



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 Breadcrumb 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 Saute

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

Crudité 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

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 Saucemee

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

Buffet Options

Honey Sriracha Glazed Salmon Skewers

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, Red 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.

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