

Hot Weather Specials

Available through September 13th



Special #1 – DYNAMIC DUO

Served Room-Temp (Available Hot by Request)

BRUSCHETTA STYLE SALMON with Shaved Parmesan Cheese **G**

SEARED TUSCAN BEEF TENDERLOIN with Sicilian Peperonata **G**

HERBS DE PROVENCE POTATOES with Red Pepper Aioli **G**

BLISTERED SHISHITO PEPPERS with Lemon Zest, EVOO and Smoked Flaky Salt **V G**

MASSAGED KALE CAESAR with Tomato Confit, Shaved Brussel, Garlic Croutons, Parmesan and Caesar Dressing **Vegetarian**

Rolls and Butter

Freshly Baked Cookies & Bars

\$27.75/person (12-person minimum. No substitutions please.)

Special #2

ROASTED PERUVIAN CHICKEN with Aji Pepper Dipping Sauce **G**

GARLIC SAFFRON RICE **G V**

FRIED RIPE PLANTAINS **G V**

CUCUMBER, QUINOA & TOMATO SALAD with Queso Fresco & Lemon Vinaigrette **G Vegetarian**

Rolls and Butter

Freshly Baked Cookies & Bars

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

Sandwich of the Month

GRILLED BEEF BANH MI with Pickled Vegetables, Cilantro and Mild Siracha Mayo on a French Roll. Ask to have these incorporated into your sandwich selections.



Cookie of the Season

Toasted Coconut & Blueberry Taterdoodle.

Dessert of the Season

SUMMER RASPBERRY ÉCLAIRS

with Vanilla Cream

\$5/person or upgrade your dessert for \$3/person



Bowl-In-A-Box

GREEN GODDESS BOWL with Smoky Red Rub Grilled Chicken & Brown Rice with Roasted Asparagus, Cherry Tomato & Green Goddess Dressing

\$23.50/person



Vegetarian Entrée

SEARED POTATO & CANNELLINI CAKES with Roasted Vegetables and Red Pepper Coulis

\$12/person



SINPLICITY
— CATERING —

SIMPLY SINFULLY DELICIOUS

MAIN 703.892.1400 simplicitycatering.com

G Gluten Free **V** Vegan