



distinctively personal

Email erin@mindyscateringdc.com to pre order

THANKSGIVING MENU 2023

DELIVERY Wednesday, November 22nd, \$20

ORDERING IS CLOSED!!!!

Starters priced à la carte

Available to be added on to full meal packages

Spinach and Artichoke Dip **OR** Lump Crab & Artichoke Dip
With Baguette
\$35 serves 4 plus

Crudite of Lightly Blanched Finger Vegetables
With Mindy's Green Goddess Dip
\$35 serves 6

Gingered Butternut Squash Soup
\$25 per quart

Crab Bisque scented with Sherry
\$30 per quart

Baby Spinach and Arugula Salad
with Roasted Butternut Squash, Pomegranate Seeds, Goat Cheese and
Mindy's Honey Balsamic Vinaigrette
\$18 box to serve 2

Warm Dried Cherry, Rosemary and Pecan Brie En Croute
With Crackers
\$35 for an 7 ounce brie serves 6 plus

Dinner to serve 4 to 6

\$250

Herb Roasted Turkey Breast, Sliced
With a Pint of Turkey Gravy & a half Pint Cranberry Orange Walnut Relish

Select Four Sides:

Traditional Sage Bread Stuffing

Cornbread, Sausage and Cranberry Stuffing

Creamy Mashed Potatoes

Roasted Brussels Sprouts with Caramelized Shallots

Roasted Green Beans with Lemon and Garlic

Winter Greens Gratin

Rosemary Gruyere Bechamel and topped with Butter Breadcrumbs

Sweet Potato Casserole with Pecan Praline Topping

Cavatappi Mac & Cheese

With Cheddar and Gruyere

Warm Lobster Mac & Cheese

Orrechiette Pasta with a Gruyere and Cheddar Lobster Sauce
topped with Buttery Breadcrumbs

(\$20 surcharge added to meal package)

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

Honey Rosemary Roasted Root Vegetables

Carrots, Parsnips, Beet and Sweet Potato

Select One:

Brioche Rolls

Cheddar Biscuits

Corn Bread Squares

ADDITIONAL SIDE DISHES ARE \$30 each