



S
SINPLICITY
CATERING

NO-TOUCH CATERING



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

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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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We've created these items to eliminate shared tongs and serving pieces and prevent cross-touching. All boxes include cutlery & condiments.



HOT BREAKFAST BOXES

Upgrade to mixed berry cup for an additional \$2

Boxed Scrambled Egg Casserole:
Baked Eggs, Hash Browns & Swiss, Fontina & Pecorino Romano

Comes with: A Warm Homestyle Biscuit, Fresh Fruit Salad and your choice of Crisp Applewood Bacon or Turkey-Sage Sausage Links.
\$17.50 each/minimum of 8 please

23rd Street Casseroles With Fresh Fruit Salad & Buttermilk Biscuits
\$17 each/minimum of 8 please

Crusty Sourdough-Apple French Toast Combo: Comes with Warm Warm Apple Compote and Syrup, Home Fried Potatoes, Fresh Fruit Salad, Bacon or Turkey Sausage.
\$16.50 each/minimum of 8 please (Both meats for \$1 additional)

WRAPPED PASTRIES

Blueberry-Streusel Muffin* \$3/each

Carrot-Zucchini Muffin* \$3/each

Flaky Croissant* \$3.50 each

Gluten-Free Carrot-Zucchini Muffin* \$3.50 each

*Includes Wrapped Butter & Sealed Jam

Banana-Chocolate Coffee Cake with Walnuts \$3 each

Chewy Bagels with Sealed Cream Cheese & Jam \$4.50



ROOM-TEMP BREAKFAST BOXES

Upgrade to mixed berry cup for an additional \$2

Hearty Breakfast Boxes


We request a minimum of 6 of each selection please. **\$20 each**

Ham & Swiss on a Flaky Croissant* with Grain Mustard


Smoked Salmon on a Bagel* with Sliced Tomato and Spicy Herbed Cream Cheese

Spinach & Fontina Lattice Croissants

Double Butter & Brie: Dave's Chunky Banana Butter and Almond Butter on Multi-Grain Bread

Carrot & Zucchini Bread with Lemon-Ricotta Filling *Accidentally Gluten-Free! 

Quiche-in-a-Box: Applewood Bacon & Longhorn Cheddar - or - Broccoli & Swiss with Roasted Tomatoes

Vegan Maple Sausage on Ciabatta with Apple Compote (served with Dairy-Free Yogurt) 

The Continental

Fresh-Baked Classic Muffin served with Fresh Fruit Salad & Assorted Dannon Yogurt with House-Made Granola. **\$15 each**

- All Hearty Breakfast Boxes served with Fresh Fruit Salad and Assorted Dannon Yogurt with House-Made Granola.
- These meals are designed to be eaten at room-temperature.



There are a wide variety of Dietary Boxes on our website that cater to Gluten-Free, Vegan and other restrictive diets. We'll gladly make as few as one for your group.





NO-TOUCH SANDWICH COMBOS

Sealed versions of our familiar packages. No cross touching.

Classic No-Touch Sandwich Buffet

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

\$15.50/person

Traditional No-Touch Sandwich Buffet

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

\$17.50/person

Executive No-Touch Sandwich Buffet

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

\$19.75/person

Signature No-Touch Sandwich Buffet

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

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

THE CLASSICS Sealed Selections that have been here all along.



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

THE SIGNATURE BOX

Box includes Cutlery, Napkins, and Condiments.

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

\$22/each

Hungry for More? Upgrade to any of our Packaged Desserts for \$3.00



*Check out simplicitycatering.com for the current Seasonal Sins

Ⓞ Gluten Free Ⓟ Vegan

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 \$11.00



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

 Gluten Free  Vegan

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

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



BOXED ENTREE SALADS

Individual all-inclusive versions of our popular creations.

We request a minimum of 6 of each type. There are no limits on meat selections.

Comes with

- Choice of Salad
- Pasta or Fruit Salad
- Petit Dinner Roll
- House-Baked Cookie

Portobello Mushroom \$18/person

Chicken \$18/person

Beef \$21/person

Salmon \$21/person



THE BOWL-IN-A-BOX

The perfect choice for when space is tight or you're taking lunch back to your desk! These one-dish entrées make a great alternative to our classic Box Lunches. Cutlery and napkins included in each box. All sealed and served with a fresh soft roll & signature cookie.

We request a minimum of 8 of each selection please

(We'll happily make as few as 1 vegetarian, vegan or gluten-free entrée if needed).

**\$20/each for Chicken or Vegetarian/Vegan Options

**\$22.50/each for Beef or Salmon Options

Jerk-Spiced Chicken with Mango BBQ Sauce on a bed of Island Rice Salad and Vegetable Confetti. Spiced with just a hint of heat.

Greek Chicken on Brown Rice with Tzatziki Sauce, Roasted Grape Tomatoes, Feta Cheese & Pickled Onions

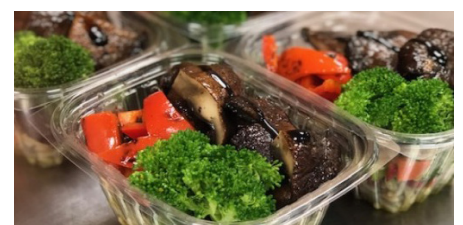
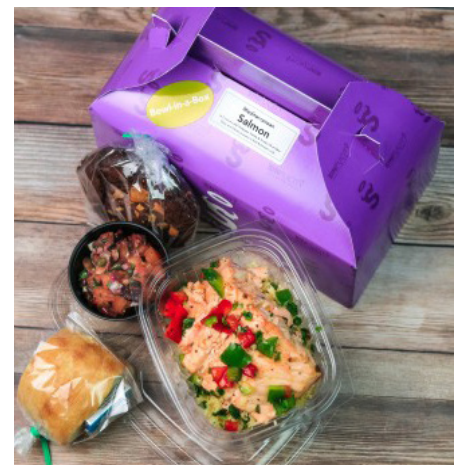
Fajita Beef on Brown Rice, Corn and Black Bean Salad with Peppers & Onions. Chimichurri Sauce on the side

Seasonal Sin: Jambalaya Bowl Chicken & Shrimp on Israeli Couscous with Poultry Andouille Crumble

Mediterranean Salmon on Couscous with Chickpeas, Parsley & Tomato-Olive Salsa

Vegan Portobello Mushroom with Balsamic Glaze on a bed of Tri-Color Orzo with Broccoli and Roasted Peppers **V**

Vegan Tomatoes stuffed with Eggplant & Zucchini Tapenade on a bed of Brown Rice Salad **G V**



*Check out simplicitycatering.com for the current Seasonal Sins

G Gluten Free **V** Vegan

ROOM-TEMP MIXED GRILL BOXES

Here's our favorite way to feed you. No Chafers, No Sternos, No Sweat.

Entrée, Side, Salad & Dessert all packaged and thoughtfully labeled.
Dine in safety and comfort. No questions asked

Includes a Marinated Salad, Crusty Ciabatta & Fresh Baked Cookie.
Upgrade to one of our No-Touch Desserts for \$3 per person.

We request a minimum of 8 of each selection. We'll make as few
as one dietary box.

All room-temp components packaged separately.

DUOS

SANTA FE SAMPLER

\$21.50/person

Red Chili Beef Medallions*
with Coriander-Garlic Sauce **G**

Orange-Chipotle Chicken
Breast **G**

Both dishes have just a hint of heat.

ASIAN CROSSWINDS

\$25/person

Ponzu-Lacquered Salmon
with Citrus Zest

Korean Beef* Glazed
with Gochujang Chili Sauce

JAZZ BEAT BUFFET

\$24/person

Bourbon Street Angus
Medallions* with Honey-Whiskey
Glaze **G**

Shrimp Nawlins: Blackened and
served with Remoulade Sauce **G**

MIDDLE-EASTERN MEDLEY

\$24/person

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

Chicken Shawarma
with Cucumber-Yogurt Sauce **G**

TRIOS

AMERICAN CLASSIC

\$24/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

\$24/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

\$25/person

Spicy Flatiron Steak* **G**

Pepper-Spiced Salmon **G**

Blackened Chicken Breast **G**

Bayou Steak Sauce & Zesty
Remoulade **G**



Have a guest with a dietary restriction?

We'll gladly make as few as one Vegan,
Vegetarian or Gluten-Free meal.

Ask us for the details.



*Check out simplicitycatering.com for the current Seasonal Sins

G Gluten Free **V** Vegan

NO-TOUCH HOT BOXES

Entrée, Side, Salad & Dessert all packaged and labeled.
Dine in safety and comfort. No questions asked

Includes a Salad, Appropriate Roll, Garlic Bread or Flatbread & House-Baked Cookie.
Upgrade to one of our No-Touch Desserts for \$3 per person.

Change your salad for no additional charge.

We request a minimum of 8 of each selection. We'll make as few as one dietary box.
All room-temp components packaged separately.

CHICKEN

All \$19.50/person

BBQ Glazed Chicken Breast on a bed of Mashed Potatoes. American Garden Salad with choice of Dressing and Dinner Roll *(Gluten present only in Roll)*

Michele's Honey Hen on a Bed of Colorful Couscous. Springtime Salad with Smoked Gouda, Asparagus, Roasted Peppers & Spiced Pecans and Dinner Roll

Pecan-Crusted Chicken with Lemon-Honey Sauce on a bed of Mashed Potatoes. Simplicity Salad with Roasted Tomatoes, Toasted Corn and Spiced Pecans and Dinner Roll *(Gluten present only in Roll)*

BEEF

All \$23/person

Teriyaki Flat Iron Tenderloin Tips on a Bed of Jasmine Rice Asian Green Salad with Snap Peas and Clementine Sections and Dinner Roll

Hungry for more? Any of our Dual Entree Menus can be boxed for \$3/additonal. See our regular menu for details.

SEAFOOD

All \$24/person

Lemon-Pepper Salmon on a Bed of Tricolor Bowtie Pasta with Tomatoes & Olives. Tangled Spinach Salad with Dried Cranberries, Kale, Croutons and Gingered Peanuts and Dinner Roll

Blackened Shrimp Nawlins on a Bed of Country Rice. Pilaf Springtime Salad with Smoked Gouda, Asparagus and Spiced Pecans with Dinner Roll. *(Gluten present only in Roll)*

PASTAS

All \$17.50/person

Ricotta Stuffed Shells with Meat Bolognese or Vegetarian Marinara Caesar Salad with choice of Dressing and Garlic Flat Bread

Lydia's Mac & Cheese with or without Roasted Chicken. Springtime Salad with Smoked Gouda, Asparagus and Spiced Pecans with Dinner Roll

Baked Ziti with Meat Bolognese or Vegetarian Marinara Caesar Salad with choice of Dressing and Garlic Flat Bread



VEGETARIAN SUBSTITUTIONS

Need a Vegetarian Substitute?
Try one of these options:

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

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

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

Stuffed Peppers filled with Vegan Chorizo, Grilled Vegetables & Ricotta Cheese

Ask us about our Seasonal Sin Vegetarian Entrées



SNACK & PARTY PACKAGES

Individual No-Touch Snack & Reception Boxes. Perfect for controlled gatherings or as an alternative to our standard meal boxes.

Each box is clearly labeled with allergens and comes with appropriate utensils

We request a minimum of 8 of each variety except for dietary considerations.

Contact us for details.



GRAZING BOXES

OUR TWO-BITE COCTAIL SANDWICHES, SERVED WITH A SIGNATURE DIP, CRUDITÉ & CRISPS

\$12/each - 8-piece minimum

BBQ CHICKEN & HAVARTI ON HONEY WHEAT

Pimento Cheese Dip, Crudité & Ciabatta Slices

ROASTED TURKEY & BACON

on Brioche with Red Pepper Mayo Spinach & Artichoke Dip, Crudite & Crisps

ANGUS ROAST BEEF & HORSERADISH on Pretzel Roll

Mild Olive Tapenade with Crudité & Flatbread

VEGETARIAN CAPRESE SANDWICH

with Mozzarella, Tomatoes, Nut-Free Pesto & Balsamic Glaze Classic Hummus with Crudité and Pita

GLUTEN-FREE GRILLED CHICKEN, BASIL & BRIE WRAP

Classic Hummus with Crispy Rice Crackers and Crudité

See our website for more options, including Vegan suggestions.

RECEPTION BOXES

\$14/each - 8-piece minimum

1. Goat Cheese drizzled with Honey & Black Pepper sided with Crisps and Marinated Olives

Two Pecan-Crusted Chicken Skewers with Honey-Mustard Dipping Sauces

Marinated Salad of Cauliflower, Carrots & Red Peppers with Turmeric and Rice Wine Vinaigrette

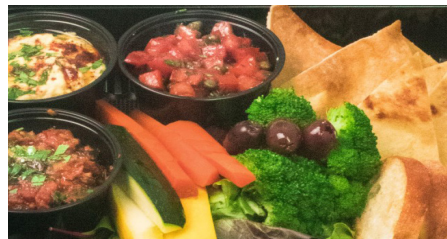
2. Twin One-Bite Beef Kabobs with Smoky Tomato Dipping Sauce

Creamy Garlic Cheese Spread with Crisps

Pencil-Thin Asparagus drizzled with Extra-Virgin Olive Oil and Cracked Pepper

3. Vegan Trio: Classic Bruschetta, Signature Caponata & Hummus with Crostini, Crisps & Crudités (We'll make as few as one of these as part of your order.)

Any of the above can be made Gluten-Free upon request for an additional .50 per person.



PETIT PACKAGES

\$12/each - 8-piece minimum

Hummus for One

- Classic Chick Pea Dip **G V**
- Crudité **G V**
- Toasted Pita

Charcuterie for One

- Salami & Prosciutto **G**
- Peppered Goat Cheese & Honey **G**
- Sharp Cheddar & Brie Cheeses **G**
- Marinated Olives **G V**
- Crackers & Crisps

Cheese Display for One

- Boursin, Swiss, Brie & Smoked Gouda **G**
- Crackers & Crisps
- Candied Walnuts **G**
- Dried Apricots **G**

Mini Take-A-Break Platter

- Honey-Spiced Pecans **G**
- Chocolate Fleur de Sel Cookie
- Peanut Butter-Filled Pretzels
- Chocolate Sunflower Seeds **G**
- Whole Plump Strawberry **G**

Mini Snack Attack Platter

- Peanut Butter Power Nuggets
- Purple M & M's **G**
- Honey-Mustard Pretzels
- Wasabi Peas
- Dried Apricots **G**

Gluten-Free Snack Box

- Tater Pop: Spiced Popcorn & Potato Chips **G**
- Espresso- Brownie Crisps **G**
- Sea-Salt Roasted Mixed Nuts **G**
- Dried Black Mission Figs & Craisins **G**
- Crispy Rice Crackers **G**



NO-TOUCH DESSERTS

Individually packaged treats to keep your guests feeling safe and protected.

All the desserts below except the cookies can be boxed for \$5.50/each

Upgrade from the cookie in your No-Touch packages: \$3/person

Talk to us about options for customization.



INDIVIDUAL TARTS

Choose 1 variety per 10 guests please.

- Classic Key Lime
- Espresso Ganache with Almonds
- Fresh Seasonal Berries



TRIFLE CUPS

- Fresh Berries with Vanilla Cake & Orange Cream
- Tiramisu with Espresso and a dusting of Cocoa



NEW YORK-STYLE CHEESECAKE

with Graham Cracker Crust & Berries

FLOURLESS CHOCOLATE CAKE

striped with White Chocolate & Garnished with Berries

BUNDT-IN-A-BOX

Cupcake-Sized Creations that you can eat with your hands.

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

Wrapped Taterdoodle* Cookies

Our classic potato chip cookie creations attractively sealed in clear cellophane packages.

\$3/each

**Gluten-Free, Vegan or Vegan and Gluten-Free Chocolate Chip Cookies may be substituted at no additional charge.*



*Check out simplicitycatering.com for the current Seasonal Sins

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.

Delivery Fees for Northern Virginia & DC:

8 to 30 guests: *Cold Menu \$25 / Hot Menu \$35*

31 to 70 guests: *Cold Menu \$35 / Hot Menu \$45*

71 guests or more: *Fee based on complexity of order*

Deliveries to Reston are \$3 additional due to tolls.

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.

** 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 all your catering needs.

