



SPECIAL #1 Dynamic Duo

SESAME-SEARED SALMON with Teriyaki Sauce

RUM-LACQUERED CHICKEN BREAST with Grilled Corn and Pineapple Salsa **G**

ROASTED SPRING MEDLEY Asparagus, Artichoke, Red Pepper, Carrot with Balsamic Reduction. (Served Room Temp unless otherwise requested) **G V**

BABY YUKON GOLD POTATOES with Roasted Garlic & Rosemary

CHERRY BLOSSOM SALAD Field Greens with Sun Dried Cherries, Crumbled Feta Cheese and Honey-Roasted Cashews with Champagne Vinaigrette **G**

Rolls and Butter

FRESHLY-BAKED COOKIES & BARS

\$25.50 per person (12-person minimum. No substitutions please.)

SPECIAL #2

LEMON-HONEY SMOKED CHICKEN BREAST on a bed of Grilled Fennel & Wilted Greens. **G**

GRILLED ZUCCHINI, CARROT COINS & ROASTED TOMATOES in Extra Virgin Olive Oil. (Served Room-Temp unless otherwise requested) **G V**

HEARTS OF ROMAINE with Basil Leaves, Parsley and Tarragon Roasted Tomatoes, Mozzarella Cheese with Red Wine Vinaigrette **G**

Rolls and Butter

FRESHLY-BAKED COOKIES & BARS

\$22.50 per person (12-person minimum. No substitutions please.)

SINWICH OF THE SEASON

SHAVED ROAST BEEF with Banana Peppers, Provolone Cheese, Red Pepper Aioli & Spinach on a Philly Sub Roll Ask to have these incorporated into your sandwich selections.

COOKIE OF THE SEASON

CHERRY-CHOCOLATE CHUNK TATERDOODLE Look for these on your cookie platters.

DESSERT OF THE SEASON

FRENCH HAZELNUT FRANGIPANE TARTLET with Blackberries and Plums \$5.00 each or upgrade from cookies & bars for \$3/person on any package menu

BOWL-IN-A-BOX

CHIPOTLE-HONEY GLAZED CHICKEN BREAST with Farro & Roasted Corn Succotash & Tomato-Cilantro Salsa \$22.00 each. 8-person minimum

VEGETARIAN

STUFFED BABY EGGPLANT Tomato Basil with Bulgur Salad, Sauteed Kale, Roasted Tomatoes & Crispy Chickpeas \$9.00 each or substitute for the meat on any of our hot or mixed grill menus

Available March 1st - April 28th



SIMPLY SINFULLY DELICIOUS

MAIN 703.892.1400 sinplicitycatering.com

G Gluten Free **V** Vegan