



S

SINPLICITY

— C A T E R I N G —

SIMPLY SINFULLY DELICIOUS

May 2024



SIGNATURE SIN

Crystal City Club

Turkey, Bacon, Seed Mustard
Mayo on Ciabatta

Middle Eastern Medley

- Za'atar-Spiced Salmon with Cured Lemons & Tomatoes
- Chicken Schwarma with Cucumber-yogurt Sauce

Gluten & Nut-Free. Dairy in Sauce only

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Crème de la Crumb

Ch-Feta & Tomato-Olive Pastries
Buttery Croissants

Wishes, Tea Breads, &

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Sinplcity

believes that the Devil's in the details. Our goal is to make things a little prettier, a little fresher, and a good deal more delicious than you expected them to be.

We also know that your guests want to know what they're eating. Hence "Signage on the Sins." Colorful table tents and cards next to every dish tell you what it is and what it's got in it. Gluten, dairy, nuts and other pertinent ingredients are discretely flagged front and center.

Dine with confidence.

No questions asked.



VEGETARIAN

Grilled Portobello Mushrooms

stuffed with Couscous, Roasted Vegetables & Asiago Cheese

Contains Gluten & Dairy

Itty Bitty Cupcakes

- Rabbit Food with Attitude
- Carrot and Zucchini with Cream Cheese Frosting and Spiced Pecans
- Jittery Devils
- Chocolate Cake with Coffee-Infused Ganache
- Seasonal Sin

Contain eggs, dairy & gluten. Contain nut s only where noted

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CONDIMENTS

- Red Pepper Mayo
- Classic Mayo
- Dijon Mustard
- Nut-Free Pesto

Gluten-Free. Mayo contains Eggs, pesto contains Dairy



Angus Tenderloin Roulades

with Bleu Cheese & Portobello Mushrooms

Contains Gluten & Dairy

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BREAKFAST

CONTINENTAL BREAKFAST

Minimum order of 8 people, unless otherwise stated

The Baker's Breakfast

Fresh-from-the-Oven Muffins,
Coffee Cakes & Seasonal Sins
with Butter & Jam
\$7/person

Warm Bagel Buffet

With Plain, Sweet & Savory Cream Cheese
\$59/dozen

All-the-Way Bagel Buffet

Add to the warmth with Nutella,
Peanut Butter, Plain & Flavored Cream
Cheeses, Jam & Irish Butter
\$65/dozen

Signature House-Made Power Bars

- Granola with Cranberries,
Apricots, Coconut & Almonds
- Fig, Orange & Peanut Butter
- Peanut-Pumpkin Seed
with Oats & Chocolate

\$55 (serves 10-12)

Crème de la Crumb

Assorted Danish & Croissants, Tea Breads,
Savory Spinach-Feta and Tomato-Olive
Pastries & Seasonal Sins with Irish Butter
& French Preserves *May have visible tree nuts.
\$7.95/person

Smoked Salmon Platter: Presented with
Savory Bagels, Plain & Chive Cream
Cheeses, Tomatoes, Red Onions & Capers
\$18.25/person

Overnight Oats Parfaits

Certified Gluten-Free Oats & Chia Seeds
with Vegan Coconut Yogurt, Maple Syrup
and Blueberry Puree topped with Granola,
Coconut Flakes and Berries.
\$7.50/each (minimum order of 6pcs)



Low-Fat Yogurt Parfaits: Low-Fat
Low-Fat Yogurt with Classic Granola &
Fresh Fruit and Mango Puree in
Individual Servings

No gluten added.

\$6/person (minimum order of 6pcs)

Dannon Yogurts with House-made



Granola: Assorted Greek &
Fruit-on-the-Bottom Yogurts with our
Classic Granola No gluten added.
\$4.50/person (minimum order of 6pcs)

Sliced Fresh Fruit: Best-of-the-season
Melons & Pineapples, garnished with
Strawberries & Red Seedless Grapes  

Small Tray (serves 8-15): \$60

Medium Tray (serves 16-25): \$86

Large Tray (serves 26-35): \$118

Fresh Fruit Salad: Bite-Sized pieces
of Melon & Pineapple garnished with
Strawberries & Grapes  



Small Bowl (serves 8-10): \$45

Medium Bowl (serves 11-20): \$72

Large Bowl (serves 21-30): \$92

HOT A LA CARTE ITEMS

Baked Oatmeal on the Go!

Our signature Blueberry-Cinnamon
casserole made with real Maple Syrup.
All of the goodness with none of the glop.
 
\$7.25/each

French Toast



with warm Apple Compote and Syrup
\$7/person




*Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk
may increase your risk of food borne illness.

Vegan Breakfast

Scrambled Eggless Casseroles

- Mixed Veggie with Spinach, Mushrooms & Sun-Dried Tomatoes
with Vegan Cheddar  

OR



- Not-Too-Spicy Vegan Chorizo with Grilled Peppers and Onions
with Vegan Mozzarella  Contains Gluten.
\$10/person

Vegan Southwest Burrito Bowl

with Chipotle Vegan Sausage,
Red Potatoes, Peppers & Onions
\$10/person

Bagel Breakfast Sandwiches



Made with our soon-to-be famous Eggless Casseroles

- Mixed Veggie with Spinach, Mushrooms &
Sun-Dried Tomatoes on Gluten-Free Bagel  

OR

- Not-Too-Spicy Vegan Chorizo on a Chewy Bagel  Contains Gluten.
\$13.50/person

Gluten-Free Quinoa & Roasted Sweet Potato Breakfast Casserole

 
with Fuji Apples & Pecan Struesel
\$10/person

HOT BREAKFAST COMBOS

Minimum order of 10 people.

Mini Breakfast Sandwiches with Fresh Fruit Salad

- Egg & Cheddar Burritos with Garden Vegetables
- Egg & Bacon on a fresh baked Buttermilk Biscuit with Cheddar
- Smoked Ham & Egg on a Croissant with Swiss Cheese

\$15.25/person

Classic Quiche with Fresh Fruit Salad and Mini Muffins

Choose two varieties:

- Spinach, Feta & Roasted Tomato
- Broccoli & Swiss with Red Chili Flakes & Thyme
- Applewood Bacon & Cheddar
- Baked Ham & Smoked Gouda
- Turkey-Sage Sausage & Sweet Peppers

\$18.50/person

Scrambled Egg Casserole Combo

Egg, Hash Brown & 3-Cheese Casserole with Swiss, Fontina & Pecorino Romano

Crisp Applewood Bacon
OR Turkey-Sage Sausage Links (serve both for \$1 additional)

Comes with:

- Warm Buttermilk Biscuits with Butter & Jam
- Fresh Fruit Salad

\$17.25/person

Individual 23rd Street Casseroles with Fresh Fruit Salad & Buttermilk Biscuits

Farm-fresh eggs baked in individual casserole dishes. Choose two varieties:

- Spinach, Feta & Roasted Tomato
- Broccoli & Swiss with Red Chili Flakes & Thyme
- Applewood Bacon & Cheddar
- Baked Ham & Smoked Gouda
- Turkey-Sage Sausage & Sweet Peppers

\$16.95/person

Hearty Breakfast

- Fluffy Scrambled Eggs
- Crisp Applewood Bacon OR Turkey-Sage Sausage Links (serve both for \$1 additional)
- Home-Fried Potatoes
- Buttermilk Biscuits
- Fresh Sliced Fruit

\$17.25/person

Sourdough-Apple French Toast

- Warm Apple Compote and Syrup
- Home-Fried Potatoes
- Fresh Fruit Salad
- Bacon or Turkey Sausage (serve both for \$1 additional)

\$16.50/person

Add Scrambled Eggs for \$2/person

BREAKFAST SIDES

Minimum order of 10 people

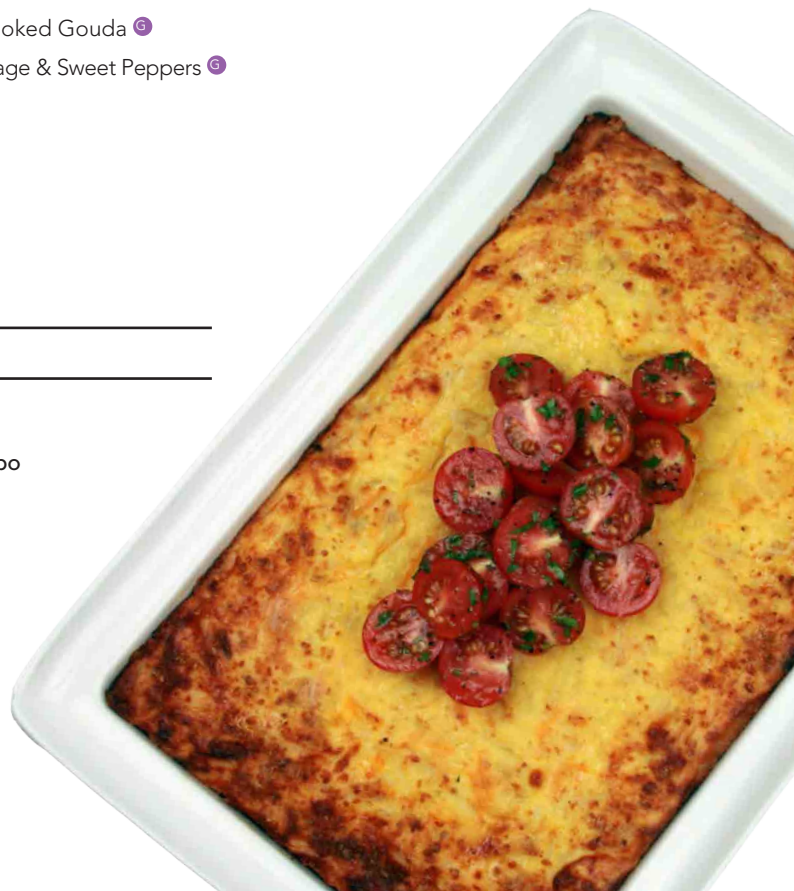
Home Fries with Onions & Peppers
\$5/person

Applewood Smoked Bacon
\$5.50/person

Turkey-Sage Sausage
\$5.50/person

Breakfast Meat Combo
2 strips of Bacon &
1 Sausage Link
\$6.50/person

Whole Fruit
Apples, Bananas,
Oranges
\$2.50/each



*Check out simplicitycatering.com for the current Seasonal Sins

GRAB & GO BREAKFAST

These are great for when you're on the run or when dining space is tight.

All boxes include cutlery, napkins & condiments.

ROOM-TEMP BREAKFAST BOXES

All Hearty Breakfast Boxes below are served with Fresh Fruit Salad and Assorted Dannon Yogurt with House-Made Granola.

These meals are designed to be eaten at room-temperature.

Upgrade to mixed berry cup for an additional \$2

Hearty Breakfast Boxes

We request a minimum of 6 of each selection please.

- Ham & Swiss on a Flaky Croissant with Grain Mustard **\$20/person**
- Spinach & Fontina Lattice Croissants **\$20/person**
- Carrot & Zucchini Bread with Lemon-Ricotta Filling. Accidentally Gluten-Free! **G \$20/person**
- Quiche-in-a-Box: Applewood Bacon & Longhorn Cheddar - or - Broccoli & Swiss with Roasted Tomatoes **\$20/person**
- Vegan Maple Sausage on Ciabatta with Apple Compote (served with Dairy-Free Yogurt) **V \$20/person**
- Smoked Salmon on a Bagel with Sliced Tomato and Spicy Herbed Cream Cheese **\$23/person**

The Continental Box

Fresh-Baked Classic Muffin served with Fresh Fruit Salad & Assorted Dannon Yogurt with House-Made Granola. **\$20 each**

BREAKFAST BOXES FOR SPECIAL DIETS

Created for grab-and-go and for special dietary needs. Each box is prominently labeled.

Gluten-Free Treat Box **G**

Carrot-Zucchini Muffin, Greek Yogurt & Fruit Salad with Berries.
No gluten-added Granola **\$18/person**

Protein Box **G**

Hard-Boiled Eggs, Spiced Walnuts, Manchego Cheese Wedges & Fruit Salad **\$18/person**

Power Breakfast **G V**

Fresh Fruit Salad with Berries & Soft and Chewy Housemade Power Bars and Dried Fruit **\$18/person**

Keto Box **G**

Hard-Boiled Eggs, Manchego Cheese Wedges, Whole Raw Almonds, & Fresh Raspberries **\$18/person**

Paleo Box **G**

Fruit Salad with Berries, Hard-Boiled Eggs, Crisp Celery & Almond Butter **\$18/person**

WRAPPED PASTRIES

- Blueberry-Streusel Muffin* **\$4 each**
- Carrot-Zucchini Muffin* **\$4 each**
- Flaky Croissant* **\$4 each**
- Gluten-Free Carrot-Zucchini Muffin* **\$4 each**
- Banana-Chocolate Coffee Cake with Walnuts **\$4 each**
- Chewy Bagels with Sealed Cream Cheese & Jam **\$4.50**

*Includes Wrapped Butter & Sealed Jam



*Check out simplicitycatering.com for the current Seasonal Sins

G Gluten Free **V** Vegan

SANDWICHES

WHATS NEW?

Eternal Springtime

Nut-Free Pesto, Chicken, Fresh Mozzarella Slices & Roasted Peppers on a Rustic Country Roll

Hot-Smoked Salmon

with a Mild Wasabi Cream Cheese, Pickled Onions & Roma Tomatoes

NOLA Muffuletta

Capicola, Salami & Mortadella with Provolone & Olive Salad

Crunchy Buffalo

Cauliflower Wrap (Vegetarian)

Roasted Cauliflower in a Buffalo Ranch Dressing with Avocado Spread & Shredded Carrots on a Spinach Tortilla

Dairy-Free & Gluten-Free

Cobb Wrap

Turkey, Bacon, & Avocado on a GF Tortilla with Red Pepper Mayo  

SIMPLE SINS

House-roasted meats & cheeses with condiments on the side

Grilled Chicken & Pepper Jack on Focaccia

Roast Beef & Cheddar* on Ciabatta

Roasted Turkey & Havarti on Honey Wheat

Shaved Ham & Swiss on Pretzel Baguette

Tuna Salad on Ciabatta 

Dairy-Free Turkey on Ciabatta 

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

SIGNATURE SINS

Completely assembled creations with homemade spreads & toppings

Classic Chicken Salad with Crisp Apples & Dried Cranberries on Honey Wheat


Jerk-Spiced Chicken & Brie with Roasted Onion & Garlic Jam on Focaccia

Uptown Hoagie: Prosciutto, Salami, Capicola & Provolone with Greens, House-Pickled Peppers & Balsamic Drizzle on Ciabatta

Crystal City Club: Roasted Turkey, Applewood Bacon, Field Greens, Seed Mustard & Mayonnaise on Ciabatta

Fried Chicken & Bacon Rancher on Ciabatta with Ranch Spread

Thai Chicken Wrap: Sesame & Soy-glazed Breasts with lightly pickled Vegetables, Cilantro Sprigs & Cream Cheese Spread

Cobb Wrap: Turkey, Bacon, Greens & Avocado Spread with Tomatoes 


Albacore Tuna Salad Wrap with Cheddar, & Tomato Slices


VEGETARIAN & VEGAN

Vegetarian & vegan selections are presented on separate platters

Caprese: Roma Tomatoes, Basil Leaves, Nut-Free Pesto, Marinated Mozzarella with Extra-Virgin Olive Oil, Balsamic Reduction & Black Pepper

Mediterranean Wrap: Roasted Yellow Squash & Zucchini with Feta Cheese, Olives & Nut-Free Pesto

Eggplant Caponata with Capers, Raisins, Sweet Onions, Sherry Vinegar & Basil. Served on Ciabatta 

Grilled Veggie Stack: Portobello Mushrooms, Grilled Zucchini & Peppers with Balsamic Drizzle on Ciabatta 

GLUTEN-FREE

Rolled in gluten-free tortillas & presented on separate platters

Turkey & Havarti with Whole Grain Mustard & Greens 

Grilled Chicken & Cheddar with Gulden's Mustard Spread 

Hummus, Greens, Tomatoes & Cucumber  



*Check out simplicitycatering.com for the current Seasonal Sins

 Gluten Free  Vegan  Dairy-Free

SANDWICH COMBOS

Make ordering lunch a breeze. Pick your combination & give us call or order online.

Minimum order of 10 people, unless otherwise stated.
Upgrade to any of our dessert selections for \$3/person additional.

Classic Sandwich Buffet

- Choice of Sandwiches & Wraps
- Assortment of Route 11 Kettle Chips & Frito-Lay Chips
- Assorted Cookies & Dessert Bars

\$16.50/person

\$17.75/person *Wrapped*

Traditional Sandwich Buffet

- Choice of Sandwiches & Wraps
- Choice of one side
- Assorted Cookies & Dessert Bars

\$18.00/person

\$19.25/person *Wrapped*

Executive Sandwich Buffet

- Choice of Sandwiches & Wraps
- Choice of one side
- Assortment of Route 11 Kettle Chips & Frito-Lay Chips
- Assorted Cookies & Dessert Bars

\$19.75/person

\$21/person *Wrapped*

Signature Sandwich Buffet

- Choice of Sandwiches & Wraps
- Choice of two sides
- Assorted Cookies & Dessert Bars

\$21.75/person

\$23/person *Wrapped*
(Minimum order of 12 people)



GRAB & GO SANDWICHES

Our most popular choice for lunch on the run.

Minimum order of 8 people, unless otherwise stated. Each box includes Cutlery, Napkins, and Condiments.



◀ Executive Box Lunch

- Choice of Sandwich or Wrap
- Choice of Pesto-Balsamic Pasta Salad or Fresh Fruit Salad
- Lightly Salted Route 11 Potato Chips
- Assorted Cookie or Dessert Bar

\$20.75/person

Classic Bag Lunch ▶

- Choice of Sandwich or Wrap
- Lightly Salted Route 11 Potato Chips
- Assorted Cookie or Dessert Bar

\$17.50/person



Who says a Box Lunch has to always have a bag of chips? Mix things up and choose the Leafy Side and Room-Temp Side of your choice.

THE SIGNATURE BOX

- Choice of Signature Sandwich or Wrap
- Any one of our Tossed Salads with a Single Dressing
- Any one of our Room-Temp Sides
- Assorted Cookie or Dessert Bar

\$22.75/each

Minimum order of 12 people.

Hungry for More? Upgrade to any of our Packaged Desserts for \$3.00



*Check out simplicitycatering.com for the current Seasonal Sins

🌿 Gluten Free 🌱 Vegan 🥛 Dairy-Free

LUNCH SIDES

PASTA & POTATO SALADS


\$6/person a la carte (minimum order of 8 people)

Colorful Couscous: Dried Cranberries, Raisins, Candied Ginger & Pistachios with Lemon Dressing 



Classic Potato: Just like Mom's with Boiled Eggs, Celery & Pickle Relish 

Nut-Free Pesto Pasta Salad: Tri-Color Pasta with Sweet Red Peppers, Yellow Squash & Red Onions in Nut-Free Pesto-Balsamic Vinaigrette

Tri-Color Orzo with Cherry Tomatoes, Feta Cheese & Kalamata Olives in Parmesan-Parsley Dressing



Thai Noodle: Angel Hair Pasta with Carrot Ribbons, Sliced Cucumbers & Scallion Rings dressed in Ginger, Sesame Oil, Orange Zest & Hoisin Sauce 


Cavatappi Pasta with Wilted Spinach, Roasted Corn, & Cherry Tomato Halves in Balsamic-Parmesan Dressing

Roasted Potato Mélange: Sweet and Yukon Gold potatoes with Dried Cherries, Pommery Mustard & Sherry Vinegar  

VEGGIES

\$6/person a la carte (minimum order of 8 people)

Grilled Vegetable Display: Yellow Squash, Zucchini, Roasted Red Peppers, Asparagus, Carrots & Portobello Mushrooms in Balsamic & Olive Oil  


Roasted Corn, Black Bean & Tomato: Cumin & Coriander Vinaigrette with a touch of Smoked Chilis  

French Green Beans with Tomatoes & Carrots, bits of Browned Garlic, Thyme & a splash of Sherry Vinegar  


LEAFY GREEN SALADS

\$6/person a la carte (minimum order of 8 people)

American Garden Salad: Romaine Lettuce with Ribbons of Carrots, Cucumbers & Grape Tomatoes  


Simplicity Salad: Field Greens with Oven-Dried Tomatoes, Roasted Corn & Honey-Spiced Pecans 

Springtime Salad: Mixed Greens with Smoked Gouda, Asparagus, Grilled Red Peppers & Honey-Spiced Pecans 

Traditional Greek Salad: Cucumbers, Tomato, Feta Cheese, & Black Olives 

Bacilio's Caesar: Hearts of Romaine with Ribbons of Romano Cheese & Garlicky Croutons

Tangled Spinach: Spinach & Kale Salad with Dried Cranberries, Croutons & Gingered Peanuts

Asian Salad: Spinach, Mixed Greens with Crispy Wontons, Razor-Thin Cabbage & Carrot Threads 

Choose any 2 dressings:

Vinaigrettes: Balsamic  , Red Wine  , Asian Sesame Ginger , Burnt Honey  **Traditional Greek Dressing**  

Creamy: Parmesan Peppercorn , Buttermilk Ranch , Low-Fat Lemon Poppy Seed , Caesar 



ENTRÉE SALADS

HEARTY SOUPS

\$62/gallon (serves 10-16)
Includes 20 baguette slices

Hearty Chicken-Noodle

Tortilla with Chicken, Black Beans & Corn with Tortilla Strips (Baguette slices not included)

Broccoli & Cheddar

Springtime Vegetable with Basil **V** **G**

Shrimp & Corn Chowder

Madman Meatless Chili **V**

Lentil Soup with Roasted Garlic & Carrots **V** **G**

All soups are delivered in disposable containers.

Electric soup kettles are available for \$15. A \$15 round-trip delivery fee will also be applied.

ENTREE SALAD

Minimum order of 10 people.

Includes choice of protein, a pasta, potato or vegetable salad with rolls & butter, and assorted cookies & dessert bars. Upgrade

American Garden Salad: Romaine Lettuce with Ribbons of Carrots, Cucumbers & Grape Tomatoes

Tangled Spinach: Spinach & Kale Salad with Dried Cranberries, Croutons & Gingered Peanuts

Springtime Salad: Mixed Greens with Smoked Gouda, Asparagus, Grilled Red Peppers & Honey-Spiced Pecans **G**

Traditional Greek Salad: Cucumbers, Tomato, Feta Cheese, & Black Olives **G**

Bacilio's Caesar with Ribbons of Romano Cheese & Garlicky Croutons

Simplicity Salad: Field Greens with Oven-Dried Tomatoes, Roasted Corn & Honey-Spiced Pecans **G**

Asian Salad: Spinach, Mixed Greens with Crispy Wontons, Razor-Thin Cabbage & Carrot Threads **V**

Sided* with your choice of a single meat.

Choose Grilled Chicken, Beef Bistro Tenderloin, Salmon Filet or Portobello Mushroom
Includes fresh-baked cookie & bread.

\$19.50/person with Chicken or Mushrooms

\$22.50/person with Beef or Salmon

*Minimum of 8 per type on boxes
There's no limit on meat choices for boxes.

BOXED ENTREE SALADS

Individual all-inclusive versions of our popular creations. We request a minimum of 8 of each type. There are no limits on meat selections.

Comes with

- Choice of Salad
- Pasta or Fruit Salad
- Petit Dinner Roll
- Cookie or Dessert Bar

\$22.50/person with Chicken or Mushrooms

\$25.50/person with Beef or Salmon

CHOOSE ANY 2 DRESSINGS

Vinaigrettes:

Balsamic **G** **V**

Red Wine **G** **V**

Traditional Greek Dressing **G** **V**

Asian Sesame Ginger **V**

Burnt Honey **G**

Creamy:

Parmesan Peppercorn **G**

Buttermilk Ranch **G**

Low-Fat Lemon Poppy Seed **G**

Caesar **G**



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*Check out simplicitycatering.com for the current Seasonal Sins

G Gluten Free **V** Vegan



GRAB & GO

BOWL-IN-A-BOX

The perfect choice for when space is tight or you're taking lunch away with you! These one-dish entrées make a great alternative to our classic Box Lunches.

Cutlery and napkins included in each box. All sealed and served with a fresh soft roll & signature cookie or dessert bar. We request a minimum of 8 of each selection please. (We'll happily make as few as 1 vegetarian, vegan or gluten-free entrée if needed).

Jerk-Spiced Chicken with Mango BBQ Sauce on a bed of Island Rice Salad and Vegetable Confetti. Spiced with just a hint of heat. **\$21.75/each**

Greek Chicken on Brown Rice with Tzatziki Sauce, Roasted Grape Tomatoes, Feta Cheese & Pickled Onions **\$21.75/each**

Fajita Beef on Brown Rice, Corn and Black Bean Salad with Peppers & Onions and Chimichurri Sauce **\$24.50/each**

Orange-Glazed Smoked Salmon On a bed of Bulgar Pilaf, Wilted Arugula and Roasted Tomatoes **\$23/each**

Mediterranean Salmon on Couscous with Chickpeas, Parsley & Tomato-Olive Salsa **\$23/each**

Vegan Portobello Mushroom with Balsamic Glaze on a bed of Tri-Color Orzo with Broccoli and Roasted Peppers **🌱 \$21.50/each**

Vegan Tomatoes stuffed with Eggplant & Zucchini Tapenade on a bed of Brown Rice Salad **🌱🌱 \$21.50/each**



ROOM-TEMP MIXED GRILLS

No chafers, no sternos, no sweat!
Steam and sterno-free menus that travel well and hold even better.

All packages served with your choice of salad, rolls & butter, and Assorted Cookies & Dessert Bars.

Upgrade your dessert for \$3/person. Minimum order of 10 people.

AMERICAN CLASSIC TRIO

\$27.50/person

Bistro Tenderloin of Beef* **G**

Old Bay-Spiced Shrimp **G**

Barbecued Chicken Breasts **G**

Béarnaise-Style Tarragon Sauce
& Smoky BBQ Sauce **G**

GORGEOUS GREEK TRIO

\$27.50/person

Angus Tenderloin* **G**

Chicken Breast in Oregano-Garlic
Marinade **G**

Lemon-Pepper Shrimp **G**

Cucumber-Mint Yogurt Sauce and
Roasted Cherry Tomatoes & Feta
Cheese **G**

CURIOUS CAJUN TRIO

\$28/person

Spicy Flatiron Steak* **G**

Pepper-Spiced Salmon **G**

Blackened Chicken Breast **G**

Bayou Steak Sauce & Zesty Remoulade **G**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

MIDDLE-EASTERN MEDLEY DUO

\$26/person

Za'atar-Spiced Salmon with Roasted
Tomatoes & Cured Lemons **G**

Chicken Shawarma with Cucumber-Yogurt
Sauce **G**

SANTA FE SAMPLER DUO

\$25/person

Red Chili Beef Medallions* with
Coriander-Garlic Sauce **G**

Orange-Chipotle Chicken Breast **G**

Both dishes have just a hint of heat.

VEGETARIAN SUBSTITUTIONS

We'll make as few as one of the
items below

Soy-Glazed Tofu on a Bed of Stir-Fried
Vegetables **V**

Stuffed Tomato filled with Eggplant and
Zucchini Tapenade **G V**

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

Stuffed Peppers filled with Vegan Chorizo,
Grilled Vegetables & Ricotta Cheese (can
be made vegan upon request)

*Gluten-Free, Vegan or Vegan and
Gluten-Free Chocolate Chip Cookies
may also be substituted for no
additional charge.*



*Check out simplicitycatering.com for the current Seasonal Sins

G Gluten Free **V** Vegan

ROOM-TEMP MIXED GRILL BOXES

Here's our favorite way to feed you. No chafers, no sterno's, no sweat!

Includes a Marinated Salad, Crusty Ciabatta & Fresh Baked Cookie.




Upgrade to one of our Wrapped Desserts for \$4 per person. We request a minimum of 8 of each selection.

We'll make as few as one dietary box. All room-temp components packaged separately.



AMERICAN CLASSIC TRIO

\$28/person

- Bistro Tenderloin of Beef* 
- Old Bay-Spiced Shrimp 
- Barbecued Chicken Breasts 
- Béarnaise-Style Tarragon Sauce & Smoky BBQ Sauce 

GORGEOUS GREEK TRIO

\$28/person

- Angus Tenderloin* 
- Chicken Breast in Oregano-Garlic Marinade 
- Lemon-Pepper Shrimp 
- Cucumber-Mint Yogurt Sauce and Roasted Cherry Tomatoes & Feta Cheese 



CURIOUS CAJUN TRIO

\$29/person

- Spicy Flatiron Steak* 
- Pepper-Spiced Salmon 
- Blackened Chicken Breast 
- Bayou Steak Sauce & Zesty Remoulade 


MIDDLE-EASTERN MEDLEY DUO

\$27/person

- Za'atar-Spiced Salmon with Roasted Tomatoes & Cured Lemons 
- Chicken Shawarma with Cucumber-Yogurt Sauce 

SANTA FE SAMPLER DUO

\$24/person

- Red Chili Beef Medallions* with Coriander-Garlic Sauce 
 - Orange-Chipotle Chicken Breast 
- Both dishes have just a hint of heat.

Have a guest with a dietary restriction?

We'll gladly make as few as one Vegan, Vegetarian or Gluten-Free meal.

Ask us for the details.

Need to avoid shrimp or fish?

We'll gladly send more beef and chicken and eliminate the seafood.

Just ask us.



PASTA ENTRÉES

Upgrade to any salad for no additional charge. Upgrade of our dessert selections for an additional \$3/person. Minimum order of 12 people.

PASTA

\$20/person

Orecchiette Primavera: Little ears of pasta with garden vegetables including Broccoli Florets, Roasted Baby Portobello Mushrooms, Baby Spinach & Carrots in a light Alfredo Cream Sauce

Ricotta-Stuffed Shells Pasta in a spicy Choose Bolognese (meat) Sauce or Marinara Sauce (vegetarian).

Hearty Baked Ziti: with layers of Bolognese Meat Sauce or Vegetarian Marinara, Ricotta Cheese & Pasta Tubes, topped with Mozzarella & Parmesan Cheeses


Lydia's Double-Cheesy Curly Mac & Cheese with Parsley & Buttered Breadcrumbs. Add Roasted Chicken for no additional charge.

Served with your choice of salad, garlic flatbread, and cookies & dessert bars.



VEGETARIAN SUBSTITUTIONS

We'll make as few as one of the items below

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

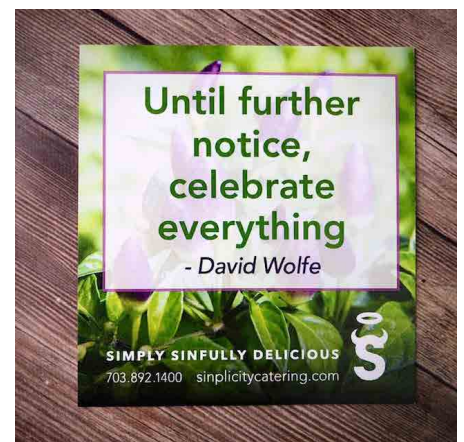
Stuffed Tomato filled with Eggplant and Zucchini Tapenade  

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

Stuffed Peppers filled with Vegan Chorizo, Grilled Vegetables & Ricotta Cheese (can be made vegan upon request)

Please place orders by 2pm the day prior to your desired delivery date.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.



*Check out sinplicitycatering.com for the current Seasonal Sins

 Gluten Free  Vegan

HOT DUOS

Give your guests choices with our dynamic Hot Duos. Each Hot Duo entrée includes house rolls & butter, and house-baked cookies & dessert bars.

HICKORY HOUSE



\$27.50/person

Barbecue-Glazed Chicken Breast Medallions with a hint of Chipotle & Lime 

Grilled Angus Bistro Tenderloin* in Balsamic, Garlic & Rosemary with Pan Gravy 

Just-Lumpy-Enough Mashed Redskin Potatoes 

Roasted Corn & Grape Tomatoes with Scallions  

American Garden Salad: Romaine Lettuce with Ribbons of Carrots, Cucumbers & Grape Tomatoes with choice of 2 dressings  

FARMER'S TABLE


\$28.50/person

Pecan-Crusted Chicken Medallions with Burnt Honey Vinaigrette

Peppered Flatiron Steaks* with Spiced Tomato Chutney 

Just-Lumpy-Enough Mashed Redskin Potatoes 

Bourbon-Glazed Carrots with Parsley  

Springtime Salad: Mixed Greens with Smoked Gouda, Asparagus, Grilled Red Peppers & Honey-Spiced Pecans with choice of 2 dressings 



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.


HEAD EAST


\$28/person

Mild Wasabi & Panko-Crusted Salmon Fillets with Honey Vinaigrette

Thai-Glazed Chicken Breast with Ginger & Scallions

Jasmine Rice with Pistachios & Scallion Rings  

Stir-Fried Veggies to include Carrot Coins, Peppers, Broccoli & Napa shreds 


Asian Salad: Spinach, Mixed Greens with Crispy Wontons, Razor-Thin Cabbage & Carrot Threads  with choice of 2 dressings

UPTOWN DUO


\$31.75/person

Grilled Bistro Tenderloin of Beef* with Tarragon Aioli 


Chesapeake Bay Crab Cakes Roasted Bliss with Remoulade

Potatoes with Rosemary & Garlic  

Pencil-Thin Asparagus with Caramelized Onions & Tomatoes  

Simplicity Salad: Field Greens with Oven-Dried Tomatoes, Roasted Corn & Honey-Spiced Pecans with a choice of 2 dressings 

VEGETARIAN SUBSTITUTIONS:

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

Tomatoes stuffed with Eggplant & Zucchini Tapenade  

MEDITERRANEAN MARKET

\$28/person

Lemon-Pepper Salmon with Tomato & Olive Salsa 

Rosemary Chicken Medallions with Garlic Jus 

Tri-Color Bowtie Pasta with Parsley, Extra-Virgin Olive Oil & Browned Bits of Garlic



Grilled Yellow & Green Squash with Peppers  



Bacilio's Caesar Salad with Garlicky Croutons with choice of 2 dressings

FAJITA FIESTA

\$27.50/person

Strips of Angus Flank Steak & Chicken Breast* Cumin, Cilantro & Lime. Centered with Caramelized Peppers & Onions & sided with Soft Flour Tortillas, Salsa, Sour Cream & Guacamole (rolls & butter not included) *Gluten present only in tortillas.*

Tex-Mex Rice & Beans  

American Garden Salad Romaine Lettuce with Ribbons of Carrots, Cucumbers & Grape Tomatoes with choice of 2 dressings  

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

Stuffed Peppers filled with Vegan Chorizo, Grilled Vegetables & Ricotta Cheese (can be made vegan upon request)







HOT SIDES

STARCHES

\$6/person (minimum order of 12 people)

Just-Lumpy-Enough Mashed Redskin Potatoes  

Roasted Bliss Potatoes with Rosemary & Garlic  

Tex-Mex Rice & Beans  

Colorful Country Rice Pilaf with Harlequin Vegetables  

Tri-Color Rotini Pasta with Parsley, Extra Virgin Olive Oil, a hint of Parmesan & Browned Bits of Garlic



Jasmine Rice with Pistachios & Scallion Rings  

VEGGIES



\$6/person (minimum order of 12 people)

Roasted Corn & Grape Tomatoes with Scallions  

Bourbon-Glazed Carrots with Parsley 

Medley of Seasonal Vegetables  

The following are served room temperature to maintain nutrients, flavor and color

Pencil-Thin Asparagus with Caramelized Onions & Tomatoes  

Haricot Vert with Sweet Peppers & Onions in Olive Oil & Thyme  

Grilled Yellow & Green Squashes with Peppers  

Stir-Fried Veggies to include Carrot Coins, Peppers, Broccoli & Napa Cabbage 

AFTERNOON SNACK & RECEPTION DISPLAYS

COLD

Crostini Pomodoro: Tiny Ficelle Rounds rubbed with Garlic & Olive Oil & toasted. Top it yourself with a fine dice of Roma Tomatoes, Fresh Mozzarella & Basil drizzled with Aged Balsamic Vinegar

Display (serves 20-25) \$60

Antipasto Display: Salami, Prosciutto, Capicola, Marinated Mozzarella, Cured Olives, Marinated Artichokes and Roasted Red Peppers. Sided with Rustic Flatbreads and Crisps

Display (serves 20-25) \$115

Imported & Domestic Cheese Display: Cheese garnished with Grapes & Berries. Served with Crusty Baguettes & Crackers
Gluten present only in baguettes & crackers.

Small Board (serves 10) \$70

Medium Board (serves 20) \$115

Large Board (serves 30) \$160

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. Sided with Crusty Ficelles, Crackers and Crisps
Gluten present only in baguettes & crackers.

\$185/platter (serves up to 30 guests)

Country Crudités with Red Pepper Ranch Dip: Garden Fresh Vegetables with Zesty Red Pepper Ranch Dip. Vegetables to include: Broccoli & Cauliflower Florets, Asparagus Spears, Zucchini, Red & Yellow Pepper Spears, Petite Carrots & Grape Tomatoes 🌱

Small Display (serves 10-15) \$65

Medium Display (serves 20) \$85

Large Display (serves 30) \$105

Charcuterie Display*

House-Roasted Meats and Sausages with Artisan Chutneys, Mustards and Pickles. Sided with Hinged Soft Rosemary Garlic Rolls

- Bistro Beef Tenders, Smoked Chicken Breast, Cured Salami and Sausage
- Petit Slices of Havarti, Swiss and Cheddar Cheeses
- Onion-Garlic Jam, Tomato & Ginger Chutney, Stone Ground Mustard, Roasted Red Pepper Mayonnaise, and Dragon Pickles.

Gluten present only in rolls.

\$120 (serves 20-25 guests)

Classic Hummus with Vegetables & Seasoned Pita Chips: Creamy Chickpea Dip flavored with Cumin, Garlic, Lemon & spiked with Hot Paprika, served with seasoned Pita Chips, sided with an assortment of crisp Garden Vegetables 🌱
Gluten present only in baguettes & crackers.

Small Display (serves 15) \$70

Medium Display (serves 25) \$95

Large Display (serves 35) \$115

Mighty Mezze Platter

Hearty display of Hummus, Baba Ghaunoush, Hard Salami, Marinated Olives & Vegetable Salad with Pita Chips
Gluten present only in pita chips.

\$110 (serves 20-25 guests)

HOT

Mesilla Valley Dip: A warm blend of Chicken, Scallions, Jalapeños & Chipotle with Corn Tortilla Chips **\$85 (serves 20)**

Spiced Crab Dip: with Caramelized Onions and Garlic, Jack Cheese and a hint of Old Bay. Sided with Toasted Baguette Slices.
\$140/platter (serves 20)

Jalapeño Popper Dip: Pickled Chili Peppers and Jack & Cheddar Cheeses Sided with Tortilla Chips, Carrot & Celery Sticks 🌱 **\$85/platter (serves 20)**

THE BAKERS BUFFET

Two-Bite Cocktail Sandwiches.
Three-dozen minimum of each flavor.

Blackened Shrimp Salad with Cajun Cream Cheese on Brioche **\$42/dozen**

Country Ham & Brie with Homemade Pepper-Jelly on Chewy Ciabatta **\$40/dozen**

BBQ Chicken & Havarti on Multigrain Roll **\$40/dozen**

Chicken Salad with Crisp Apples and Dried Cranberries on Multigrain Roll **\$40/dozen**

Fresh Mozzarella, Basil and Tomatoes on Chewy Ciabatta **\$40/dozen**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.



SNACKS

Take-A-Break Platter:

Perfect for an afternoon pick me up

- Honey-Spiced Pecan Halves **G**
- Peanut Butter-filled Pretzels **V**
- Whole plump Strawberries **G** **V**
- Homemade Granola Bars with Apricots, Cranberries & Coconut **G** **V**
- Mini Chocolate Fleur De Sel Cookies
- Chocolate-Covered Sunflower Seeds **G**
- Yogurt-Covered Pretzels

\$85 (serves 10-15)

Snack Attack Platter:

Add some variety to the mix

- Gingered Cashews with Honey **G**
- Purple M&M's **G**
- Savory Cheddar Shortbread Crackers
- Peanut Butter Power Nuggets **G**
- Wasabi Peas **V**
- Dried Apricots & Medjool Dates **G** **V**
- Honey-Mustard Pretzel Pieces

\$85 (serves 10-15)

Signature House-Made Power Bars

G **V**

- Granola with Cranberries, Apricots & Coconut
- Fig & Orange
- Peanut-Pumpkin Seed with Oats & Chocolate

\$55 (serves 10-12)

Fruit Skewers with Mango Whipped Cream:

Fresh Cubed Pineapple, Cantaloupe, & Melon with Red Seedless Grapes & Strawberries on bamboo skewers **G**

\$5/person (2 skewers)

Cheezy Taterpop!

Caramelized potato chips & popcorn tossed in spiced parmesan & cheddar \$5/person

Upgrade from chips in box lunch for \$3/person.



SNACK PACKAGES

\$16/each - 8-piece minimum per type

Take-A-Break Box

- Honey-Spiced Pecans **G**
- Chocolate Fleur de Sel Cookie
- Peanut Butter-Filled Pretzels
- Chocolate Sunflower Seeds **G**
- Whole Plump Strawberry **G**

Snack Attack Box

- Peanut Butter Power Nuggets
- Purple M & M's **G**
- Honey-Mustard Pretzels
- Wasabi Peas **G**
- Dried Apricots **G**

Gluten-Free Snack Box

- Tater Pop: Spiced Popcorn & Potato Chips **G**
- Espresso- Brownie Crisps **G**
- Sea-Salt Roasted Mixed Nuts **G**
- Dried Black Mission Figs & Craisins **G**
- Crispy Rice Crackers **G**



SNACK BAGS

Individually packaged for easy consumption. \$6/each

Sinchem

Traditional Chex Mix Gone Crazy with Gingered Pumpkin Seeds, Pretzel Bites and colorful Crackers

Simplicity Trail Mix

With Homemade Almond Granola Clusters, Yogurt Pretzels, Dried Fruit and Purple M&M's

Power Bar Stack

- Granola with Cranberries, Apricots & Coconut
- Fig & Orange & Peanut Butter
- Peanut-Pumpkin Seed with Oats & Chocolate

PB&Ts

Peanut Butter & Potato Chip High Energy Snack with Coconut and Chocolate Chips



*Check out simplicitycatering.com for the current Seasonal Sins

G Gluten Free **V** Vegan



FINGER FOODS

Planning a reception can be overwhelming, but we make it sinfully simple.

Start by choosing one item from each category. We'll help you with the appropriate portioning for the length of your party. Our catering coordinators are happy to walk you through the process to create a memorable event!


A minimum of 3 dozen (36 pieces) is required for each selection.

All items are priced per dozen unless otherwise noted. 48 hours notice is required for all hors d'oeuvres.


COLD


Grilled Teriyaki Beef Satay with Pineapple-Chili Pepper Relish
\$40/dozen

Seared Tenderloin Crostini* with Tomato-Ginger Chutney & Parsley
\$38/dozen

One-Bite Beef Kabobs with Smoky Tomato Dipping Sauce  \$40/dozen


Angus Tenderloin Roulades with Bleu Cheese & Portobello Mushrooms rolled in a soft Tomato Tortilla \$40/dozen

Pecan Chicken Skewers with Honey Mustard Sauce: Ribbons of Chicken Breast coated with Stone Ground Mustard & Spiced Pecans  \$38/dozen

Red Curry-Spiced Chicken Skewers with Sriracha-Honey Dipping Sauce  \$36/dozen

One-Bite Chicken Kabobs with Cucumber-Yogurt Dipping Sauce  \$34/dozen


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

Antipasto Skewers: Grape Tomatoes, Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives & Genoa Salami  \$34/dozen

BEEF

Indonesian Orange Sesame Meatballs: Petite Beef Rounds in a sauce of Orange Reduction with Sesame Oil & Roasted Garlic, with a hint of Cumin & Soy Sauce
\$30/dozen

Bodacious Barbecued Meatballs: In our signature Smokey Chipotle Glaze
\$30/dozen

Brazilian Beef Churrasco Skewers with Spicy Herb Dipping Sauce  \$42/dozen

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

CHICKEN

Thai Chicken Satay: Ribbons of Char-Grilled Chicken Breast with Curry, Ginger & Coconut Milk with a Peanut Sauce for dipping \$36/dozen

Tequila-Lime Chicken Skewers with Cilantro-Lime Aioli  \$36/dozen

Chicken & Lemongrass Potstickers with Orange-Hoisin Dipping Sauce
\$34/dozen

HOT





Ceviche Cups* with Shrimp, Peruvian Corn & Cilantro 🌱 **\$36/dozen**

Mild Wasabi & Panko-Crusted Salmon Skewers with Honey Vinaigrette **\$40/dozen**

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

Poached Shrimp with Cocktail Sauce: Jumbo Gulf Shrimp poached in Court Bouillon. Served with Lemon and Horseradish-Spiked Cocktail Sauce 🌱 **\$34/dozen**

SEAFOOD

Coconut Shrimp: Jumbo Gulf Shrimp brushed with Honey & coated with toasted Coconut with Curry-Cilantro Dipping Sauce **\$34/dozen**

Crabby Pretzel Bites: Topped with Cheddar Cheese **\$42/dozen**

Petit Crab Cakes: Classic Style with a hint of Old Bay. Served with Remoulade Sauce **\$45/dozen**

Roasted Tomato & Pesto Tartlets filled with Homemade Ricotta Cheese **\$34/dozen**

Poblano & Toasted Corn Tamale Tarts with Rosemary: Short Tamale Crust filled with Toasted Corn, Diced Peppers, Black Beans & Jalapeños with Manchego Custard. Topped with Fire-Roasted Tomato Salsa 🌱 **\$34/dozen**

Caramelized Onion & Goat Cheese Tartlets: Filled with soft Goat Cheese & Sweet Onions caramelized in Butter & Fresh Thyme **\$36/dozen**

Wild Mushrooms Tartlets: Filled with a sauté of Shiitake & Porcini Mushrooms with Boursin & Fresh Tarragon **\$34/dozen**

Beaujolais'-Poached Fig & Brie Skewers with Lime Dipping Sauce **\$34/dozen**

VEGETARIAN

Petite Garden Vegetable Empanadas: Puff pastry filled with seasoned Vegetables & served with Fire-Roasted Tomato Salsa **\$34/dozen**

Creamy Spinach Stuffed Potato Skins: Roasted Red Potato Skins stuffed with Cheese & Baby Spinach 🌱 **\$34/dozen**

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

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

Caponata Crostini with Micro Basil Roasted Eggplant & Tomato Salad with Capers on Toasted Ciabatta Slices 🌱 **\$34/dozen**

VEGAN

Edamame Potstickers with Shitake Mushrooms & Corn Ginger-Lime Sauce 🌱 **\$34/dozen**

Thai Curry Vegetable Samosa Triangles 🌱 **\$34/dozen**

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BEVERAGES

Locally Roasted Coffee Service:

Price includes cream and sweeteners

Small Airpot (10 cups) **\$30**

Large Airpot (16 cups) **\$45**

Medium Insulated Urn (40 Cups) **\$100**

Large Insulated Urn (80 Cups) **\$180**

Tea Service:

A large selection of teas with Cream, Sweeteners and Lemon

Small Airpot (10 cups) **\$25**

Large Airpot (16 cups) **\$40**



Assorted Tropicana Juices:

Choose from **Orange, Cranberry & Apple**

\$2.50 each

Sodas

We proudly feature Coca Cola Products:

Coke, Diet Coke, Coke Zero, Sprite, Seagram's Ginger Ale

\$2.50 each

Deer Park Water \$2 each

San Pellegrino Sparkling Water \$2.50 each

Iced Teas & Lemonades:

\$20/gallon (10-12 servings)

Includes cups & ice

- **Iced Tea:** Freshly brewed Yankee-style with no sugar, sided with sweeteners & lemon slices
- **Arnold Palmer:** The country club classic, freshly brewed iced tea mixed with our house Lemonade
- **Classic Lemonade:** The best natural refresher, freshly squeezed lemons with just enough sugar
- **Cranberry Lemonade:** Our classic concoction made zestier still with the addition of a hint of cranberries



Coffee Equipment is loaned at no extra charge. We will generally schedule pickups for the following business day after your event. Please let us know if same-day pickup is needed. Additional fees will incur.



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G Gluten Free **V** Vegan



GRAB & GO DESSERTS

Individually packaged treats designed to enjoy now or later.

All the desserts below except the bars can be boxed for \$6/each

Talk to us about options for customization.



INDIVIDUAL TARTS

Choose 1 variety per 10 guests please.

- Classic Key Lime
- Espresso Ganache with Almonds
- Fresh Seasonal Berries

Upgrade from the cookie in your Grab & Go packages:
\$4/person



TRIFLE CUPS

- Fresh Berries with Vanilla Cake & Orange Cream
- Tiramisu with Espresso and a dusting of Cocoa

BARS & BITES WRAPPED

A wrapped assortment of house-made dessert bars:

- Kadillac Krispies: Peanut Butter, Rice Krispie & Potato Chip Treats
- Pink Kadillacs- Strawberry, Rice Krispie & Potato Chip Treats
- Dark Chocolate Brownies
- Blueberry & White Chocolate Blondies
- PB&T Nuggets: Peanut Butter & Potato Chip Nuggets with Chocolate

\$3.75/person



NEW YORK-STYLE CHEESECAKE

with Graham Cracker Crust & Berries

FLOURLESS CHOCOLATE CAKE

striped with White Chocolate & Garnished with Berries

BUNDT-IN-A-BOX

Cupcake-Sized Creations that you can eat with your hands.

- Double-Dark Chocolate-Espresso
- Lemon-Glazed with Raspberries



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Ⓜ Gluten Free Ⓥ Vegan



DESSERTS

10 person minimum, unless otherwise stated

Assorted Cookies & Dessert Bars decorated with Red Seedless Grapes and Strawberries

Ask for current selections.

\$4.25/person

Individual Tarts:

- Key Lime
- Dark Chocolate Ganache with Almonds
- Fresh Seasonal Berries

\$5/person

Itty Bitty Cupcakes

An assortment of our favorite two-bite offerings:

- **Rabbit Food with an Attitude:**
Carrot and Zucchini with Cream Cheese Frosting
- **Jittery Devils:** Devil's Food Chocolate Cake with Coffee-Infused Ganache
- **Fresh Seasonal Berries**

\$5/person

New York Style Cheesecake with Graham Cracker Crust, Topped with Fresh Berries

\$5/ person

Trifle Cups: Lovely layers of goodness with adorable little spoons.

- Tiramisu - Ladyfingers, Mascarpone, Espresso and a Dusting of Cocoa
- Fresh Berries with Vanilla Cake & Orange Cream

\$5/person



Baby Bundt Cakes

Cupcake-sized creations you can eat with your hands. Your selection will include:


- **Double-Dark Chocolate-Espresso**
- **Glazed Lemon with Raspberries**

\$5/person


Classic Cannolis - Crisp tubes with Chocolate Chip Ricotta Filling garnished with Spicy-Sweet Pecan Pieces and Fresh Berries

\$5/person




Jumbo Chocolate-Covered Strawberries
Field-Fresh Fruit dipped in Bittersweet & White Chocolates 

\$30/dozen

Glazed Flourless Chocolate Tortes
Striped with White Chocolate 

\$5/person

Fruit Skewers with Mango Whipped Cream
Fresh cubed Pineapple, Cantaloupe, and Melon with Red Seedless Grapes and Strawberries on Bamboo Skewers 

\$5.50/person

Tatersnaps! Cookie Platter

Our signature potato chip cookies. Made by Simplicity's sister company. Crispy-thin and borderline addicting. \$4/each individually wrapped



Assorted Dessert Bars & Bites:

- **Kadillac Krispies** - Classic Peanut Butter & Fudge & Chocolate Rice Treats
- **Pink Kadillacs** - Strawberry Rice Treats
- **Dark Chocolate Brownies**
- **Blueberry & White Chocolate Blondies**
- **PB&T Nuggets**

\$4.25/person



Need a dietary dessert on your buffet?

We will happy to substitute as few as one, just let us know.



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 Gluten Free  Vegan

CATERING POLICIES

Ordering: We accept orders until 2:00pm the prior business day. Orders are taken on a "first come, first serve" basis. Our regular delivery hours are 6am - 3pm. All orders during these times require a \$200 food and beverage minimum. Any orders after 3pm are subject to a \$750 food and beverage minimum. After hours' delivery fees are based on complexity of order and time of delivery. After hours' delivery windows are subject to confirmation.

Cancellation or Reductions: Cancellations or reductions in numbers require a 24-hour notice. Orders canceled less than 24 hours prior to the event will result in a 100% charge to the client. Custom menus or events for 30 guests or more may require 48-hours' notice for reductions or cancellations. Events that require equipment rentals and staff require no less than 48 hours' notice for cancellations.

Pricing: Due to the volatile nature of food & fuel prices, menu pricing is subject to change without notice.

Billing: We accept Visa, Mastercard and American Express. Payments may be processed prior to delivery at our discretion. There is a 3% processing fee for all credit card transactions. To avoid this charge, contact us about setting up a corporate account.

Corporate accounts are available by completing an application & providing a credit card number. Credit terms for our corporate clients are net 21 days & require a credit card number on file. Interest will be charged on all outstanding invoices beyond 30 days.

Deliveries: A 30-minute delivery window is required for all orders. If nobody is available to receive the delivery, the driver will leave and come back after they finish the other deliveries on their route.

We ask that the "Delivery To" person will be on-site on day of delivery. The driver/office may need to reach them by telephone for access to the building. The phone number they are calling from may not be the Simplicity telephone number. We ask that this person answers all telephone calls when they are expecting a delivery.

We do not offer alcoholic beverage coordination or purchasing.

We Are "Drop Off" Caterers

We take great pride in customer service. We're happy to set up your buffets. However, we don't have time to clean up after your last event. When we need to break down your breakfast to make room for your lunch, we can't get to our next stop on time.

When this happens, it creates problems for other clients who are expecting us. Because of these unexpected delays, we may have to pass on the expense of discounts and waived delivery fees given to other customers.

While tidying up after your events isn't part of our base pricing, we can provide servers to assist with serving, clearing and cleaning. If you'd like to explore that option, please let us know.

Online orders are subject to confirmation and availability. Delivery times chosen at checkout may need to be adjusted to fit within delivery routes. Confirmation emails with confirmed delivery windows will be sent. We cannot make deliveries between 9:00-10:00am.

Disposables:

Hard China-Look Plasticware: Includes plates, napkins, & cutlery roll-ups. **\$3.00/person** (Biodegradable plates and cutlery available upon request at no additional charge)

Paper Tablecloth: (Large enough to cover a 6-foot table) Specify Purple or White **\$4**

Upgraded Buffet Presentation: Enhance your event look with melamine platters **\$35 per 50 guests** (requires round-trip delivery charges)

Service Personnel & Equipment Rental: Simplicity can arrange for staffing, china & linens for your events. Please contact your sales manager for pricing & details.

Delivery Fees for Northern Virginia & DC:

Cold menu delivery is 6% of food and beverage total or \$35 (whichever is higher).

Hot menu delivery is 8% of food and beverage total or \$50 (whichever is higher).

Orders placed after 3:00pm are subject to after hours' delivery fees based on complexity of order.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Simplicity is pleased to offer a variety of gluten, nut & dairy-free options on our menu which are labeled as such. However, we are not a gluten, nut or dairy-free catering company and cannot ensure that cross contamination will never occur. We make every effort to honor the menu descriptions.

Please contact us at 703.892.1400 or info@simplicitycatering.com to place your order or book your future event. An experienced Account Executive will be delighted to help meet all your catering needs.