



SINPLICITY

— C A T E R I N G —

2024 Holiday Menu



INTRODUCTION

Sinplcity is always excited about the flavors, colors and excitement of the season. We're especially looking forward to helping you celebrate being together with your team members during the holidays. We can't wait to help you get the party started.

Whether it's a drop-off party for 20 or a full-service gala for 500, we're here to make your event an experience that you won't forget. We can arrange everything from staffing, linens, china and unique menus to please the most finicky crowds.

The holiday season is busy for all of us, so we encourage you to book your party early. Please feel free to call our office for guidance on menu selections and order placement. Sinplcity catering looks forward to making this a memorable holiday season!

Please contact us at **703.892.1400** or **info@sinplcitycatering.com** to place your order or book your future event. An experienced account executive will be delighted to help meet all your catering needs.

Let the sin begin. Again!



TRADITIONAL BUFFETS & HOLIDAY SPECIALS


SPECIAL #1 HOMESPUN HOLIDAY



\$30 per person / 12-person minimum.

Classic Turkey Breast with Country-Style Gravy, garnished with Rustic Cornbread Stuffing

Holiday Ham* with Spicy Apricot Mustard 

Tender Young Carrots glazed with Cardamom & Ginger 

Roasted Bliss Potatoes with Bits of Browned Garlic and Herbs  

Colorful Field Greens with Fuji Apples & Dried Cranberries with Cardamom-Glazed Peanuts and Rosé Champagne Dressing  

Choice of Holiday Dessert

**If you'd like to omit the ham, we can double the Turkey. Just ask us.*

SPECIAL #2 WINTER SPICES

\$35 per person / 12-person minimum.

Cabernet-Braised Short Rib with Red Peppercorn Demi Glace 

Fennel & Orange Chicken Breast with Thyme-Infused Beurre Blanc 

Roasted Garlic Mashed Potatoes with Herbs 

Sauteed Haricot Vert with Herb Butter 

Maple-Pecan Apple & Field Green Salad with Honey Dijon Dressing  

Choice of Holiday Dessert

SPECIAL #3 FESTIVAL OF FLAVORS

\$38 per person / 12-person minimum.

Herb Rubbed Tenderloin with Caramelized Cipollini Onions 

Seared Seabass with Spanish Tomato Sofrito 

Crispy Fingerling Potatoes with Thyme Butter 

Lemon-Garlic Roasted Broccoli 

Seasonal Caesar - Romaine, Baby Kale, Parmesan, Pumpkin Seeds & Croutons with Caesar Dressing

Choice of Holiday Dessert

VEGETARIAN ENTRÉE SUBSTITUTIONS

All are \$10/person or substitute for meat portions on your menu.

AS FEW AS 1 PORTION:


Soy-Glazed Tofu on a bed of Stir-Fried Vegetables 

Tomatoes stuffed with Eggplant & Zucchini Tapenade  

Grilled Portobello Mushrooms stuffed with Couscous, Roasted Vegetables and Asiago Cheese

Stuffed Peppers filled with Vegan Chorizo, Grilled Vegetables & Ricotta Cheese



10-PERSON MINIMUM: **Pumpkin Ravioli** with Sage Cream \$15/person or \$3/upcharge to serve it as a side dish.



BECAUSE IT'S THE HOLIDAYS,
WE'RE BENDING OUR RULES.
MIX AND MATCH YOUR SIDES AND SALAD!
(including those from our regular menu) at no extra cost.
All Specials include Holiday Bread Basket

In addition to the sides on the preceding menus, you can swap
in any of these for no additional cost.
Add an extra side for \$6 per person

Eastern Shore Corn Pudding with a Hint of Nutmeg

Tender Green Beans and Sweet Peppers in EVO with Rosemary and Black Pepper
(Served Room-Temp to preserve color and nutrients)  

Curly Mac & Cheese with Parsley and Butter.
Make it lobster mac & cheese for \$6/person.

Check our website for more side offerings. We'd be happy to add them
to your menu or swap out another side.

CHOICE OF HOLIDAY DESSERT:

Holiday Cookies & Dessert Bars

Holiday Trifle Cups with Adorable Little Spoons

- **Classic Black Forest**
Dark Chocolate Cake with Brandy-Soaked Cherries
- **Merry Berry**
Creme Diplomate & Mixed Berry Compote Layered with Amaretto Chiffon Cake
- **Cranberry Orange Pana Cotta**
Vanilla Cake layered with Cranberry Compote, Custard & Whipped Cream

Mini Kringle Kupcake Trio

- **Red Velvet** with Holiday Sprinkles
- **Hot Chocolate** with Toasted Marshmallow Cream
- **Coconut** with Raspberry Buttercream

Flourless Chocolate Cake with Raspberries drizzled with Ganache 

Classic Pumpkin Pie with Cinnamon Whipped Cream

Classic Pecan Pie with Bittersweet Chocolate Chunks

Classic Apple Pie with Salted Caramel Sauce

Gingerbread Cake Squares with Rum Sauce

ADD A SECOND DESSERT SELECTION FOR ONLY \$3/PERSON



DISPLAYS

Spiral Sliced Ham

Presented with Pumpkin Biscuits, Dijon Mustard, Rosemary-Red Chili Marmalade and Cornichons
\$125 per platter. (Serves 20-25 guests)

Beef Au Poivre

Angus Bistro Tenderloins rolled in Crushed Peppercorns. Bias sliced and displayed room temperature. Presented with Pretzel Rolls, Horseradish Cream, Stone-Ground Mustard and Roasted Red Pepper Mayonnaise
\$210 per platter. (Serves 20-25 guests)

Mighty Mezze Platter

Hearty Display of Hummus, Baba Ghanoush, Hard Salami, Marinated Olives & Vegetable Salad with Pita Chips
\$110 per platter. (Serves 20-25 guests)

Winter Crudités

Crisp Baby Carrots, Red and Yellow Pepper Strips, Broccoli and Cauliflower Florets, Grape Tomatoes, Asparagus and Endive. Presented with Sun-Dried Tomato Dip swirled with Pesto
\$85 per platter. (Serves 20-25 guests)

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.
\$185 per platter (serves up to 30 guests)

Imported and Domestic Cheese Display

Cheese garnished with Grapes and Berries. Served with Crusty Baguettes and Crackers
Small Board (Serves 10 people) \$70
Medium Board (Serves 20 people) \$115
Large Board (Serves 30 people) \$160

Spiced Holiday Crab Dip

with Caramelized Onions and Garlic, Jack Cheese and a hint of Old Bay. Sided with Baguette Slices.
\$140 per platter. (Serves 20-25 guests)

Mashed Potato Bar ^{GF}

- Just-Lumpy-Enough Redskin Potatoes sided with Cheddar Cheese, Bacon Bits, Scallion Rings, Gravy & Sour Cream
- Mashed Sweet Potatoes sided with Marshmallows, Spiced Pecans & Brown Sugar

\$18.50 per person (20 guest minimum)

Simplicity Take-A-Break Snack Platter

- Perfect for an Afternoon Pick Me Up
- Snowflake Yogurt-Covered Pretzels
- Honey-Spiced Pecan Halves
- Peanut Butter-Filled Pretzels
- Whole Plump Strawberries
- Homemade Granola Bars with Apricots, Cranberries and Coconut ^V
- Mini Chocolate Fleur De Sel Cookies
- Chocolate-Covered Sunflower Seeds

(Gluten present in cookies and Pretzels only.)
\$85 (Serves 10 to 15 people)

Snack Attack Platter:

- Gingered Cashews with Honey
- Red and Green M&M's
- Savory Cheddar Shortbread Crackers
- Peanut Butter Power Nuggets
- Wasabi Peas
- Dried Apricots & Medjool Dates
- Honey-Mustard Pretzel Pieces

(Gluten present in Pretzels, Peas & Shorbread only.)
\$85 (serves 10-15)

Festive Fruit Skewers

Strawberries, Pineapple, Melon and Grapes presented with Ginger Whipped Cream & Orange Chocolate Sauce ^{GF}
\$5.50 per person (2 Skewers/Person. 10-person minimum)

^{GF} Gluten Free ^V Vegan

THE BAKER'S BUFFET

Two-Bite Cocktail Sandwiches-Mix and match.
Three dozen minimum of each flavor.
\$36 per dozen

Through the Woods: Roast Turkey, Stuffing and Cranberry Compote on a Crusty Baguette

Smoked Chicken Salad with Grape Compote and Spiced Walnuts

Country Ham & Brie on Crusty Ciabatta with Pepper Jam

BBQ Chicken & Havarti on Multigrain Roll

Fresh Mozzarella, Basil and Tomatoes on Chewy Ciabatta

FINGER FOODS

SKEWERS

Three dozen minimum per variety please.

Cilantro Beef Skewers with Roasted Pepper Coulis
\$42 per dozen

Pecan-Crusted Chicken Skewers with Honey Mustard Dipping Sauce *\$38 per dozen*

Peruvian Chicken Skewers with Green Chili Aioli
\$36 per dozen

Wasabi-Crusted Salmon with Honey-Lime Vinaigrette
\$40 per dozen

POULTRY

Three-dozen minimum per variety please.

Chicken Salad Crostini with Glazed Walnuts and Cranberries on Toasted Baguette Slices *\$36 per dozen*

Peking Duck Spring Rolls with Spicy Plum Dipping Sauce
\$40 per dozen

Chicken and Lemongrass Potstickers with Orange-Hoisin Dipping Sauce *\$34 per dozen*

Cranberry Chicken Bouchée with Sage & Pecans *\$36 per dozen*

HOLIDAY COCKTAIL MEATBALLS

Three-dozen minimum per variety please.


Orange BBQ Beef Just Spicy Enough *\$30 per dozen*

Korean Turkey with Gochujang-Honey Glaze *\$30 per dozen*

BEEF & PORK

Three dozen minimum per variety please.

Beef Wellington with Chive & Truffle Crème Fraiche
\$40 per dozen

Honey-Sriracha Pineapple wrapped in Candied Maple Bacon  *\$34 per dozen*

Holiday Beef Croustade: Angus Tenderloin mounded on Crisps with Arugula-Walnut Pesto and Preserved Tomatoes *\$38 per dozen*

SEAFOOD

Three dozen minimum per variety please.

Pretty Little Smoked Salmon Cups with Grilled Guacamole & Coriander  *\$36 per dozen*

Classic Shrimp Cocktail with Horseradish-Tomato Sauce  *\$34 per dozen*

Coconut Shrimp with Curry-Cilantro Dipping Sauce
\$32 per dozen

Classic Petite Crab Cakes with Remoulade Sauce *\$45 per dozen*

VEGETARIAN

Three dozen minimum per variety please.

Roasted Tomato & Pesto Tartlets Filled with Homemade Ricotta
\$34 per dozen

Truffled Risotto Arancini with Garlic Aioli *\$34 per dozen*

Dried Fig and Brie Skewers with Cardamom Dipping Sauce
\$34 per dozen

Wild Mushroom Tartlets with Boursin Cheese *\$34 per dozen*

Poached Pear and Gorgonzola Tartlets *\$36 per dozen*



Reina's Roasted Vegetable Empanadas with Fire-Roasted Tomato Salsa *\$34 per dozen*

VEGAN

Three dozen minimum per variety please.


Thai Curry Samosa Triangles  *\$34 per dozen*

Edamame Potstickers with Shiitake Mushrooms & Corn Ginger-Lime Sauce  *\$34 per dozen*

Cauliflower Ceviche with Tomatoes, Cilantro, Jalapenos & Fresh Lime Juice. Served in shot glasses with adorable little forks   *\$34 per dozen*

HOLIDAY DESSERTS

Ten-person minimum unless otherwise stated.

Flourless Chocolate Cake with Raspberries drizzled with Ganache  \$5 per person

Holiday Trifle Cups with Adorable Little Spoons

- **Classic Black Forest** - Dark Chocolate Cake with Brandy-Soaked Cherries
- **Merry Berry** - Creme Diplomate & Berry Compote layered with Amaretto Chiffon Cake
- **Cranberry Orange Pana Cotta** - Vanilla Cake layered with Cranberry Compote, Custard & Whipped Cream

\$5 per person

Gingerbread Cake Squares with Rum Sauce \$4.25 per person

Holiday Cookies and Dessert Bars \$4.25 per person

Mini Kringle Kupcake Trio

- **Red Velvet** with Holiday Sprinkles
- **Hot Chocolate** with Toasted Marshmallow Cream
- **Coconut** with Raspberry Buttercream

\$5 per person

Classic Pumpkin Pie with Cinnamon Whipped Cream
\$5 per person

Classic Pecan Pie with Bittersweet Chocolate Chunks
\$5 per person

Classic Apple Pie with Salted Caramel Sauce
\$5 per person

Mini Holiday Morsels


- Chocolate Peppermint Truffles
- Pumpkin-Spice Cream Puffs
- Gingerbread Squares

\$5 per person

Seasonal Bars & Bites

- Pecan Diamonds
- Peppermint Bark
- Pumpkin Cheesecake Blondies
- Red & Green M&M Cookie Bars

\$5 per person

Fresh Sliced Fruit and Berries with Vanilla-Scented Whipped Cream  \$75.00 per platter. Serves 20 to 25 guests

Chocolate-Dipped Strawberries  \$30 per dozen

Gluten-Free Coconut Macaroons dipped in Chocolate  \$2.75 each



HOLIDAY BEVERAGES

Hot Chocolate Station Whipped Cream, Candy Canes Pieces and Mini Marshmallows \$28.00 per gallon (2-gallon minimum)

Mulled Apple Cider infused with Lemon and Orange Zests, Ginger, Brown Sugar, Cinnamon and a touch of Star Anise \$20.00 per gallon (2-Gallon minimum)

Sinpicity Cranberry Lemonade \$15.00 per gallon

Sparkling Holiday Punch
\$50 per serving (Serves 25 - 30 guests)
Includes Punch Bowl & Ladle

Let our staff assist you with planning the seasonal party that “dances in your head”. We can arrange everything from staffing, linens, china and unique menus to please the most finicky crowds.

Call us at 703-892-1400 or email us at info@simplicitycatering.com to get the party started. We take orders on a first-come, first-serve basis, so we encourage you to book your party early.

We require at least 48-hours’ notice for parties of 50 people or more and for most reception items. We also require 48 hours’ notice for a decrease in numbers or cancellations. Please feel free to call our office for guidance on menu selections and order placement.

Simplicity Catering looks forward to helping you make this a memorable holiday season!

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