



# Mindy's

## CATERING

### CELEBRATION LUNCHEON

**Chicken Jardin Roulades** / Julienne of Vegetables & Chevre Stuffing

**Baked Three Cheese Pasta** with Shallots, Spinach & Wild Mushrooms

**Strawberry and Spinach Salad** / Caramelized Walnuts & Honey Balsamic Dressing

**Bread Basket** / Mini Croissants and Rolls with Butter

**Mocha Fudge Brownies & Pecan Bars**

\$25 Per Person (15 person minimum).

### JINGLE BELL MEAL

**Herb Crusted Filet of Beef** / Horseradish Sauce

**Cheddar Horseradish Mashed Potatoes**

**Pear Salad** / Mixed Greens, Roasted Pear, Golden Raisins, Gorgonzola

**Roasted Green Bean Salad** / Caramelized Shallots

**Silver Dollar Rolls** / Butter

**Dessert Bars & Holiday Cookies**

\$35 Per Person (15 person minimum)

## CLASSIC HOLIDAY LUNCHEON

### Select an Entrée:

**Herb Rubbed Roasted Turkey Breast** / Rosemary Roasted Shallots atop Sautéed Spinach / Turkey Gravy

**Orange and Madeira Glazed Ham** / Fig & Raisin Chutney

**Chicken Francese** / Chicken Cutlets Sautéed with Lemon Butter Sauce and Fresh Parsley

**Herb Encrusted Roasted Salmon Medallions** / Southern Red Pepper Corn Relish

### Select Three Side Dishes:

**Rosemary Roasted Fingerling Potatoes** / Fresh Herbs and Garlic

**Warm Confetti Rice Pilaf** / Saffron / Red Pepper / Peas / Golden Raisins / Hint of Orange Zest

**Farro Salad** / Ginger / Golden Raisins / Cherries / Mint / Cilantro / Toasted Pumpkin Seeds

**Potato and Three Cheese Gratin**

**Cavatappi Pasta** / Porcini Mushroom Sauce / Asparagus Tips / Arugula

**Butternut Squash Gratin** / Thyme Buttery Breadcrumbs Topping

**Spinach & Mixed Greens Salad** / Blood Orange / Pecorino / Toasted Almonds / Mint Balsamic Vinaigrette

**Chopped Salad** / Crumbled Bacon / Tomatoes / Corn / Monterey Jack Cheese / Chipotle Ranch Dressing

**Garden Greens Salad** / Tomatoes / Cucumbers / Blue Cheese / Croutons / Basil Dressing

**Roasted Sweet Potatoes** / Bourbon Maple Glaze

**Roasted Green Beans** / Lemon Garlic Sauté

### Including

**Rolls and Cheddar Biscuits with Butter**

**Holiday Dessert Bars and Holiday Cookies**

**\$32 Per Person** (25 person minimum)

## **POLAR EXPRESS**

**Mediterranean Chicken Kebabs** / Red Pepper / Tsatsiki Sauce

**Creamy Wheel of Brie** / Pesto / Sun-dried Tomatoes / Toasted Pine Nuts/ Crackers

**Scallops Wrapped in Bacon**

**Crudit  of Fresh Vegetables** / Roasted Red Pepper Dip

\$25.00 Per Person (25 person minimum)

## **NORTH POLE NIBBLES**

**Mini Honey Glazed Ham Biscuits** / Dijon Sauce

**Mini Steak Fajitas** / Pico de Gallo

**Spanakopita** / served Warm

**Cheese Display** / Dried Fruit & Nuts / Gourmet Crackers

**Mediterranean Terrine** / Hummus / Black Olive Tapenade / Tomatoes / Scallions / Feta / Pita Chips

\$29.00 Per Person (25 person minimum)

## **'TIS THE SEASON TIDBITS**

**Angus Beef & Cheddar Cheese Sliders** / Horseradish Mustard on the side

**Herb Dijon Salmon Skewers** / Memphis Barbecue Sauce for dipping

**Warm Crab and Artichoke Dip** / Tortilla Chips

**Crudite of Vegetables** / Honey Curry Cream Dip

**Chocolate Dipped Strawberries**

\$35.00 Per Person (25 person minimum)

## **JOLLY HOLIDAY RECEPTION BUFFET**

**Grilled Steak Sliders** / Caramelized Onion / Arugula / Horseradish Sauce

**Tuscan Grilled Shrimp Kebabs** / **Cocktail Sauce**

**Gourmet “Macaroni & Cheese”** / Cavatappi / Garlic / Gruyere / hint of Nutmeg

**Caprese Kebabs** / Cherry Tomato / Mozzarella / Basil / Balsamic Drizzle

**Fresh Fruit Tarts and Éclairs**

**\$35 Per Person** (25 person minimum)

## **TRADITIONAL TASTES**

**Roasted Turkey and Brie on Mini Croissants** / Cranberry Mustard

**Cocktail Shrimp** / Cocktail Sauce

**Swedish Cocktail Meatballs** / Sherry Scented Cream Sauce / Fresh Parsley

**Warm Spinach, Brie and Artichoke Dip** / Crusty Bread & Tortilla Chips

**Grilled Winter Vegetable Mosaic**

**Holiday Cookies**

**\$35 Per Person** (25 person minimum)

## TAPESTRY OF TEMPTING TASTES RECEPTION

### FULL SERVICE, STAFFED EVENTS

#### Passed Hors D'oeuvre Options

Miniature All Lump Maryland Crab Cakes  
With Sauce Remoulade

Pumpkin Gorgonzola Risotto Croquettes  
Herb Crème Fraîche Dollop

Butternut Squash Soup Shots

Lobster Mac & Cheese, In an appetizer Spoon

Red Snapper, Mango & Cilantro Ceviche  
in Belgian Endive Frond with Fresh  
Avocado

Grilled Jumbo Shrimp, Tail On With a duo of Dips

Warm Crab Bisque Soup Shots

Bourbon Soy Glazed Pork Belly Skewers

Coconut Shrimp / Orange Chile Dipping Sauce

Smoked Chicken Barbecue / Petit Cornbread  
Round Cilantro Jalapeño Slaw

Grilled Beef Tenderloin Croustade  
with Green Goddess Sauce

Moroccan Spiced Chicken Tart / Herb Chutney

Gougere Cheese Puff with Truffle Camembert

Ahi Tuna, Wasabi and Black Sesame  
on a Won Ton Crisp

Smoky Eggplant Bruschetta  
Goat Cheese, Arugula, Aged Balsamic

Creamy Crab, Mint and Chile Crostini

Mini Salami and Three Cheese Panini Bites

#### Buffet Options

Honey Sriracha Glazed Salmon Skewers

Rosemary Roasted Pork & Grilled Cheese Sandwiches  
with Arugula and Caramelized Onions

Brie, Apple, Gouda & Caramelized Onion Quesadillas  
with Chive Crema

Lamb & Feta Sliders on Brioche Rolls with  
Tzatsiki Mint Saucremee

Tapas Style Garlicky Olive Oil Shrimp  
with Lemon and Sea Salt

Beef Tenderlion Sliders with Classic Horseradish  
Tarragon & Dijon Sauce on Brioche Rolls

Stuffed Chicken "Cordon Bleu" Roulades  
Gruyere & Prosciutto Stuffing & light Dijon Sauce

Carvery Display  
Honey Glazed Ham & Herbed Turkey Breast  
With Cheddar Herb Biscuits, Rolls and Sauces

Gourmet Cheese Display with Crusty Bread

Roasted Turkey, Brie and Sweet Hot Chutney On  
Petit Brioche Rolls

Pecan Crusted Chicken Kebabs With  
Mustard Sauce

Warm Baked Cavatappi Pasta  
Shallots, Peas, Wild Mushrooms & Three Cheeses

Cocktail Meatballs  
In Homemade Swedish Sherry Mushroom Sauce

Smoked Salmon Display with Capers, Red Onion,  
Creme Fraiche and Hard-Cooked Egg  
Dark and Crusty Breads

Baked Butternut Squash, Rosemary & Blue Cheese Pasta

Wheel of French Brie with Pepper Pizzazz Jelly

***Per Person for any 7 items: \$40.00 to \$45.00***

**FESTIVE DINNER FARE**  
*(for Full Service, Staffed Events)*  
**Select Passed Hors d'oeuvres from Page 5**

*Entrée Options*

Slow Roasted Beef Short Ribs  
 Red Wine Wild Mushroom Sauce

Standing Rib Roast with Pinot Noir Reduction

Herb & Garlic Crusted Filet of Beef  
 Horseradish Sauce or Béarnaise Sauce

Pistachio Crusted Halibut  
 With Spicy Yogurt

Maple Mustard Glazed Grilled Salmon  
 Atop Warm Brussel Sprouts Slaw

Shrimp Tikka Masala, with a hint of Cream  
 Herbed Jasmine Rice & Cucumber Raita

Thyme Rubbed Roasted Pork Loin  
 Atop Cornbread Stuffing & Pear Brandy Cream Sauce

Quinoa Crusted Salmon  
 Spiced Orange Miso Sauce

Pan-seared Maryland Rockfish  
 With Lump Crab & Brandy Cream Sauce

Potato Horseradish Crusted Roasted Halibut  
 With Dijon Cream Sauce

Roasted Chicken with Chorizo, Cornbread  
 & Jack Cheese Stuffing, Red Pepper Sauce

Roasted Chicken Breasts with Wild Mushroom, Shallot  
 & Spinach Stuffing  
 Rosemary and Roasted Lemon Jus

Classic Roasted Turkey Breast,  
 With Spinach & Wild Mushroom Bread Dressing  
 and Sage Gravy

*Side Dish Options*

Scalloped Potatoes with Three Cheeses

Minted Basmati Saffron Rice  
 With Currants and Toasted Pine Nut

Mediterranean Orzo Salad

Butternut Squash Ravioli  
 Spinach Cream Sauce & Pepitas

Roasted Fingerling Potatoes with Shallots and Herbs

Creamy Cheddar Mashed Potatoes

Farfalle Pasta with a Sauté of Wild Mushrooms,  
 Artichokes and Gorgonzola Cream Sauce  
 Garnished with Snow Peas & Toasted Walnuts

Hearts of Romaine Salad  
 With Oven-Roasted Tomatoes  
 and Hazen Blue Cheese Dressing  
 Mascarpone Creamed Spinach

Roasted Butternut Squash, Brussels Sprouts, Red  
 Pepper and Green Beans

Butter Lettuce, Arugula, Read Leaf and Radicchio  
 Shaved Fennel, Pomegranate Seeds,  
 Caramelized Walnuts, Chevre, Blood Orange Dressing

Spinach and Romaine Salad  
 Gorgonzola, Cranberries, Spiced Pecans

Haricot Vert with Lemon Herb Butter

Roasted Winter Vegetables

*Dinner with 2 Hors d'oeuvres, 1 entrée, 3 sides, bread and Dessert \$58.00 per person*

*Dinner with 2 Hors d'oeuvres, 2 entrees, 2 sides, bread and Dessert \$65.00 PRICING*

varies based on the number of guests.

**Pricing above for a minimum of 50 guests.**

Larger guest counts will reduce your price per person.

***Sweet Endings.....***

Dessert Cheese Display

Triple Cream St. Andre, Bel Paese and Gorgonzola on a Silver Platter  
Garnished with Figs, Roasted Nuts and Grapes  
Walnut Raisin Bread, Water Biscuits and Wheatmeal Crackers

Holiday Buche de Noel Cake

Available in assorted flavors and decorated with Meringue "Mushrooms"

*Assorted Finger Desserts*

Petit Fours

Mini Fruit Tarts

Mini Espresso Chocolate Tarts

Coconut Cookies Dipped in Chocolate

Mini Cream Puffs

Key Lime Barquettes

Petit Cookies

Chocolate Raspberry Mousse Cake

Opera Cake

Almond Cake with Chocolate Ganache and Coffee Buttercream

Seasonal Fruit Pies

Coconut and Vanilla Pastry Cream Layered Cake

Coated with Coconut Flakes

**Mindy's Catering, Inc.**

**(202) 342-6207**