
- Plain Lays Potato Chips
- House-Baked Cookie

\$19.75/person

Signature Box Lunch

- Choice of Sandwich or Wrap
- Any one of our Tossed Salads with a Single Dressing
- Any one of our Room-Temp Sides
- House-Baked Cookie

\$22/person (minimum order of 12 people)

See our No-Touch Menu for more options. Almost anything on our menu can be boxed for safety.

"I didn't think about dessert for my vegan, but you all did, and it's the little things like that that really make you all stand out (besides the delicious food!). So, I just want to say thanks for that little touch."



LUNCH SIDES

PASTA & POTATO SALADS

\$5/person a la carte (minimum order of 8 people)

Colorful Couscous: Dried Cranberries, Raisins, Candied Ginger & Pistachios with Lemon Dressing **V**

Classic Potato: Just like Mom's with Boiled Eggs, Celery & Pickle Relish **G**

Nut-Free Pesto Pasta Salad: Tri-Color Bowties with Sweet Red Peppers, Yellow Squash & Red Onions in Nut-Free Pesto-Balsamic Vinaigrette

Tri-Color Orzo with Cherry Tomatoes, Feta Cheese & Kalamata Olives in Parmesan-Parsley Dressing

Thai Noodle: Angel Hair Pasta with Carrot Ribbons, Sliced Cucumbers & Scallion Rings dressed in Ginger, Sesame Oil, Orange Zest & Hoisin Sauce **G V**

Cavatappi Pasta with Wilted Spinach, Roasted Corn, & Cherry Tomato Halves in Balsamic-Parmesan Dressing

Roasted Potato Mélange: Sweet and Yukon Gold potatoes with Dried Cherries, Pommery Mustard & Sherry Vinegar **G V**

VEGGIES

\$5/person a la carte (minimum order of 8 people)

Grilled Vegetable Display: Yellow Squash, Zucchini, Roasted Red Peppers, Asparagus, Carrots & Portobello Mushrooms in Balsamic & Olive Oil **G V**

Roasted Corn, Black Bean & Tomato: Cumin & Coriander Vinaigrette with a touch of Smoked Chilis **G V**

French Green Beans with Tomatoes & Carrots, bits of Browned Garlic, Thyme & a splash of Sherry Vinegar **G V**

LEAFY GREEN SALADS

\$5/person a la carte (minimum order of 8 people)

American Garden Salad: Romaine Lettuce with Ribbons of Carrots, Cucumbers & Grape Tomatoes **G V**

Simplicity Salad: Field Greens with Oven-Dried Tomatoes, Roasted Corn & Honey-Spiced Pecans **G**

Springtime Salad: Mixed Greens with Smoked Gouda, Asparagus, Grilled Red Peppers & Honey-Spiced Pecans **G**

Bacilio's Caesar: Hearts of Romaine with Ribbons of Romano Cheese & Garlicky Croutons

Tangled Spinach: Spinach & Kale Salad with Dried Cranberries, Croutons & Gingered Peanuts

Asian Salad: Spinach, Mixed Greens with Crispy Wontons, Razor-Thin Cabbage & Carrot Threads **V**

Choose any 2 dressings:

Vinaigrettes: Balsamic **G V**, Red Wine **G V**, Asian Sesame Ginger **V**, Burnt Honey **G**

Creamy: Parmesan Peppercorn **G**, Buttermilk Ranch **G**, Low-Fat Lemon Poppy Seed **G**, Caesar **G**



ENTRÉE SALADS

HEARTY SOUPS

\$45/gallon (serves 10-16)

Includes 20 baguette slices

Hearty Chicken-Noodle

Tortilla with Chicken, Black Beans & Corn with Tortilla Strips (Baguette slices not included)

Broccoli & Cheddar

Springtime Vegetable with Basil **V** **G**

Shrimp & Corn Chowder

Madman Meatless Chili **V**

Lentil Soup with Roasted Garlic & Carrots **V** **G**

All soups are delivered in disposable insulated servers.

Electric soup kettles are available for \$15. A \$15 round-trip delivery fee will also be applied.

ENTREE SALAD

Minimum order of 10 people.

Includes choice of protein, a pasta, potato or vegetable salad with rolls & butter, and house-baked cookies & dessert bars.

Upgrade to any dessert on our menu for \$3/person.

Tangled Spinach: Spinach & Kale Salad with Dried Cranberries, Croutons & Gingered Peanuts

Springtime Salad: Mixed Greens with Smoked Gouda, Asparagus, Grilled Red Peppers & Honey-Spiced Pecans **G**

Bacilio's Caesar with Ribbons of Romano Cheese & Garlicky Croutons

Simplicity Salad: Field Greens with Oven-Dried Tomatoes, Roasted Corn & Honey-Spiced Pecans **G**

Asian Salad: Spinach, Mixed Greens with Crispy Wontons, Razor-Thin Cabbage & Carrot Threads **V**

Sided* with your choice of a single meat.

Choose Grilled Chicken, Beef Bistro Tenderloin, Salmon Filet or Portobello Mushroom
Includes fresh-baked cookie & bread.

\$15/person with Chicken or Mushrooms

\$18/individually boxed

\$18/person with Beef or Salmon

\$21/individually boxed

*Minimum of 6 per type on boxes
There's no limit on meat choices for boxes.

CHOOSE ANY 2 DRESSINGS:

Vinaigrettes:

Balsamic **G** **V**

Red Wine **G** **V**

Asian Sesame Ginger **V**

Burnt Honey **G**

Creamy:

Parmesan Peppercorn **G**

Buttermilk Ranch **G**

Low-Fat Lemon Poppy Seed **G**

Caesar **G**

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G Gluten Free **V** Vegan





MIXED GRILL

ROOM-TEMP DUOS

Steam and Sterno-Free menus that travel well and hold even better.
Start time delayed? No sweat!

All packages served with a garden salad, rolls & butter, and cookies & dessert bars.

Upgrade to any salad for no additional charge. Upgrade your dessert for \$3/person. Minimum order of 10 people.

SANTA FE SAMPLER

\$19.50/person

Red Chili Beef Medallions* with Coriander-Garlic Sauce 

Orange-Chipotle Chicken Breast 

Both dishes have just a hint of heat.

ASIAN CROSSWINDS


\$23/person

Ponzu-Lacquered Salmon with Citrus Zest

Korean Beef* Glazed with Gochujang Chili Sauce

JAZZ BEAT BUFFET


\$22/person

Bourbon Street Angus Medallions* with Honey-Whiskey Glaze 

Shrimp Nawlins: Blackened and served with Remoulade Sauce 

MIDDLE-EASTERN MEDLEY

\$22/person

Za'atar-Spiced Salmon with Roasted Tomatoes & Cured Lemons 

Chicken Shawarma with Cucumber-Yogurt Sauce 

Any of our Mixed Grills can be individually boxed for \$3/person additional.

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*Check out simplicitycatering.com for the current Seasonal Sins

 Gluten Free  Vegan



ROOM-TEMP TRIOS

No chafers, no sternos, no sweat!

All packages served with a garden salad, rolls & butter, and cookies & dessert bars.

Upgrade to any salad for no additional charge. Upgrade your dessert for \$2/person.

Minimum order of 10 people.

AMERICAN CLASSIC

\$22/person

Bistro Tenderloin of Beef* **G**

Old Bay-Spiced Shrimp **G**

Barbecued Chicken Breasts **G**

Béarnaise-Style Tarragon Sauce
& Smoky BBQ Sauce **G**

GORGEOUS GREEK

\$22/person

Angus Tenderloin* **G**

Chicken Breast in Oregano-Garlic
Marinade **G**

Lemon-Pepper Shrimp **G**

Cucumber-Mint Yogurt Sauce and
Roasted Cherry Tomatoes & Feta
Cheese **G**

CURIOUS CAJUN

\$23/person

Spicy Flatiron Steak* **G**

Pepper-Spiced Salmon **G**

Blackened Chicken Breast **G**

Bayou Steak Sauce & Zesty Remoulade **G**

SEASONAL GRILL

See our website for the
most current offerings.

sinplicitycatering.com

VEGETARIAN SUBSTITUTIONS

We'll make as few as one of the
items below

Soy-Glazed Tofu on a Bed of Stir-Fried
Vegetables **V**

Stuffed Tomato filled with Eggplant and
Zucchini Tapenade **G V**

Grilled Portobello Mushrooms stuffed
with Couscous, Roasted Vegetables &
Asiago Cheese

Stuffed Peppers filled with Vegan
Chorizo, Grilled Vegetables & Ricotta
Cheese (can be made vegan upon
request)

ENJOY A NO-COST UPGRADE FROM GARDEN SALAD

Simplicity Salad: Field Greens with
Oven-Dried Tomatoes, Roasted
Corn & Honey-Spiced Pecans **G**

Springtime Salad: Mixed Greens
with Smoked Gouda, Asparagus,
Grilled Red Peppers & Honey-
Spiced Pecans **G**

Bacilio's Caesar: Hearts of
Romaine with Ribbons of Romano
Cheese & Garlicky Croutons

Tangled Spinach: Spinach &
Kale Salad with Dried Cranberries,
Croutons & Gingered Peanuts **G**

Asian Salad: Spinach, Mixed
Greens, Razor-Thin Cabbage &
Carrot Threads **V**



Any of our Mixed Grills can be individually boxed for \$3/person additional.

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*Check out sinplicitycatering.com for the current Seasonal

BUFFET-STYLE PASTA ENTRÉES

Upgrade to any salad for no additional charge. Upgrade of our dessert selections for an additional \$3/person.
Minimum order of 12 people.

PASTA

\$18/person

Orecchiette Primavera: Little ears of pasta with garden vegetables including Broccoli Florets, Roasted Baby Portobello Mushrooms, Baby Spinach & Carrots in a light Alfredo Cream Sauce

Ricotta-Stuffed Shells Pasta in a spicy Choose Bolognese (meat) Sauce or Marinara Sauce (vegetarian).

Hearty Baked Ziti: with layers of Bolognese Meat Sauce or Vegetarian Marinara, Ricotta Cheese & Pasta Tubes, topped with Mozzarella & Parmesan Cheeses

Lydia's Double-Cheesy Curly Mac & Cheese with Parsley & Buttered Breadcrumbs. Add Roasted Chicken for no additional charge.

Served with a garden salad, garlic flatbread, and cookies & dessert bars.



VEGETARIAN SUBSTITUTIONS

We'll make as few as one of the items below

Soy-Glazed Tofu on a Bed of Stir-Fried Vegetables **V**

Stuffed Tomato filled with Eggplant and Zucchini Tapenade **G V**

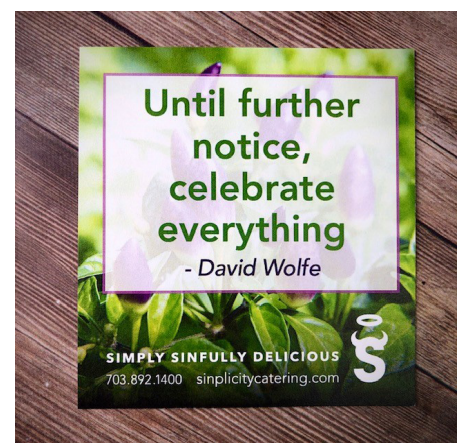
Grilled Portobello Mushrooms stuffed with Couscous, Roasted Vegetables & Asiago Cheese

Stuffed Peppers filled with Vegan Chorizo, Grilled Vegetables & Ricotta Cheese (can be made vegan upon request)

Please place orders by 2pm the day prior to your desired delivery date.

See our *No-Touch Menu* for more options. Almost anything on our menu can be boxed for safety.

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G Gluten Free **V** Vegan

BUFFET-STYLE HOT DUOS

Give your guests choices with our dynamic Hot Duos

Hot Duo entrée include house rolls & butter, and house-baked cookies & dessert bars.

Substitute any of the hot sides or leafy green salads at no additional charge. Upgrade to any other dessert for \$3/person
Minimum order of 12 people.

HICKORY HOUSE

\$23/person

Barbecue-Glazed Chicken Breast
Medallions with a hint of Chipotle & Lime **G**

Grilled Angus Bistro Tenderloin*
in Balsamic, Garlic & Rosemary with
Pan Gravy

Just-Lumpy-Enough Mashed Redskin
Potatoes **G**

Roasted Corn & Grape Tomatoes with
Scallions **G V**

American Garden Salad:
Romaine Lettuce with Ribbons of Carrots,
Cucumbers & Grape Tomatoes with
choice of 2 dressings **G V**

FARMER'S TABLE

\$25.50/person

Pecan-Crusted Chicken Medallions
with Burnt Honey Vinaigrette

Peppered Flatiron Steaks* with
Spiced Tomato Chutney **G**

Just-Lumpy-Enough Mashed Redskin
Potatoes **G**

Bourbon-Glazed Carrots with Parsley **G V**

Springtime Salad: Mixed Greens with
Smoked Gouda, Asparagus, Grilled Red
Peppers & Honey-Spiced Pecans with
choice of 2 dressings **G**

HEAD EAST

\$23.50/person

Mild Wasabi & Panko-Crusted Salmon
Fillets with Honey Vinaigrette

Thai-Glazed Chicken Breast with Ginger
& Scallions

Jasmine Rice with Pistachios & Scallion
Rings **G V**

Stir-Fried Veggies to include Carrot
Coins, Peppers, Broccoli & Napa shreds **V**

Asian Salad: Spinach, Mixed Greens with
Crispy Wontons, Razor-Thin Cabbage &
Carrot Threads **V**

UPTOWN DUO

\$30/person

Grilled Bistro Tenderloin of Beef*
with Tarragon Aioli **G**

Chesapeake Bay Crab Cakes Roasted Bliss
with Remoulade

Potatoes with Rosemary & Garlic **G V**

Pencil-Thin Asparagus with Caramelized
Onions & Tomatoes **G V**

Simplicity Salad: Field Greens with
Oven-Dried Tomatoes, Roasted Corn &
Honey-Spiced Pecans with a choice of 2
dressings **G**

MEDITERRANEAN MARKET

\$25/person

Lemon-Pepper Salmon with
Tomato & Olive Salsa **G**

Rosemary Chicken Medallions
with Garlic Jus **G**

Tri-Color Bowtie Pasta with Parsley,
Extra-Virgin Olive Oil & Browned Bits
of Garlic **V**

Grilled Yellow & Green Squash
with Peppers **G V**

Bacilio's Caesar Salad with Garlicky
Croutons with choice of 2 dressings

FAJITA FIESTA

\$24/person

Strips of Angus Flank Steak & Chicken
Breast* Cumin, Cilantro & Lime.
Centered with Caramelized Peppers &
Onions & sided with Soft Flour Tortillas,
Salsa, Sour Cream & Guacamole (rolls &
butter not included)

Tex-Mex Rice & Beans **G V**

American Garden Salad Romaine
Lettuce with Ribbons of Carrots,
Cucumbers & Grape Tomatoes with
choice of 2 dressings **G V**

VEGETARIAN SUBSTITUTIONS:

Soy-Glazed Tofu on a bed of Stir-Fried
Vegetables **V**

Tomatoes stuffed with Eggplant
& Zucchini Tapenade **G V**

Grilled Portobello Mushrooms stuffed
with Couscous, Roasted Vegetables &
Asiago Cheese

Stuffed Peppers filled with Vegan
Chorizo, Grilled Vegetables & Ricotta
Cheese (can be made vegan upon request)

Please place orders by
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desired delivery date.

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G Gluten Free **V** Vegan





HOT SIDES

STARCHES

\$5/person (minimum order of 12 people)

Just-Lumpy-Enough Mashed Redskin Potatoes **G**

Roasted Bliss Potatoes with Rosemary & Garlic **G V**

Tex-Mex Rice & Beans **G V**

Colorful Country Rice Pilaf with Harlequin Vegetables **G V**

Tri-Color Bowtie Pasta with Parsley, Extra Virgin Olive Oil, a hint of Parmesan & Browned Bits of Garlic

Jasmine Rice with Pistachios & Scallion Rings **G V**

VEGGIES

\$5/person (minimum order of 12 people)

Roasted Corn & Grape Tomatoes with Scallions **G V**

Bourbon-Glazed Carrots with Parsley **G**

Medley of Seasonal Vegetables **G V**

The following are served room temperature to maintain nutrients, flavor and color

Pencil-Thin Asparagus with Caramelized Onions & Tomatoes **G V**

Haricot Vert with Sweet Peppers & Onions in Olive Oil & Thyme **G V**

Grilled Yellow & Green Squashes with Peppers **G V**

Stir-Fried Veggies to include Carrot Coins, Peppers, Broccoli & Napa Cabbage **V**

AFTERNOON SNACK & RECEPTION DISPLAYS

COLD

Crostini Pomodoro: Tiny Ficelle Rounds rubbed with Garlic & Olive Oil & toasted. Top it yourself with a fine dice of Roma Tomatoes, Fresh Mozzarella & Basil drizzled with Aged Balsamic Vinegar

Display (serves 20-25) \$55

Antipasto Display: Salami, Prosciutto, Capicola, Marinated Mozzarella, Cured Olives, Marinated Artichokes and Roasted Red Peppers. Sided with Rustic Flatbreads and Crisps

Display (serves 20-25) \$95

Imported & Domestic Cheese Display: Cheese garnished with Grapes & Berries. Served with Crusty Baguettes & Crackers

Small Board (serves 10) \$55

Medium Board (serves 20) \$100

Large Board (serves 30) \$145

Artisan Cheese Board

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
\$185/platter (serves up to 30 guests)

Country Crudités with Red Pepper Ranch Dip: Garden Fresh Vegetables with Zesty Red Pepper Ranch Dip. Vegetables to include: Broccoli & Cauliflower Florets, Asparagus Spears, Zucchini, Red & Yellow Pepper Spears, Petite Carrots & Grape Tomatoes

Small Display (serves 10-15) \$55

Medium Display (serves 20) \$75

Large Display (serves 30) \$95

Charcuterie Display*

House-Roasted Meats and Sausages with Artisan Chutneys, Mustards and Pickles. Sided with Hinged Soft Rosemary Garlic Rolls

- Bistro Beef Tenders, Smoked Chicken Breast, Cured Salami and Sausage
- Petit Slices of Havarti, Swiss and Cheddar Cheeses
- Onion-Garlic Jam, Tomato & Ginger Chutney, Stone Ground Mustard, Roasted Red Pepper Mayonnaise, and Dragon Pickles.

\$115 (serves 20-25 guests)

Classic Hummus with Vegetables & Seasoned Pita Chips: Creamy Chickpea Dip flavored with Cumin, Garlic, Lemon & spiked with Hot Paprika, served with seasoned Pita Chips, sided with an assortment of crisp Garden Vegetables 🌱

Small Display (serves 15) \$60

Medium Display (serves 25) \$85

Large Display (serves 35) \$105

Mighty Mezze Platter

Hearty display of Hummus, Baba Ghaunoush, Hard Salami, Marinated Olives & Vegetable Salad with Pita Chips
\$110 (serves 20-25 guests)

SEE OUR NO-TOUCH MENU FOR BOXED SNACK & RECEPTION OPTIONS

HOT

Mesilla Valley Dip: A warm blend of Chicken, Scallions, Jalapeños & Chipotle with Corn Tortilla Chips *\$85 (serves 20)*

Spiced Crab Dip: with Caramelized Onions and Garlic, Jack Cheese and a hint of Old Bay. Sided with Toasted Baguette Slices.
\$125/platter (serves 20)

Jalapeño Popper Dip: Pickled Chili Peppers and Jack & Cheddar Cheeses Sided with Tortilla Chips, Carrot & Celery Sticks 🌱
\$85/platter (serves 20)

THE BAKERS BUFFET

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

\$34/dozen

Blackened Shrimp Salad
with Cajun Cream Cheese on Brioche

Country Ham & Brie with Homemade
Pepper-Jelly on Chewy Ciabatta

BBQ Chicken & Havarti on
Multi-Grain & Honey Baguette

Smoked Chicken Salad with Grape
Compote and Spiced Walnuts

Fresh Mozzarella, Basil and Tomatoes on
Chewy Ciabatta

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

🌱 Gluten Free 🌿 Vegan



*Check out simplicitycatering.com for the current Seasonal Sins

SNACK BREAK

Take-A-Break Platter:

Perfect for an afternoon pick me up

- Honey-Spiced Pecan Halves **G**
- Peanut Butter-filled Pretzels **V**
- Whole plump Strawberries **G V**
- Homemade Granola Bars with Apricots, Cranberries & Coconut **G V**
- Mini Chocolate Fleur De Sel Cookies
- Chocolate-Covered Sunflower Seeds **G**
- Yogurt-Covered Pretzels

\$75 (serves 10-15)

Snack Attack Platter:

Add some variety to the mix

- Gingered Cashews with Honey **G**
- Purple M&M's **G**
- Savory Cheddar Shortbread Crackers
- Peanut Butter Power Nuggets **G**
- Wasabi Peas **V**
- Dried Apricots & Medjool Dates **G V**
- Honey-Mustard Pretzel Pieces

\$75 (serves 10-15)

Signature House-Made Power Bars

G V

- Granola with Cranberries, Apricots & Coconut
- Fig & Orange
- Peanut-Pumpkin Seed with Oats & Chocolate

\$43 (serves 10-12)

Assorted Taterdoodle Cookies & Dessert Bars

Our notorious potato chip Cookies & assorted Dessert Bars decorated with Red Seedless Grapes & Strawberries

\$4.25/person

Fruit Skewers with Mango Whipped Cream: Fresh Cubed Pineapple, Cantaloupe, & Melon with Red Seedless Grapes & Strawberries on bamboo skewers **G**

\$5/person (2 skewers)

SEE OUR NO-TOUCH MENU
FOR MORE BOXED OPTIONS

SNACK BAGS

Individually packaged for easy consumption. \$5.50 each

Sinhex

Traditional Chex Mix Gone Crazy with Gingered Pumpkin Seeds, Pretzel Bites and colorful Crackers

Simplicity Trail Mix

With Homemade Almond Granola Clusters, Yogurt Pretzels, Dried Fruit and Purple M&M's

Power Bar Stack

- Granola with Cranberries, Apricots & Coconut
- Fig & Orange & Peanut Butter
- Peanut-Pumpkin Seed with Oats & Chocolate

Peanut Butter Power Nuggets

High Energy Snack with Coconut and Chocolate Chips





FINGER FOOD

Planning a reception can be overwhelming, but we make it sinfully simple.

Start by choosing one item from each category. We'll help you with the appropriate portioning for the length of your party. Our catering coordinators are happy to walk you through the process to create a memorable event!

A minimum of 3 dozen (36 pieces) is required for each selection. All items are priced per dozen unless otherwise noted. 48 hours notice is required for all hors d'oeuvres.

COLD

Grilled Teriyaki Beef Satay with Pineapple-Chili Pepper Relish *\$37/dozen*

Seared Tenderloin Crostini* with Tomato-Ginger Chutney & Parsley *\$32/dozen*

One-Bite Beef Kabobs with Smoky Tomato Dipping Sauce *\$32/dozen*

Angus Tenderloin Roulades with Bleu Cheese & Portobello Mushrooms rolled in a soft Tomato Tortilla *\$32/dozen*

Pecan Chicken Skewers with Honey Mustard Sauce: Ribbons of Chicken Breast coated with Stone Ground Mustard & Spiced Pecans *\$30/dozen*

Red Curry-Spiced Chicken Skewers with Sriracha-Honey Dipping Sauce *\$26/dozen*

One-Bite Chicken Kabobs with Cucumber-Yogurt Dipping Sauce *\$26/dozen*

Honey-Sriracha Pineapple wrapped in Candied Maple Bacon *\$28/dozen*

Antipasto Skewers: Grape Tomatoes, Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives & Genoa Salami *\$28/dozen*

BEEF

CHICKEN

HOT

Indonesian Orange Sesame Meatballs: Petite Beef Rounds in a sauce of Orange Reduction with Sesame Oil & Roasted Garlic, with a hint of Cumin & Soy Sauce *\$20/dozen*

Bodacious Barbecued Meatballs: In our signature Smokey Chipotle Glaze *\$20/dozen*

Brazilian Beef Churrasco Skewers with Spicy Herb Dipping Sauce *\$37/dozen*

Beef Wellington Bites with Chive & Truffle Crème Fraiche *\$38/dozen*

Thai Chicken Satay: Ribbons of Char-Grilled Chicken Breast with Curry, Ginger & Coconut Milk with a Peanut Sauce for dipping *\$26/dozen*

Tequila-Lime Chicken Skewers with Cilantro-Lime Aioli *\$26/dozen*

Chicken & Lemongrass Potstickers with Orange-Hoisin Dipping Sauce *\$24/dozen*





Ceviche Cups* with Shrimp, Peruvian Corn & Cilantro **G** \$32/dozen

Mild Wasabi & Panko-Crusted Salmon Skewers with Honey Vinaigrette \$38/dozen

Pretty Little Smoked Salmon Cups* with Grilled Guacamole & Coriander **G** \$32/dozen

Poached Shrimp with Cocktail Sauce: Jumbo Gulf Shrimp poached in Court Bouillon. Served with Lemon and Horseradish-Spiked Cocktail Sauce **G** \$30/dozen

SEAFOOD

Coconut Shrimp: Jumbo Gulf Shrimp brushed with Honey & coated with toasted Coconut with Curry-Cilantro Dipping Sauce \$30/dozen

Crabby Pretzel Bites:
Topped with Cheddar Cheese \$36/dozen

Roasted Tomato & Pesto Tartlet filled with Homemade Ricotta Cheese \$26/dozen

Poblano & Toasted Corn Tamale Tarts with Rosemary: Short Tamale Crust filled with Toasted Corn, Diced Peppers, Black Beans & Jalapeños with Manchego Custard. Topped with Fire-Roasted Tomato Salsa **G** \$26/dozen

Caramelized Onion & Goat Cheese Tartlets: Filled with soft Goat Cheese & Sweet Onions caramelized in Butter & Fresh Thyme \$26/dozen

Wild Mushrooms Tartlets: Filled with a sauté of Shiitake & Porcini Mushrooms with Crumbled Goat Cheese & Fresh Tarragon \$26/dozen

Beaujolais'-Poached Fig & Brie Skewers with Lime Dipping Sauce \$24/dozen

VEGETARIAN

Petite Garden Vegetable Empanadas: Puff pastry filled with seasoned Vegetables & served with Fire-Roasted Tomato Salsa \$28/dozen

Creamy Spinach Stuffed Potato Skins: Roasted Red Potato Skins stuffed with Cheese & Baby Spinach **G** \$28/dozen

Truffled Risotto Arancini with Garlic Aioli \$26/dozen

Cauliflower Ceviche with Tomatoes, Cilantro, Jalapenos & Fresh Lime Juice. Served in shot glasses with adorable little forks. **G** **V** \$28/dozen

Caponata Crostini with Micro Basil Roasted Eggplant & Tomato Salad with Capers on Toasted Ciabatta Slices **V** \$26/dozen

VEGAN

Edamame Potstickers with Shitake Mushrooms & Corn Ginger-Lime Sauce **V** \$24/dozen

Thai Curry Vegetable Samosa Triangles **V** \$28/dozen

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*Check out sincipitycatering.com for the current Seasonal Sins

G Gluten Free **V** Vegan



DESSERTS

10 person Minimum, unless otherwise stated

Assorted Taterdoodle Cookies & Dessert Bars

Our notorious potato chip cookies and assorted Dessert Bars decorated with Red Seedless Grapes and Strawberries

\$3.75/person

Individual Tarts:

- Key Lime
- Dark Chocolate Ganache with Almonds
- Fresh Seasonal Berries

\$4.50/person

Itty Bitty Cupcakes

An assortment of our favorite two-bite offerings:

- **Rabbit Food with an Attitude:** Carrot and Zucchini with Cream Cheese Frosting
- **Jittery Devils:** Devil's Food Chocolate Cake with Coffee-Infused Ganache
- Fresh Seasonal Berries

\$4/person

Classic Cupcakes Choose from:

- Chocolate-Espresso
- Strawberry Shortcups
- Double Vanilla
- Carrot Cake with Cream Cheese & Spiced Pecans

\$4.50/person

Just-Baked Cookies

In Clear Pouches

- Chocolate Chip
- Oatmeal Raisin
- Heath Bar with Almonds

\$3.00/person

New York Style Cheesecake with Graham Cracker Crust, Topped with Fresh Berries

\$4.50/person

Trifle Cups: Lovely layers of goodness with adorable little spoons.

- Tiramisu - Ladyfingers, Mascarpone, Espresso and a Dusting of Cocoa
- Fresh Berries with Vanilla Cake & Orange Cream

\$4.50/person - \$5.50/boxed

Baby Bundt Cakes

Cupcake-sized creations you can eat with your hands. Your selection will include:

- Double-Dark Chocolate-Espresso
- Glazed Lemon with Raspberries

\$4.50/person - \$5.50/boxed

Classic Cannolis - Crisp tubes with Chocolate Chip Ricotta Filling garnished with Spicy-Sweet Pecan Pieces and Fresh Berries

\$4.50/person

Jumbo Chocolate-Covered Strawberries Field-Fresh Fruit dipped in Bittersweet & White Chocolates **G**

\$18/dozen

Glazed Flourless Chocolate Tortes

Striped with White Chocolate **G**

\$4.50/person, \$5.50 boxed

Fruit Skewers with Mango Whipped Cream

Fresh cubed Pineapple, Cantaloupe, and Melon with Red Seedless Grapes and Strawberries on Bamboo Skewers **G**

\$5/person

Vegan Chocolate Chip Cookies **V**

\$3.50/person

Gluten-Free Chocolate Chip Cookies **V G**

\$3.50/person

Vegan & Gluten-Free Chocolate Chip Cookies **V**

V

\$3.50/person

BEVERAGES

Coffee Service:

Price includes cream and sweeteners

Small Airpot (10 cups) \$20

Large Airpot (16 cups) \$30

Medium Insulated Urn (40 Cups) \$75

Large Insulated Urn (80 Cups) \$140

Tea Service:

A large selection of Twinings Teas with Cream, Sweeteners and Lemon

Small Airpot (10 cups) \$20

Large Airpot (16 cups) \$32

Assorted Tropicana Juices:

Choose from **Orange, Cranberry & Apple**
\$1.75 each

Sodas

We proudly feature Coca Cola Products: **Coke, Diet Coke, Coke Zero, Sprite, Seagram's Ginger Ale & Seagram's Diet Ginger Ale**

\$1.50 each

Deer Park Water *\$1.50 each*

San Pellegrino Sparkling Water *\$1.75 each*

Iced Teas & Lemonades:

\$15/gallon (10-12 servings)

Includes cups & ice

- **Iced Tea:** Freshly brewed Yankee-style with no sugar, sided with sweeteners & lemon slices
- **Arnold Palmer:** The country club classic, freshly brewed iced tea mixed with our house Lemonade
- **Classic Lemonade:** The best natural refresher, freshly squeezed lemons with just enough sugar
- **Cranberry Lemonade:** Our classic concoction made zestier still with the addition of a hint of cranberries



CATERING POLICIES

Ordering: We accept orders until 4:00pm the prior business day. Orders are taken on a "first come, first serve" basis. All orders require a \$100 minimum.

Cancellation or Reductions: Cancellations or reductions in numbers require a 24-hour notice. Orders canceled less than 24 hours prior to the event will result in a 100% charge to the client. Custom menus or events for 30 guests or more may require 48-hours' notice for reductions or cancellations.

Pricing: Due to the volatile nature of food & fuel prices, menu pricing is subject to change without notice.

Billing: We accept Visa, Mastercard and American Express. Corporate accounts are available by completing an account application and providing a credit card number. Payments may be processed prior to delivery at our discretion. There is now a 2% processing fee for all credit card transactions. To avoid this charge, contact us about setting up a corporate account.

Corporate accounts are available by completing an application & providing a credit card number. Credit terms for our corporate clients are net 21 days & require a credit card number on file. Interest will be charged on all outstanding invoices beyond 30 days.

Deliveries: A 30-minute delivery window is required for all orders. If nobody is available to receive the delivery, the driver will leave and come back after they finish the other deliveries on their route.

Online orders may be delivered up to 30 minutes prior to the selected delivery time. We cannot make deliveries between 9:00-10:00am.

Disposables:

Paper or Plasticware: Includes plates, cups, napkins and silver-look cutlery **\$1.75/person** (Biodegradable plates and cutlery available upon request at no additional charge)

Upgrade to hard china-look plates **\$0.50 additional/person**

Paper Tablecloth: (Large enough to cover a 6-foot table)
Specify Purple or White **\$4**

Upgraded Buffet Presentation: Enhance your event look with melamine platters **\$25 per 50 guests** (requires round-trip delivery charges)

Service Personnel & Equipment Rental: Simplicity can arrange for staffing, china & linens for your events.

Please contact your sales manager for pricing & details.

Delivery

Fees for Northern Virginia & DC:

8 to 30 guests: **Cold Menu \$30/ Hot Menu \$40**

31 to 70 guests: **Cold Menu \$40 / Hot Menu \$50**

71 guests or more: Fee based on complexity of order

Deliveries to Reston & Herdon are \$3 addition due to tolls.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Simplicity is pleased to offer a variety of gluten, nut & dairy-free options on our menu which are labeled as such. However, we are not a gluten, nut or dairy-free catering company and cannot ensure that cross contamination will never occur. We make every effort to honor the menu descriptions.

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