



Mindy's

CATERING

Corporate Catering Menu

Whether it is a quick lunch for the staff, an impressive lunch for a sales presentation or an elegant dinner for the board of directors, you can count on Mindy's Catering to deliver delicious cuisine - on time every time - with every detail considered and executed to the highest standards.

Minimums: There is a 10-person minimum for most orders. Some options are a 15-person minimum.

Ordering: Advance ordering strongly recommended. Menu items are subject to availability.

Presentation Options: Unless otherwise requested, all orders will be presented on high-quality disposable trays with lids. Hot Food in wire chafing dish frames with sterno. If you prefer ceramic platters and real chafing dishes, there will be an additional fee of \$20.

Cancellation Policy: Orders may be cancelled without penalty more than 24 hours before your delivery. Within 24 hours of your order, there are no cancellations or decrease in number of guests allowed.

Additional Services: High Quality Disposable Plates, Flatware, and Napkins are available at \$2.00 per person.

Delivery: \$20.00. Some locations subject to additional delivery fees. **Deliveries are allotted a 30-minute window between 15 minutes before and 15 minutes after your schedule arrival time.**

Items marked with * maybe served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of fourborne illness



Breakfast Menus

Deluxe Breakfast

Assorted Breakfast Danish
And Muffins

Fresh Fruit Display

Per Person for 15 or less guests: \$13.95

Per person for more than 15: \$10.95

French Breakfast

Butter, Chocolate and
Almond Croissants
Butter and Jam

Fresh Fruit Display

15 Guest minimum: \$12.95 per person

Sunrise Breakfast*

Warm Baked Egg, Sausage and Cheddar Strata
OR

Warm Baked Egg Strata
With Spinach, Tomato, Gruyere and Parmesan

Miniature Butter Croissants
Sweet Creamery Butter and Jam

Fresh Fruit Display

15 Guest minimum: \$18.95 per person

Corporate Scramble*

Creamy Scrambled Eggs

Roasted Breakfast Potatoes

Country Bacon

Fresh Fruit Display

Biscuits & Butter

15 Guest minimum: \$22.95 per person

New York Breakfast

REQUIRES 3 Days Notice

Smoked Salmon Platter
And Mini Bagels
Sliced Tomatoes, Capers & Red Onion
Whipped Cream Cheese

Per Person \$15.95

Euro Breakfast*

Hard Boiled Eggs
Sliced Sopressata and Prosciutto
Wedges of Brie and Gouda

Sliced French Bread
Butter Pats

Fresh Fruit Display

Per Person \$18.95

Country Inn Breakfast

Warm Blueberry French Toast Casserole
Maple Syrup

Country Bacon

Fresh Fruit Display

15 Guest minimum: \$18.95 per person

Grab & Go*

Individual Foil Wrapped Breakfast Sandwiches
Croissant Sandwiches with Cheddar & Egg
Bacon, Sausage and Vegetarian Options

Fresh Fruit Display

Per Person \$14.95

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of fourborne illness*

Breakfast Menus (cont.)

Southern Morning

Warm Country Ham Biscuits
With Dijon Butter

Creamy Cheddar Hash Brown Casserole

Fresh Fruit Salad

15 Guest minimum: \$16.95 per person

Santa Fe Breakfast

Foil Wrapped Breakfast Burritos *
Warm Flour Tortillas stuffed with
Scrambled Eggs, Peppers, Jack Cheese and Sausage
(or vegetarian)

Mindy's Fresh Pico de Gallo

Fresh Fruit Display

Per Person \$15.95

Homestyle Breakfast

Southern Sausage Gravy
With Biscuits on the side

Scrambled Eggs*

Fresh Fruit Display

Per Person \$18.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Additions to your Breakfast Order

Yogurt Parfaits
Greek Vanilla Yogurt, Fresh Berries & Granola
\$5.95 Each

Individual Greek Yogurts
\$3.95 Each

Farm Bacon
3 Strips per person, minimum 10 guests
\$6.00 per person

Country Sausage
3 links per person, minimum 10 guests
\$6.00 per person

Hard Boiled Eggs*
\$3.00 for a 2 pack Peeled Eggs

Fresh Fruit Display
\$5.50 per person, minimum 10

Beverages, Etc.

Freshly Brewed Regular Coffee
\$25.00 per airpot (serves approx. 8)
Includes fixings, paper cups and stirrers

Freshly Brewed Hot Water
With Decaf Coffee Packets & Assorted Tea Bags
\$25 per airpot (serves approx. 8)
Includes fixings, paper cups and stirrers

Chilled Bottles of Orange Juice
\$2 each

Bottled Still Water
\$2 each

Paper Products
(plates, utensils and napkins)
\$2.00 per guest

Casual Lunch Menus

Picnic at the Office

Classic Ciabatta Sandwiches (assortment)

Ham & Swiss

Steak & Provolone

Roasted Turkey & Cheddar

Tuna Salad

Vegetarian: *Balsamic Grilled Portobello Mushroom,
Mozzarella, Arugula, Tomato & Basil*

*All of the above with Lettuce & Tomato
Packets of Mustard and Mayonnaise on the side*

Choice of One Side Salad:

Orzo Salad

Red Skinned Potato Salad

Mixed Green Salad with Honey Balsamic Dressing

Fresh Baked Brownies and Cookies

Per Person \$16.95

Add Chips \$2.00 per person

Wrap It Up

Tortilla Wrap Sandwiches (assortment)

Roasted Turkey Avocado Wrap

With Spinach and Caramelized Onion

~ ~

Curried Chicken Salad with Almonds and Currants

~ ~

Steak Fajita Wrap with Chipotle Spread, Jack Cheese
And Pico De Gallo

~ ~

Vegetarian: Hummus, Balsamic Veggies, Feta, Spinach a
and Artichoke Hearts

Choice of One Side Salad:

Orzo Salad

Red Skinned Potato Salad

Mixed Green Salad with Honey Balsamic Dressing

Sesame Noodle Salad

Fresh Baked Brownies and Cookies

Per Person \$16.95

Deluxe Picnic

Signature Sandwiches (assortment)

-Roasted Turkey, Brie and Caramelized Apple on Croissant
-Chipotle Lime Grilled Chicken, Pepper Jack, Red Pepper
and Greens on Ciabatta

-Grilled Steak, Caramelized Onion, Provolone on Ciabatta

-Roasted Chicken Salad Baguette with Lettuce & Tomato

-Italian Ham and Salami with Provolone, Roasted Red
Pepper, Marinated Tomato & Greens on Ciabatta

-Club Sandwich with Roasted Turkey, Farm Bacon,
Cheddar, Lettuce & Tomato on Farm Bread

-Vegetarian: *Balsamic Grilled Portobello Mushroom,
Mozzarella, Arugula, Tomato & Basil*

Packets of Mustard and Mayonnaise

Side Salad Options:

-Orzo Salad with Cherry Tomatoes, Zucchini & Lemon
Dill Pesto Dressing

-Southwestern Romaine Salad with Red Pepper, Corn,
Chickpeas, Jack Cheese, Honey Lime Dressing

-Farmers Green Salad with Tomato, Cucumber,
Roasted Corn, Croutons & Peppercorn Ranch

-Strawberry & Spinach Salad with Caramelized
Walnuts & Honey Balsamic Vinaigrette

-Tri-Color Quinoa Salad with Chopped Tomato,
Cucumber, Scallion, Kalamata Olive and Feta

-Mediterranean Mixed Green Salad with Chickpeas,
Cucumber, Tomato, Olives and Greek Vinaigrette

-French Potato Salad with Scallions and
Dijon Herb Champagne Vinaigrette

-Old Fashioned Potato Salad with Celery, Egg and Onion

-Sweet Potato Salad with Citrus-Curry Dressing

-Curried Couscous Salad with Grated Carrot, Currants,
Green Onions and Slivered Almonds

-Grilled Vegetables

-Sesame Noodle Salad Tossed with Spring Onion, Thinly
Sliced Red Pepper, Carrot and Edamame

-Caprese Pasta Salad with Tomatoes, Mozzarella
and Basil Vinaigrette

-Fresh Fruit Salad (surcharge of \$2.95 per guest)

Fresh Baked Brownies and Cookies

Per Person with ONE Side Salad: \$18.95

Per Person with TWO Side Salads: \$21.95

Add Chips \$2.00 per person

Casual Lunch Menus (cont.)

Deli Tray

Make you Own Sandwich

Roasted Turkey, Grilled Chicken & Black Forest Ham
Sliced Swiss and Cheddar, Lettuce and Sliced
Tomatoes Honey Dijon Mustard and Mayonnaise
Sliced Pickles
Fresh Baked Rolls and Breads

Choice of One Side Salad:

Orzo Salad
Red Skinned Potato Salad
Mixed Green Salad with Honey Balsamic Dressing
Classic American Macaroni Salad

Fresh Baked Cookies and Brownies

20 Guest Minimum \$23.95 per person

Add Sliced Grilled Vegetables: \$4.00 per person

Add Deli Salads \$5.00 per person each

Albacore Tuna Salad, Chicken Salad or Egg Salad

Viva! Mexico

Mindy Recommends!

Mindy's Fajita Wraps

(room temperature)

Grilled Chicken, Grilled Flank Steak
and Vegetarian Slow Cooked Black Beans
(2 Per person, wrapped with Roasted Peppers & Onions)
With Pico de Gallo and Guacamole on the side

Southwestern Romaine Salad
With Honey Lime Dressing

Rice and Tri-Colored Bean Salad

Fresh Baked Cookies and Dessert Bars

Per Person: \$19.95

**Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of fourborne illness*

Light Hearted

Lemony Marinated and Grilled Chicken
Sliced and accompanied by:

Caesar Salad with Grilled Portobello Mushrooms,
Roasted Red Pepper and Croutons
Parmesan and Caesar Dressing

OR

Mediterranean Mixed Greens Salad with Tomato,
Cucumber, Chickpeas, Olives & Feta
Greek Vinaigrette

OR

California Cobb with Tomato, Hard Cooked Eggs,
Farm Bacon, Crumbled Blue Cheese
Avocado Dressing

Rolls and Butter

Fresh Fruit Salad

Per Person: \$23.95

Add Fresh Baked Cookies \$18 per dozen

Salad Bar

Select Two Proteins

Herb Rubbed Grilled Chicken
Lemon Pepper Salmon
Chili Rubbed Grilled Flank Steak *
Rosemary Grilled Shrimp (3 per guest)

Mixed Greens with Toppings in Bowls on the side:
*Halved Cherry Tomatoes, Cucumber, Snow Peas,
Roasted Red Pepper, Scallions, Crumbled Bacon, Feta
Cheese, Hard Cooked Egg*

*Honey Balsamic Dressing
and Creamy Peppercorn Ranch Dressing*

Orzo and Grilled Vegetable Salad

Rolls and Butter

Cookies and Brownies

Per Person \$25.95

Add Avocado \$2.50 per guest

Casual Lunch Menus (cont.)

Touch of Asia

Mindy Recommends!

Ginger Chicken

Sliced Chicken with Honey, Soy & Ginger Glaze

Sesame Noodle Salad

Spring Onion, Red Pepper, Carrot & Edamame

Sesame Green Beans

OR

Mixed Green Salad

Mandarin Oranges, Cucumber, Snow Peas & Citrus Vinaigrette

Cookies and Brownies

Per Person \$21.95

Parisian Afternoon

Nicoise Salad

Grilled Chicken, sliced

OR Grilled Salmon Medallions

Mixed Greens

Accompanied by Red Potatoes, Green Beans, Sweet Peppers, Kalamata Olives, Hard-Cooked Eggs and Fresh Herb Vinaigrette

Fresh Fruit Tray with Lemon Curd

Rolls with Butter

Cookies and Dessert Bars

Per Person \$23.95

Lunch in London

Roasted Chicken Salad

Creamy Herb Dressing tossed with Halved Seedless Red Grapes, Toasted Walnuts and Celery

Curried Cous Cous Salad

Currants, Green Onions & Sliced Almonds

Baby Greens Salad

Strawberries, Cucumber & Mint Vinaigrette

Mini Croissants and Butter

Cookies and Dessert Bars

Per Person \$21.95

Ocean Grill

Citrus Shallot Glazed Salmon Medallions

With Creamy Lemon Dill Sauce on the side

OR Mango Tomato Salsa on the side

Pearl Couscous Salad

Chopped Arugula, Cherries, Celery & Orange Vinaigrette

Spinach Salad

Toasted Almonds, Grapes, Caramelized Onions & Honey Balsamic Vinaigrette

Bread and Butter

Cookies and Dessert Bars

Per Person \$24.95

Summer Grill Out

Grilled Barbecue Glazed Chicken Breasts

with extra BBQ Sauce on the side

Old Fashioned Potato Salad

OR

Chipotle Red Skinned Potato Salad

Succotash Salad

Roasted Corn, Lima Beans, Zucchini & Diced Red Pepper with Fresh Chives and Basil

Corn Bread and Butter

Cookies and Dessert Bars

Per Person \$24.95

Mediterranean Delight

Balsamic & Herb Grilled Chicken on a bed of Arugula

with Roasted Cherry Tomatoes and Parmesan

Cavatappi Pasta and Antipasto Vegetable Salad

with Basil Vinaigrette

Greek Mixed Green Salad

with Chickpeas, Cucumber, Tomato, Feta, Olives & Oregano Vinaigrette

Crusty Bread and Butter

Cookies and Dessert Bars

Per Person \$21.95

Casual Lunch Menus (cont.)

Quick Caribbean

Roasted Sliced Chicken

*With a rub of Oregano, Cumin, Smoked Paprika,
Ancho Chile and Kosher Salt*

Cucumber, Mango and Tomato Pico de Gallo

Saffron Rice Salad

with Grilled Vegetable Jewels

Mixed Green Salad

*with Pineapple, Mandarin Oranges,
Toasted Almonds and Red Pepper Dressing*

Brioche Rolls and Butter

Cookies and Dessert Bars

Per Person \$24.95

Fit and Fresh

Mindy Recommends!

Lemon Herb Grilled Chicken

*with Mindy's Famous Avocado Lime Coulis
on the side*

Tri-Color Quinoa Salad

*with Chopped Tomato, Cucumber, Scallion, Kalamata
Olive and Feta*

Chopped Kale Salad

*with Cranberries, Chopped Apple, Pecans and Lemon
Dressing*

Bread and Butter

Cookies and Dessert Bars

Per Person \$24.95

Santa-Fe Two Step

Chili and Herb Rubbed Grilled Flank Steak, Sliced
with Tomato and Onion Salsa on the side

OR

Cilantro Pesto Rubbed Grilled Chicken
with Mango Guacamole on the side

Quinoa, Chick Pea and Black Bean Salad

*With Bell Pepper, Jalapenos
& Lime Cumin Vinaigrette*

Mixed Green Salad

*with Red Pepper, Chick Peas, Corn, Jack Cheese
& Honey Lime Dressing*

Cookies and Dessert Bars

Per Person \$24.95



Board Room Luncheons

Italian Kiss From Mama

Classic Homemade Meat
and Three Cheese Lasagna
Layered with Ricotta, Mozzarella and Parmesan

OR

Vegetarian Italian Lasagna
*Rich Tomato Sauce layered
with three Cheeses and Spinach*

Half Pan (cut into 12 portions) \$75

Whole Pan (cut into 18 portions) \$140

Big Italian Salad
*Fresh Greens and Romaine Lettuce with
Celery, Pepperoncini, Cherry Tomatoes,
Green Olives, Cucumber, Red Pepper and
Buttery Croutons
with Red Wine Vinaigrette on the side*

Rolls with Butter

Cookies and Dessert Bars

Per Person \$12.95

Penne Italiano

Baked Penne Italiano
*Grilled Chicken and Pasta in a Sun-dried Tomato
Parmesan Cream Sauce with Mushrooms and Broccoli*

OR

Vegetarian Baked Penne Italiano
*Broccoli, Mushrooms, Zucchini and Spinach in a Sun-dried
Tomato Parmesan Cream Sauce*

Half Pan (serves 12) \$85

Whole Pan (serves 20 to 24) \$150

Kale Caesar
*Kale and Green Leaf Lettuce with Parmesan, Buttery
Croutons and Classic Caesar Dressing*

Rolls with Butter

Cookies and Dessert Bars

Per Person \$12.95

Bistro Bite

REQUIRES 3 Days Notice

Rotisserie Chicken
Bistro Style Slow Roasted Chicken with Gravy

Creamy Mashed Potatoes

Green Bean Salad
with Toasted Walnuts and Grainy Dijon Vinaigrette

Spinach Salad
*With Toasted Almonds, Grapes, Caramelized Onions
and Honey Balsamic Vinaigrette*

Baguette
with Butter

Fresh Baked Cookies and Dessert Bars

Per Person \$26.95

Provençal Chicken

Mindy Recommends!

Chicken Piccata
*Tender Paneed Chicken Sauteed
in a Lemon Caper Parsley Sauce*

Warm Orzo Pilaf
with Fresh Herbs

Broccoli Salad
with Slivered Almonds and Raisins

Mixed Greens and Baby Spinach
with Tomatoes, Cucumbers and Balsamic Vinaigrette

Grainy Bread
with Butter

Cookies and Dessert Bars

Per Person \$26.95

Board Room Luncheons (cont.)

French Countryside

Beef Bourguignon
*Tender Red Wine Simmered Beef Stew
with Pearl Onions & Carrots*

Creamy Mashed Potatoes

Haricot Vert Salad
with Julienne of Red Pepper & Basil Vinaigrette

Mixed Greens and Baby Spinach
Tomatoes, Cucumbers & Balsamic Vinaigrette

Grainy Bread and Butter

Cookies and Dessert Bars

Per Person \$32.95

Kebabs

Grilled Steak and Vegetable Kebabs
atop Saffron Rice Pilaf
*Zucchini, Red Onion, Cherry Tomatoes & Red Pepper
Mustard Sauce*

OR

Grilled Chicken and Vegetable Kebabs
atop Moroccan Cinnamon Cumin Couscous
*Zucchini, Red Onion, Cherry Tomatoes & Red Pepper
Tsatsiki Sauce*

Big Italian Salad
*Fresh Greens and Romaine Lettuce with Celery,
Peperoncini, Cherry Tomatoes, Green Olives,
Cucumber, Red Pepper & Buttery Croutons
Red Wine Vinaigrette on the side*

Pita Crisps with Hummus

Cookies and Dessert Bars

Per Person \$28.95

Chicken Roulade

Chicken Jardin
*stuffed with a Julienne of Vegetables & Goat Cheese
Roasted Red Pepper Sauce*

OR

Chicken Marsala
*Stuffed with Spinach, Prosciutto, Mushrooms and Shallots
and Marsala Wine Sauce*

White and Wild Rice Pilaf

Roasted Asparagus

Mixed Greens and Baby Spinach
Tomatoes, Cucumbers & Balsamic Vinaigrette

Baguette and Butter

Fresh Baked Cookies and Dessert Bars

Per Person \$28.95

Down South Barbecue

Warm Pulled Chicken

OR

Warm Pulled Pork Barbecue
With Extra Barbecue Sauce on the side

Home-Style Cole Slaw

Baked Macaroni and Cheese

Fresh Baked Rolls and Butter

Fresh Baked Cookies and Dessert Bars

Per Person \$28.95

Norwegian Salmon

Herb Roasted Salmon on a bed of Wilted Spinach
Roasted Red Pepper Sauce

Warm Orzo Gratin
Tomatoes, Artichokes and Feta

Crisp Romaine Salad
Cucumber, Celery, Shaved Radish
& Lemon Dill Vinaigrette

Grainy Breads and Butter

Fresh Baked Cookies and Dessert Bars

Per Person: \$28.95

Board Room Luncheons (cont.)

Comfort Food

Old-Fashioned Meatloaf *with Tomato Glaze*

Red-Skinned Creamy Mashed Potatoes

Warm Green Bean and Carrot Sauté

Farmers Green Salad

*Tomatoes, Cucumber, Roasted Corn, Buttery Croutons
& Peppercorn Ranch*

Rolls and Butter

Fresh Baked Cookies and Dessert Bars

Per Person: \$28.95

Chicken Parmigiana

Chicken Panned & Lightly Breaded

Rich Classic Tomato Sauce
& Melted Italian Cheeses

Buttered Spaghetti with Fresh Parsley

Mediterranean Mixed Green Salad

Chickpeas, Cucumber, Tomato & Greek Vinaigrette

Crunchy Garlic Toasts and Rolls
with Butter

Cookies and Dessert Bars

Per Person \$17.95

Chophouse Choice

Beef Pinwheels

*Stuffed with Spinach, Red Pepper, Artichoke Hearts, Fontina
& Caramelized Onion and Dijon Brandy Sauce*

White and Wild Rice Pilaf

Warm Green Bean and Carrot Sauté

Classic Caesar Salad
Croutons, Parmesan & Caesar Vinaigrette

Grainy Bread and Butter

Cookies and Dessert Bars

Per Person \$28.95

Pasta Perfection

Bow-Tie Pasta (V)

*with Sautéed Wild Mushrooms, Snow Peas
and a light Alfredo Cream Sauce*

OR

Penne Puttanesca (V)

*Fresh Tomato, Eggplant, Olive and Caper Sauce with a hint
of Crushed Red Pepper*

Big Italian Salad

*Fresh Greens and Romaine Lettuce with Celery,
Green Olives, Cucumber, Red Pepper
Peperoncini, Cherry Tomatoes,
& Buttery Croutons*

Red Wine Vinaigrette on the side

Crunchy Garlic Toasts & Rolls
with Butter

Cookies and Dessert Bars

Per Person \$26.95

Riviera Lunch

Warm Pistachio Crusted Roasted Salmon
with Spiced Yogurt Sauce on the side

OR

Herb Roasted Halibut or Sea Bass *on a bed of*
Wilted Greens with Lemon Butter Sauce

Warm Moroccan Couscous
*with Carrot, Scallions & Currants
scented with Cinnamon and Cumin*

Grilled Zucchini & Red Pepper

Baby Greens Salad

Strawberries, Goat Cheese & Raspberry Vinaigrette

Fresh Baked Cookies and Dessert Bars

Grainy Breads and Butter

Per Person \$32.95

Board Room Luncheons (cont.)

Steakhouse Special

Herb Rubbed Grilled Tenderloin of Beef *
*Sliced, Room Temperature
with Horseradish Chive Sauce on the side*

Warm Potato Gruyere Gratin

Roasted Asparagus

Classic Caesar Salad
with Croutons, Parmesan and Caesar Vinaigrette

Grainy Bread and Butter

Cookies and Dessert Bars

Per Person \$38.95

Baked Potato Bar

(minimum order 20 guests)

Hot Baked Potatoes
wrapped in Foil

Warm Meat Chili
Broccoli in Cheese Sauce
Shredded Cheddar
Sour Cream
Crumbled Bacon
Whipped Butter

Farmers Green Salad
*Tomatoes, Cucumber, Roasted Corn,
Buttery Croutons & Balsamic Vinaigrette*

Cookies and Dessert Bars

Per Person \$26.95

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of fourborne illness

Soup's On

Select A Soup:

Vegetable Minestrone
Tomatoes, Pinto Beans, Diced Veggies, Orzo & Herbs

White Chicken Chili
White Beans, Green Chile, Cilantro and a hint of Cream

Crab & Corn Chowder
Potatoes, Celery and a hint of Old Bay

Gingered Butternut Squash Soup

Creamy Tomato & Basil Bisque

Portugese Kale, White Bean and Chorizo Soup

~ ~ ~

Southwestern Romaine Salad
*Red Pepper, Chickpeas, Roasted Corn, Jack Cheese
& Honey Lime Dressing*

OR

Farmers Green Salad
*with Tomatoes, Cucumber, Shredded Carrot,
Buttery Croutons & Peppercorn Ranch*

Corn Bread and Butter

Fresh Baked Cookies

Per Person \$24.95



Board Room Luncheons (cont.)

Jambalaya Jazz

Shrimp, Chicken & Andouille Sausage Jambalaya
Herbed Tomato Rice with Bell Pepper & Onion

Southwestern Romaine Salad
*Red Pepper, Chick Peas, Corn,
Jack Cheese, Honey Lime Dressing*

Corn Bread with Butter

Cookies and Dessert Bars

Per Person \$34.95

Catalan Cooking

Paella

Shrimp, Chicken and Chorizo Sausage
in Zesty Saffron Rice
With Tomatoes, Peas and Red Pepper

Mediterranean Mixed Green Salad
*with Chickpeas, Cucumber, Tomato, Olives
& Herb Vinaigrette*

Corn Bread with Butter

Cookies and Dessert Bars

Per Person \$34.95

Mesquite Grill

Select Two Seasoned and Grilled Entrees:

Tail on Shrimp (3 per person)

Salmon Filets

Chicken Breasts

Skirt Steak

*Tomato Pico de Gallo
& Horseradish Sauce on the side*

Potato, Corn & Poblano Chile Gratin

Garden Greens
*with Black Beans, Red Pepper, Jack Cheese
& Avocado Dressing*

Corn Bread and Butter

Fresh Baked Cookies and Dessert Bars

Per Person \$36.95

Polynesian Combo

Grilled Teriyaki Steak

And

Pineapple Glazed Grilled Chicken
With Teriyaki Sauce on the side

Warm Saffron Rice
with Grilled Pepper and Spring Onion

Stir Fry of Broccoli, Zucchini & Snow Peas

Mixed Green Salad
*Mandarin Oranges, Cucumber, Snow Peas
and Citrus Vinaigrette*

Cookies and Dessert Bars

Per Person \$36.95

Pacific Rim

Lime and Ginger Glazed Salmon

Indonesian Chicken Satay
with Peanut Sauce

Coconut, Pineapple & Green Onion Rice

Sesame Green Bean Salad

Mixed Green Salad
*Mandarin Oranges, Cucumber, Snow Peas
& Citrus Vinaigrette*

Fresh Baked Cookies and Dessert Bars

Per Person \$36.95

Napa Valley

Warm Pesto, Shallot and Goat Cheese stuffed Chicken
Roasted Red Pepper Sauce

Pepper Crusted Steak
with Caramelized Onion Relish on the side

Orzo, Cherry Tomato and Asparagus Salad

Mixed Greens and Arugula
Strawberries, Walnuts & Honey Balsamic Vinaigrette

Grainy Breads and Rolls with Butter

Fresh Baked Cookies and Dessert Bars

Per Person \$36.95

Board Room Luncheons (cont.)

Casual Bag Luncheons

Selection of Ciabatta Sandwiches:

Ham & Swiss

Steak & Provolone

Roasted Turkey & Cheddar

Tuna Salad

Vegetarian

Pasta OR Fruit Salad, Chips
and a Fresh Baked Cookie

each bag comes with Condiments and Utensils Packet

Per Person: \$17.95

Sandwich Boxed Luncheons

**Individual Meals in Hinged Boxes
with Utensil/Napkin Package**

Selection of Sandwiches

- Roasted Turkey, Brie and Caramelized Apple on Croissant
- Chipotle Lime Grilled Chicken, Pepper Jack, Red Pepper and Greens on Ciabatta
- Grilled Steak, Caramelized Onion, Provolone on Ciabatta
- Roasted Chicken Salad Baguette with Lettuce & Tomato
- Italian Ham and Salami with Provolone, Roasted Red Pepper, Marinated Tomato & Greens on Ciabatta
- Club Sandwich with Roasted Turkey, Farm Bacon, Cheddar, Lettuce & Tomato on Farm Bread
- Vegetarian: Balsamic Grilled Portobello Mushroom, Mozzarella, Arugula, Tomato & Basil

Two Side Salads in Each Box

SELET FROM:

Pasta Salad, Potato Salad, Quinoa Salad,
Roasted Green Beans, Sesame Noodle Salad, Fresh Fruit Salad,
Orzo Salad, Rice Salad, Corn Salad
or Mixed Greens Salad with Dressing

Chips and a Cookie on the side for each guest

Per Person: \$19.95

Additional Boxed Meals including Breakfast, Lunch and
Appetizer Boxes on our separate Boxed Meal Menu!

Desserts

*Mindy's Daily Assortment of Cookies & Dessert Bars
for Luncheons*

includes a mix of options varying weekly:

Fresh Baked Cookies

Chocolate Chip, Peanut Butter, Snickerdoodle,
Oatmeal Raisin, Double Chocolate, Ginger Spice, White
Chocolate Macadamia Nut & Oreo Crunch

Dessert Bars

Mindy's Famous Mocha Fudge Walnut Brownies
and

Blondies, Pecan Bars, Lemon Squares,
Raspberry Bars, Cherry Brownies,
Rainbow Brownies, Cookies and Cream Bars,
Coconut Chocolate Dream Bars,
Gingerbread Bars

Afternoon Break Tray

Assorted Cookies and Dessert Bars

\$4.50 Per Person

(2 pieces per person)

Fancy Dessert Display

French Pastries, Mini Tarts,
Macaron Cookies, Chocolate Dipped Strawberries,
and Mini Eclairs

\$5.95 Per Person

(2 pieces per person)

Board Room Luncheons (cont.)

Additions & Snacks

Whole Fresh Fruit
\$2.25 each

Individual Greek Yogurts
\$3.95 each

Granola Bar Assortment
\$3.95 each

Fresh Fruit Kebabs
\$3.25 each, 2 dozen minimum

Fresh Fruit Display
\$5.50 per person, minimum 10

7 Layer Mexican Dip
Refried Beans, Guacamole, Pico de Gallo,
Sour Cream, Shredded Jack Cheese,
Scallions & Olives
With Tortilla Chips
\$150 serves up to 20

*Crudite of Fresh Vegetables
With Hummus
\$100 serves up to 20*

Cheese Display
With Grapes, Dried Fruit and Crackers
\$10.00 per guest, minimum 20

Beverages, Etc.

Assorted Chilled Cans of Soda
and Bottles of Water to accompany your lunch
\$2.00 per guest

Individual Bottles of Sparkling Water
\$2.00 each

Paper Products
(plates, utensils and napkins)
\$2.00 per guest



amberwilkie.com