



distinctively personal

RECEPTION MENU (2018) for Social Gatherings and Cocktail Parties

Elegant Saga Bleu Torte
layered with Fresh Raspberries, Raspberry Jam and Pistachios, served with Gourmet Crackers

Ripe Cantaloupe and Honeydew Melon
wrapped with Prosciutto de Parma

Roasted Eggplant and Red Pepper Spread with Pita Triangles

Curried Bombay Cheese in a Fresh Baked Bread Boule
with Ginger Snaps, Bread and Sweet Peppers

Caramelized Brie with Toasted Pecans OR
Wheel of Brie topped with Pepper Pizzazz Jelly and Toasted Almonds OR
Ripe Brie with Homemade Pesto, Sun-dried Tomatoes and Pine Nuts
served with Crusty Sliced Baguette

Homemade Liver Mousse Pâté with Green Peppercorn and Capers
offered with Cornichons and Baguette

Warm Brie Wrapped in Phyllo filled with Seasonal Fruits and Berries
served with Sliced Baguette

Wild Mushroom, Spinach and Tarragon Pâté
offered with Grainy Bread and Crackers

Warm Baked Spinach and Artichoke Dip
with Sliced Baguette

Texas Grilled Flank Steak
thinly sliced, served with Silver Dollar Rolls,
Pecan Barbecue Sauce or Horseradish Chive Crème Fraîche

Mediterranean Terrine
layered with lemony Hummus, Feta, Tomatoes, Black Olive Tapenade and Scallions
with Pita Triangles

Painted Desert Terrine
layered with Refried Pinto Beans, Chunky Guacamole, Sour Cream, Pico de Gallo Salsa, Pepper
Jack Cheese, Scallions and Black Olives with Golden Tortilla Chips

Miniature Fire Grilled Chicken, Beef or Black Bean Fajitas
offered with Guacamole and Salsa

Tarragon Sun-dried Cherry Chicken Salad in Crispy Miniature Croissants

Vegetarian Sushi Display with Wasabi, Pickled Ginger and Soy Sauce

Beautiful Basket of Crudité Vegetables
with Honey Curry Cream, Roasted Red Pepper Cream, or Buttermilk Peppercorn Dip

Warm Zesty All Lump Crab and Artichoke Mousse
with Crusty Baguette and Crackers

Grilled Vegetable Skewers with Balsamic Mustard Dip

Skewered Lightly Blackened Salmon Medallions with Avocado Lime Sauce

Indonesian Chicken and Shrimp Satay with Thai Spicy Peanut Sauce

Southwestern Chicken Skewers brushed with Cilantro Pesto
accompanied by Chunky Guacamole

Tuscan Grilled Chicken and Shrimp Red Pepper Skewers with Roasted Garlic Aioli

Fresh and Seasonal Fruit Display with Lemon Zest Curd

Assorted Homemade Miniature Desserts

✿ **Pricing for 25 to 50 guests** ✿

FOUR Items **\$25.00 per guest**

FIVE Items **\$28.00 per guest**

✿ **Pricing for 50 or more guests** ✿

FOUR Items **\$24.00 per guest**

FIVE Items **\$26.50 per guest**

À la Carte Reception Items

The following are a sample of Mindy's Buffet Items available for individual order or to complement your reception menu. **\$375 minimum order.**

Mindy's Mocha Fudge Brownie Triangles, Éclair Cream Puffs and Lemon Squares
\$3.50 per person (3 pieces per person)

Fancy Dessert Display including Fudge Brownies,
Assorted Pastries, Miniature Tarts and Napoleons
\$4.50 per person (3 pieces per person)

Munchies Baskets of Pretzels, Goldfish and Nuts
\$3.75 per guest

Fresh and Seasonal Fruit Display with Lemon Zest Curd
\$4.95 per guest

Basket of Crudit  Vegetables with Honey Curry Dip or Roasted Red Pepper Cream
\$85.00 (serves up to 25)

Elegant Saga Bleu Torte, layered with Raspberries and Pistachios
served with Water Biscuits and Crackers
\$65.00 per half wheel (serves up to 25)

Gourmet Brie Display
With Crackers and Baguette
\$60.00 per wheel (serves up to 25)

Homemade Liver Mousse P t  with Green Peppercorn and Capers
offered with Cornichons and Baguette
\$50.00 per display, (serves 15 to 25)

International Cheese Display offered with Sliced French Bread and Assorted Crackers
\$6.00 per person

Antipasto Display

Genoa Salami and Prosciutto di Parma,
Fresh Mozzarella and Fontina Cheeses
Roasted Red Peppers
Marinated Italian Black and Green Olives and Black Olive Tapenade
Crusty Baguette and Crispy Bread Sticks
\$185.00 (serves up to 30)

Mediterranean Display

Lemony Hummus, Roasted Red Peppers, Baba Ghanoush
and Marinated Olives with Pita Crisps and Sesame Crackers
\$125.00 (serves up to 25)

Miniature Sandwich Display

Buttery Croissants with Roasted Turkey and Brie
Brioche Rolls with Sliced Steak, Caramelized Onions & Horseradish Cream
Honey Glazed Ham and Honey Mustard on Petit Rolls
Sesame Rolls with Basil Chicken Salad
Vegetable Tortilla Hye Rollers with Chive Cream
\$36.00 per dozen, minimum 2 dozen each type

Smoked Salmon Display

Capers, Chopped Egg, Tomato, Red Onion and Crème Fraîche
with Pumpernickel Baguette
\$125.00 per side (serves 25)

Perfectly Roasted Beef Tenderloin Display

with Petit Rolls and Horseradish Chive Crème Fraîche
\$180.00 per Tenderloin (serves 15 to 20)

Chilled Jumbo Gulf Shrimp

offered with Old Fashioned Cocktail Sauce
\$28 per dozen, minimum 4 dozen

Delivery Charge for Receptions: \$25.00 each way
Sunday rates vary.