

Pumpkin Spiced Specials



Special #1 – DYNAMIC DUO

GRILLED ANGUS BEEF TENDERLOIN drizzled with Port & Mission Fig Reduction **G**

SAGE & GARLIC ROASTED CHICKEN centered with Apple-Cranberry Stuffing & Cider Sauce **G**

ROASTED SWEET POTATOES with Wilted Spinach and Sherry Vinaigrette **G** (served room-temp)

AUTUMN HARVEST SALAD with Crispy Chickpeas, Roasted Butternut Squash, Dried Cranberries & Orange Vinaigrette
Vegetarian

Rolls and Butter

Freshly Baked Cookies & Bars

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

Special #2

COD FLORENTINE with Creamy Red Pepper & Spinach Sauce **G**

ORANGE-ROSEMARY GLAZED CHICKEN with Garlic Au Jus **G**

JUST-LUMPY-ENOUGH MASHED REDSKIN POTATOES **G**

ICEBERG LETTUCE SALAD with Radish Slices, Chopped Eggs & Toasted Sunflower Seeds with Parmesan Dressing & Balsamic Vinaigrette **G**

Cornbread Muffins & Butter

Freshly Baked Cookies & Bars

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

Sandwich of the Month

Pulled Barbeque Chicken on Pretzel Roll with Creamy Apple Slaw.

Ask to have these incorporated into your sandwich selections.

Cookie of the Season

Candied Ginger Spice

Look for these in your cookie selections.

Dessert of the Season

Brulé Banoffee Tart with Bananas & Toasted Hazelnuts

\$5/each or \$6/each Individually Boxed



Bowl-In-A-Box

Honey-Chipotle Chicken Breast with Corn & Farro Succotash

\$23.50/person

Vegetarian Entrée

Roasted Carnival Squash Wedge with Fennel Quinoa, Roasted Pepitas, and Caramelized Red Onions

\$12/person



SINPLICITY
— CATERING —

SIMPLY SINFULLY DELICIOUS

MAIN 703.892.1400 simplicitycatering.com

G Gluten Free **V** Vegan