Warm Weather Specials

Available through June 30th







Special #1 – DYNAMIC DUO

PAN SEARED RED SNAPPER with Italian Green Olive Gremolata G

 $\bf SMOKED\ TANDOORI\ CHICKEN\$ with Butter Masala Sauce and Fried Paneer ${\mathbb G}$

SOUTH INDIAN COCONUT RICE with Spiced Cashews & Golden Raisins G \vee

CHILLED ROASTED CARROTS with Creamy Lemon Garlic Tahini Dressing (served room temp) $G \ \lor$

SUMMER BERRY SPINACH SALAD with Raspberry, Strawberry and Blueberry with Balsamic Vinaigrette G \vee

Rolls and Butter

Freshly Baked Cookies & Bars

\$27.50/person (12-person minimum. No substitutions please.)





Special #2

FLANK STEAK CARNE ASADA on Roasted Mexican Corn with Cotija Cheese & Scallion Rings G

ROASTED CAULIFLOWER FLORETS with Pickled Onion, Dried Currants and Yogurt Sauce (served room temp) G Vegetarian

SUMMER CHICKPEA SALAD with Romaine Hearts, Tomato, Cucumber, Black Olives, Crumbled Feta and Homemade Italian Vinaigrette. G Vegetarian

Rolls and Butter

Freshly Baked Cookies & Bars

\$24.50/person (12-person minimum. No substitutions please.)

Sandwich of the Month

BUFFALO CHICKEN CRUNCH WRAP

Buffalo Chicken Crunch Wrap with Romaine Hearts, Carrots and Shaved Parmesan in a Tomato- Basil Tortilla Ask to have these incorporated into your sandwich selections.

Bowl-In-A-Box

BANG-BANG SHRIMP BOWL

with Cilantro Lime Rice, Pickled Onion and Seasoned Pita Crisps

\$23.50/person



Vegetarian Entrée

KING OYSTER MUSHROOM

"SCALLOPS" with White Wine – Chili Sauce, Parmesan Cheese and Wilted Spinach over Potato Gnocchi.

\$12/person



Dessert of the Season

DULCE DE LECHE CHEESECAKE with Pretzel Crust.

Contains Gluten.

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

Cookie of the Season

TOASTED COCONUT & BLUEBERRY

Taterdoodle. Look for these on your cookie platters.



SIMPLY SINFULLY DELICIOUS

MAIN 703.892.1400 sinplicitycatering.com

G Gluten Free V Vegan