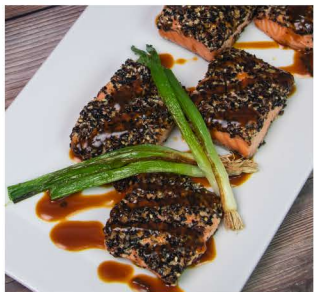


Sweater Weather Specials



Special #1 – DYNAMIC DUO

SESAME-SEARED SALMON with Teriyaki Sauce **G**

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**

BABY YUKON GOLD POTATOES with Roasted Garlic & Rosemary **G**

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

\$26.50/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 **G**

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

Rolls & Butter

Freshly Baked Cookies & Bars

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

Sandwich of the Month

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.

Bowl-In-A-Box

CHIPOTLE-HONEY GLAZED CHICKEN BREAST with Farro & Roasted Corn Succotash & Tomato-Cilantro Salsa

\$22.50/person



Vegan Entrée

STUFFED BABY EGGPLANT Tomato Basil with Bulgur Salad, Sautéed Kale, Roasted Tomatoes & Crispy Chickpeas
\$10/person



Dessert of the Season

FRENCH HAZELNUT FRANGIPANE TARTLET with Blackberries & Plums
Contains Gluten.

\$5.00 each or upgrade from cookies & bars for \$3/person on any package menu



Cookie of the Season

Cherry-Chocolate Chunk Taterdoodles
Look for these on your cookie platters.

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SIMPLY SINFULLY DELICIOUS

MAIN 703.892.1400 sinplicitycatering.com

G Gluten Free **V** Vegan