SINPLICITY
CATERING
SIMPLY SINFULLY DELICIOUS
Feb 2023

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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SINS OF THE MONTH • SPECIAL #1
Basil-Basted Mahi Filets
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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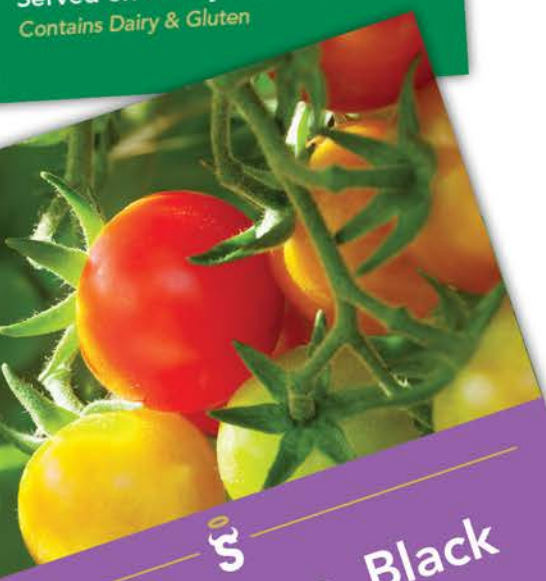
SEASONAL SIN
Smoked Salmon
with Mild Wasabi Cream
Cheese & Pickled Onions.
Served on Honey Wheat Bread
Contains Dairy & Gluten

Sinplicity 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



Roasted Corn, Black Bean & Tomato
Cumin and Coriander Vinaigrette
with Smoked Chilies G V
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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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SEASONAL SIN • MIXED GRILL
Chinese New Year
Miso and Honey-Glazed Salmon,
Schezwan Chicken Breasts,
and Five-Spiced Beef Medallions
Garnished with Sugar Snaps and Peppers
Contains Gluten & Soy
SINPLICITYCATERING.COM

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

$52 (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
$7.50/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): $60
Medium Tray (serves 16-25): $86
Large Tray (serves 26-35): $118

Fresh Fruit Salad: Bite-Sized pieces of Melon & Pineapple garnished with Strawberries & Grapes G V
Small Bowl (serves 8-10): $45
Medium Bowl (serves 11-20): $72
Large Bowl (serves 21-30): $92

Smoked Salmon Platter: Presented with Savory Bagels, Plain & Chive Cream Cheeses, Tomatoes, Red Onions & Capers
$17.25/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.
$7.25/each

French Toast
with warm Apple Compote and Syrup
$7/person

VEGAN ENTREES

Gluten-Free Quinoa & Roasted Sweet Potato Breakfast Casserole G V
with Fuji Apples & Pecan Struesel
$8.25/person

Vegan Southwest Burrito Bowl V
with Chipotle Vegan Sausage, Red Potatoes, Peppers & Onions
$8.25/person

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
$18/person

Protein Box G
Hard-Boiled Eggs, Spiced Walnuts, Manchego Cheese Wedges & Fruit Salad
$18/person

Keto Box G
Hard-Boiled Eggs, Machego Cheese Wedges, Whole Raw Almonds, & Fresh Raspberries
$16/person

Paleo Box G
Fruit Salad with Berries, Hard-Boiled Eggs, Crisp Celery & Almond Butter
$16/person

Power Breakfast G V
Fresh Fruit Salad with Berries & Soft and Chewy Housemade Power Bars and Dried Fruit
$18/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

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

$13.50/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

$18/person

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

$16/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

$15.75/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

$16/person

Sourdough-Apple French Toast

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

$16.50/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
$5.50/person

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

Whole Fruit
Apples, Bananas, Oranges
$2.50/each

*Check out **sinplicitycatering.com** for the current Seasonal Sins

GRAB & GO
BREAKFAST

These are great for when you're on the run or when dining space is tight.

All boxes include cutlery, napkins & 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

Sourdough-Apple French Toast Combo: Comes with Warm Warm Apple Compote and Syrup, Home Fried Potatoes, Fresh Fruit Salad, Bacon or Turkey Sausage.
$17.75 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

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

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

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

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) (V)

- 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.

*Check out **sinplicitycatering.com** for the current Seasonal Sins

(G) Gluten Free (V) 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 sinplicitycatering.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 (V)

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

GLUTEN-FREE

Rolled in gluten-free tortillas & presented on separate platters

Turkey & Havarti with Whole Grain Mustard & Greens (G)

Grilled Chicken & Cheddar with Gulden's Mustard Spread (G)

Hummus, Greens, Tomatoes & Cucumber (G) (V)

A la Carte $11

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

"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."

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 & Wrapped 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

$16.50/person

$17.75/person Wrapped

Traditional Sandwich Buffet

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

$18.00/person

$19.25/person Wrapped

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

$19.75/person

$21/person Wrapped

Signature Sandwich Buffet

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

$21.75/person

$23/person Wrapped
(minimum order of 12 people)

GRAB & GO
SANDWICHES

Our most popular choice for lunch on the run.

Each box includes Cutlery, Napkins, and Condiments.

◀ **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

$20.75/person

Classic Bag Lunch ▶

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

$17.50/person

Who says a Box Lunch has to always have a bag of chips? Mix things up and choose the Leafy Side and Room-Temp Side of your choice.

THE SIGNATURE BOX

- 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

$22.75/each

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

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G Gluten Free V Vegan

LUNCH SIDES

PASTA & POTATO SALADS

$6/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 Reppers, 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 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

$6/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

$6/person a la carte (minimum order of 8 people)

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

Sinplicity 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

$52/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

Sinplicity 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.

$18/person with Chicken or Mushrooms

$21/person with Beef or Salmon

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

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

$21/person with Chicken or Mushrooms

$24/person with Beef or Salmon

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

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

*Check out **sinplicitycatering.com** for the current Seasonal Sins

G **Gluten Free** V **Vegan**

GRAB & GO

BOWL-IN-A-BOX

The perfect choice for when space is tight or you're taking lunch away with you!
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).

Jerk-Spiced Chicken with Mango BBQ Sauce on a bed of Island Rice Salad and Vegetable Confetti. Spiced with just a hint of heat. *$21.75/each*

Greek Chicken on Brown Rice with Tzatziki Sauce, Roasted Grape Tomatoes, Feta Cheese & Pickled Onions *$21.75/each*

Fajita Beef on Brown Rice, Corn and Black Bean Salad with Peppers & Onions and Chimichurri Sauce *$24.50/each*

Seasonal Sin: Orange-Glazed Smoked Salmon On a bed of Bulgar Pilaf, Wilted Arugula and Roasted Tomatoes *$23/each*

Mediterranean Salmon on Couscous with Chickpeas, Parsley & Tomato-Olive Salsa *$23/each*

Vegan Portobello Mushroom with Balsamic Glaze on a bed of Tri-Color Orzo with Broccoli and Roasted Peppers Ⓥ *$21.50/each*

Vegan Tomatoes stuffed with Eggplant & Zucchini Tapenade on a bed of Brown Rice Salad Ⓖ Ⓥ *$21.50/each*

ROOM-TEMP MIXED GRILLS

No chafers, no sternos? Start time delayed? No sweat!
Steam and sterno-free menus that travel well and hold even better.

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.

AMERICAN CLASSIC

$25/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

$25/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

$26/person

Spicy Flatiron Steak* (G)

Pepper-Spiced Salmon (G)

Blackened Chicken Breast (G)

Bayou Steak Sauce & Zesty Remoulade (G)

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

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

Sinplicity 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)

*Check out **sinplicitycatering.com** for the current Seasonal Sins

(G) Gluten Free (V) Vegan

ROOM-TEMP
MIXED GRILL TRIO BOXES

Here's our favorite way to feed you. No chafers, no sternos? No sweat!

Includes a Marinated Salad, Crusty Ciabatta & Fresh Baked Cookie.
Upgrade to one of our Wrapped 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.

AMERICAN CLASSIC

$28/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

$28/person

Angus Tenderloin* (G)

Chicken Breast in
Oregano-GarlicMarinade (G)

Lemon-Pepper Shrimp (G)

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

CURIOUS CAJUN

$29/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

Need to avoid shrimp or fish?

We'll gladly send more beef and chicken.

Just ask us.

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 **sinplicitycatering.com** for the current Seasonal Sins

(G) Gluten Free (V) Vegan

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

$18.50/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

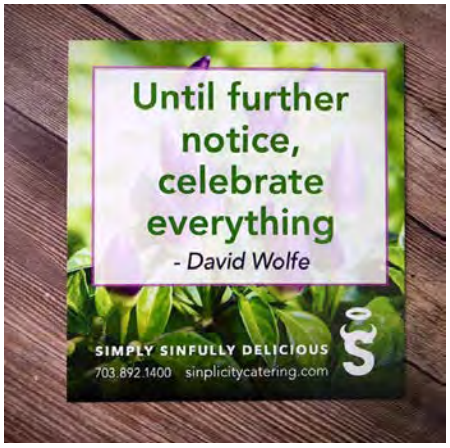
We'll make as few as one of the items below

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.

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(G) Gluten Free (V) Vegan

HOT DUOS

Give your guests choices with our dynamic Hot Duos. Each Hot Duo entrée includes 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

$25/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

$26.50/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

$26.50/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)

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

MEDITERRANEAN MARKET

$26.50/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

$25.50/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 2pm the day prior to your desired delivery date.

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

*Check out **sinplicitycatering.com** for the current Seasonal Sins

(G) Gluten Free (V) Vegan

HOT SIDES

STARCHES

$6/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

$6/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, Proscuitto, 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 (V)

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)

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 (G) *$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 Walunts

Fresh Mozzarella, Basil and Tomatoes on Chewy Ciabatta

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(G) Gluten Free (V) Vegan

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SNACK BREAKS

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

$85 (serves 10-15)

Signature House-Made Power Bars (G) (V)

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

$52 (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)

SNACK BAGS

Individually packaged for easy consumption. $6/each

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

Sinplicity 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

SNACK PACKAGES

$15/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)

Take-A-Break Box
- Honey-Spiced Pecans (G)
- Chocolate Fleur de Sel Cookie
- Peanut Butter-Filled Pretzels
- Chocolate Sunflower Seeds (G)
- Whole Plump Strawberry (G)

Snack Attack Box
- 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)
- S ea-Salt Roasted Mixed Nuts (G)
- Dried Black Mission Figs & Craisins (G)
- Crispy Rice Crackers (G)

*Check out **sinplicitycatering.com** fo

(G) Gluten Free (V) Vegan

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 *$40/dozen*

Seared Tenderloin Crostini* with Tomato-Ginger Chutney & Parsley *$35/dozen*

One-Bite Beef Kabobs with Smoky Tomato Dipping Sauce (G) *$35/dozen*

Angus Tenderloin Roulades with Bleu Cheese & Portobello Mushrooms rolled in a soft Tomato Tortilla *$35/dozen*

Pecan Chicken Skewers with Honey Mustard Sauce: Ribbons of Chicken Breast coated with Stone Ground Mustard & Spiced Pecans (G) *$32/dozen*

Red Curry-Spiced Chicken Skewers with Sriracha-Honey Dipping Sauce (G) *$30/dozen*

One-Bite Chicken Kabobs with Cucumber-Yogurt Dipping Sauce (G) *$28/dozen*

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

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

HOT

BEEF

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 *$22/dozen*

Bodacious Barbecued Meatballs: In our signature Smokey Chipotle Glaze *$22/dozen*

Brazilian Beef Churrasco Skewers with Spicy Herb Dipping Sauce (G) *$40/dozen*

Beef Wellington Bites with Chive & Truffle Crème Fraiche *$40/dozen*

CHICKEN

Thai Chicken Satay: Ribbons of Char-Grilled Chicken Breast with Curry, Ginger & Coconut Milk with a Peanut Sauce for dipping *$28/dozen*

Tequila-Lime Chicken Skewers with Cilantro-Lime Aioli (G) *$28/dozen*

Chicken & Lemongrass Potstickers with Orange-Hoisin Dipping Sauce *$26/dozen*

*Check out **sinplicitycatering.com** for the current Seasonal Sins

(G) Gluten Free (V) Vegan

Ceviche Cups* with Shrimp, Peruvian Corn & Cilantro (G) *$33/dozen*

Mild Wasabi & Panko-Crusted Salmon Skewers with Honey Vinaigrette *$40/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 *$32/dozen*

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

Petit Crab Cakes: Classic Style with a hint of Old Bay. Served with Remoulade Sauce *$36/dozen*

Roasted Tomato & Pesto Tartlet filled with Homemade Ricotta Cheese *$28/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) *$28/dozen*

Caramelized Onion & Goat Cheese Tartlets: Filled with soft Goat Cheese & Sweet Onions caramelized in Butter & Fresh Thyme *$28/dozen*

Wild Mushrooms Tartlets: Filled with a sauté of Shiitake & Porcini Mushrooms with Crumbled Goat Cheese & Fresh Tarragon *$28/dozen*

Beaujolais'-Poached Fig & Brie Skewers with Lime Dipping Sauce *$28/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) *$28/dozen*

Thai Curry Vegetable Samosa Triangles (V) *$28/dozen*

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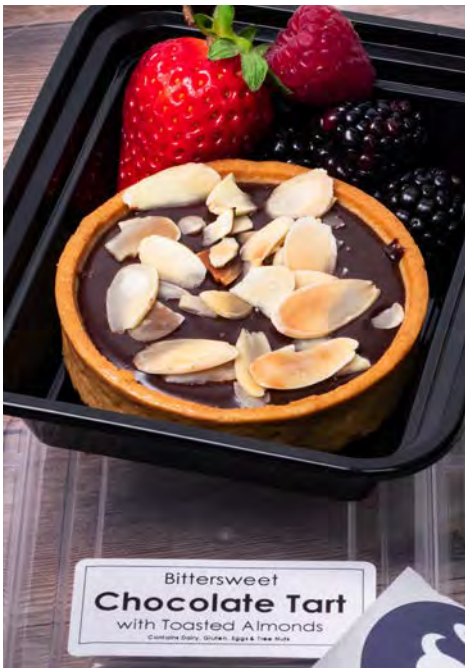
(G) Gluten Free (V) Vegan

GRAB & GO DESSERTS

Individually packaged treats designed to enjoy now or later.

All the dessesrts below except the cookies can be boxed for $6/each
Upgrade from the cookie in your Grab & Go 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 CHOOLATE 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.
$3.75/each

**Gluten-Free, Vegan or Vegan and Gluten-Free Chocolate Chip Cookies may*

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G Gluten Free V Vegan

DESSERTS

10 person minimum, unless otherwise stated

Assorted Taterdoodle Cookies & Dessert Bars
Our notorious potato chip cookeis and assorted Dessert Bars decorated with Red Seedless Grapes and Strawberries

$4.25/person

Individual Tarts:

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

$5/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

$4.50/person

Classic Cupcakes Choose from:

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

$4.50/person

Taterdoodle Cookies
Our Signature creations in Clear Pouches Idividually Labeled

- Chip-Chip
- Espresso-Brownie
- Sea Salt & Caramel
- Seasonal Cookie

$3.75/each

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

$5/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

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

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)

$24/dozen

Glazed Flourless Chocolate Tortes
Striped with White Chocolate (G)

$5/person

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)

$3.50/person

BEVERAGES

Coffee Service:

Price includes cream and sweeteners

Small Airpot (10 cups) *$25*

Large Airpot (16 cups) *$40*

Medium Insulated Urn (40 Cups) *$90*

Large Insulated Urn (80 Cups) *$160*

Tea Service:

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

Small Airpot (10 cups) *$25*

Large Airpot (16 cups) *$40*

Assorted Tropicana Juices:

Choose from **Orange, Cranberry & Apple**
$2.50 each

Sodas

We proudly feature Coca Cola Products: **Coke, Diet Coke, Coke Zero, Sprite, Seagram's Ginger Ale & Seagram's Diet Ginger Ale**
$2.50 each

Deer Park Water *$2 each*

San Pellegrino Sparkling Water *$2.50 each*

Iced Teas & Lemonades:

$20/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

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(G) Gluten Free (V) Vegan

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.

Fuel Surcharge: We regret that the high cost of gasoline has caused us to add a $4/fuel surcharge to each delivery.

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 roll up. *$2.50/person (*Biodegradable plates and cutlery available upon request at no additional charge)

Upgrade to hard china-look plates *$1.00 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 *$35 per 50 guests* (requires round-trip delivery charges)

Service Personnel & Equipment Rental: Sinplicity 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.

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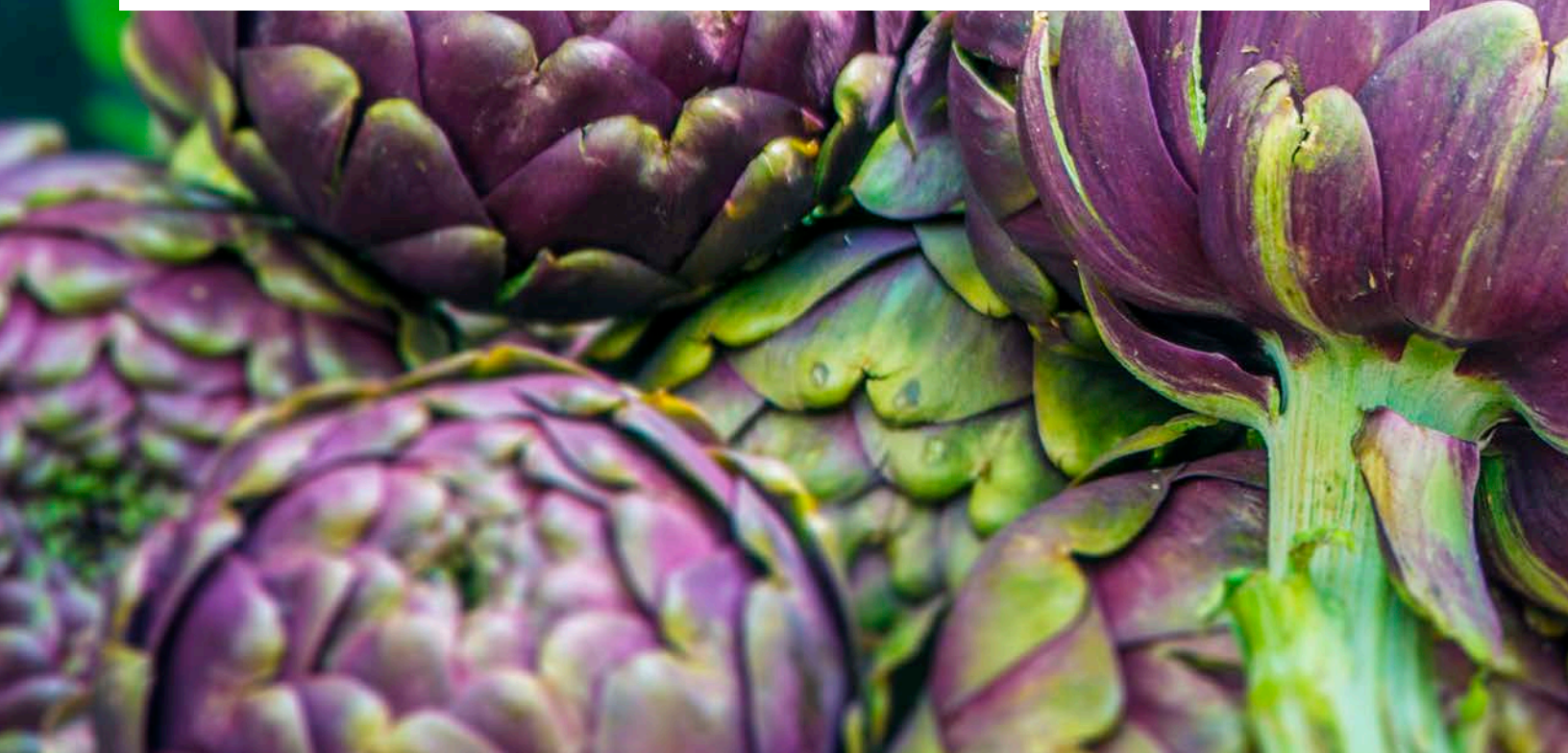
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Sinplicity 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@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.