



distinctively personal

Email erin@mindyscateringdc.com to pre order

HOLIDAY MENU

Pick-up and Delivery Available
Thursday, December 23rd

Order Promptly! Orders closed on December 12th or once slots are full

Extras à la carte

Extras are to be added to a dinner package.

All orders must include a dinner package or Side Dish Sampler

Spinach & Artichoke Dip **OR** Lump Crab & Artichoke Dip
With Crostini
\$30 serves 4 to 6

Crab Bisque scented with Sherry
\$25 per quart

Gingered Butternut Squash Soup (V) (GF)
\$18 per quart

Mini Sauteed Maryland Crab Cakes with Remoulade Sauce
\$40 per dozen

Cocktail Shrimp, Tail on, with Old Fashioned Cocktail Sauce
Minimum 2 Dozen, \$28 per dozen

Baby Spinach and Mesclun Salad (V) (GF)
With Sweet and Spicy Candied Pecans, Pomegranate Seeds,
Crumbled Blue Cheese and Honey Balsamic Vinaigrette
\$18 box to serve 2

DINNER FOR 4

Select an Entrée:

Herb Rubbed Roasted Beef Tenderloin, Sliced and accompanied by Horseradish Chive Cream
Dinner Package with 3 sides and Bread \$250

Herb Roasted Turkey Breast, Sliced with Turkey Gravy and Cranberry Orange Walnut Relish
Dinner Package with 3 sides and Bread \$220

Pomegranate Orange Glazed Salmon
Dinner Package with 3 sides and Bread \$220

Shepherd's Pie
Sirloin scented with Tomato, Herbs, Peas and Carrots topped with creamy Mashed Potatoes
Dinner Package with 3 sides and bread \$200

Side Dishes

Lobster Mac & Cheese
Shells Baked with Maine Lobster, Aged Cheddar and Gouda topped with Buttery Breadcrumbs
(\$20 surcharge)

Mindy's Classic Mac and Cheese
Cavatappi Pasta With Gruyere and Cheddar

Traditional Sage Bread Stuffing

Creamed Spinach

Sauteed Haricot Vert with Julienne of Red Pepper

Creamy Mashed Potatoes

Herb Butter Sautéed Baby Potatoes

Brussels Sprout Slaw
With Toasted Pecans, Orange Zest and Pomegranate Seeds

Beet Salad with Feta Cheese, Cilantro
And Citrus Balsamic Vinaigrette

Cranberry Glazed Roasted Carrots

Orzo with Roasted Sweet Potatoes, Caramelized Onions,
Shiitake Mushrooms, Swiss Chard and Fresh Ginger

Select One:

Brioche Rolls

Cheddar Biscuits

Corn Bread Squares

DINNER FOR 8

Select an Entrée:

Herb Rubbed Roasted Beef Tenderloin, Sliced and accompanied by Horseradish Chive Cream

Dinner Package with 4 sides and Bread \$495

Herb Roasted Turkey Breast, Sliced with Turkey Gravy and Cranberry Orange Walnut Relish

Dinner Package with 4 sides and Bread \$440

Pomegranate Orange Glazed Salmon

Dinner Package with 4 sides and Bread \$440

Shepherd's Pie

Sirloin scented with Tomato, Herbs, Peas and Carrots topped with creamy Mashed Potatoes

Dinner Package with 4 sides and bread \$395

Side Dishes

Lobster Mac & Cheese

Shells Baked with Maine Lobster, Aged Cheddar and Gouda topped with Buttery Breadcrumbs

(\$35 surcharge)

Mindy's Classic Mac and Cheese

Cavatappi Pasta With Gruyere and Cheddar

Traditional Sage Bread Stuffing

Creamed Spinach

Sauteed Haricot Vert with Julienne of Red Pepper

Creamy Mashed Potatoes

Herb Butter Sauteed Baby Potatoes

Brussels Sprout Slaw

With Toasted Pecans, Orange Zest and Pomegranate Seeds

Beet Salad with Feta Cheese, Cilantro

And Citrus Balsamic Vinaigrette

Cranberry Glazed Roasted Carrots

Orzo with Roasted Sweet Potatoes, Caramelized Onions,

Shiitake Mushrooms, Swiss Chard and Fresh Ginger

Select One:

Brioche Rolls

Cheddar Biscuits

Corn Bread Squares

SIDE DISH SAMPLER

Select FIVE of our side dishes for 4 guests (generous portions) each for \$225.00

(\$20 surcharge for Lobster Mac & Cheese)

\$5 administrative fee on all orders

\$10 delivery inside the Beltway

All orders come with Re-heating instructions for Dec. 24th or 25th meals