



distinctively personal

THANKSGIVING MENU 2024

Email erin@mindycateringdc.com to pre order
Include your ADDRESS and Cell Phone number!!!!

DELIVERY Wednesday, November 27, 2024 (or pick up in ALEXANDRIA)
ORDER DEADLINE Saturday, November 23rd

Starters priced à la carte

Available to be added to your full meal package

Spinach and Artichoke Dip **OR** Lump Crab & Artichoke Dip
With Crostini
\$35 serves 6

Gingered Butternut Squash Soup
\$25 per quart

Crab Bisque scented with Sherry
\$35 per quart

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

Baby Spinach and Arugula Salad
with Roasted Butternut Squash, Pomegranate Seeds, Goat Cheese and
Mindy's Honey Balsamic Vinaigrette
\$22 box to serve 2

Warm Dried Cherry, Rosemary and Pecan Brie En Croute
With Crackers
\$45 7 ounce brie serves 6 plus

Dinner to serve 4 to 6

\$275

Herb Roasted Turkey Breast, Sliced (GF)

With a Pint of Turkey Gravy & a half Pint Cranberry Orange Relish

(Sub Herb Roasted Beef Tenderloin instead of Turkey for your dinner \$50 surcharge)

Select Four Sides:

Traditional Sage Bread Stuffing

Southern Cornbread Sausage Stuffing

Creamy Mashed Potatoes (GF)

Crispy Roasted Brussels Sprouts and Shallots (GF)

Sauteed Thin Beans with Lemon and Garlic (GF)

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 with Buttery Breadcrumbs

(\$30 surcharge added to meal package)

Orzo with Soy Balsamic Caramelized Fall Vegetables

Sweet Potato, Shiitake Mushrooms, Garlic, Chard and Ginger

Honey Rosemary Roasted Root Vegetables (GF)

Carrots, Parsnips, Beet and Sweet Potato

Select One:

Brioche Rolls

Cheddar Biscuits

Corn Bread Squares

ADDITIONAL SIDE DISHES ARE \$35 per container

JUST THE SIDES PACKAGE

\$150

Select Four Sides:

Traditional Sage Bread Stuffing

Southern Cornbread Sausage Stuffing

Creamy Mashed Potatoes (GF)

Crispy Roasted Brussels Sprouts and Shallots (GF)

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Warm Lobster Mac & Cheese

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topped with Buttery Breadcrumbs

(\$30 surcharge added to meal package)

Orzo with Soy Balsamic Caramelized Fall Vegetables

Sweet Potato, Shiitake Mushrooms, Garlic, Chard and Ginger

Honey Rosemary Roasted Root Vegetables (GF)

Carrots, Parsnips, Beet and Sweet Potato

Add an Alternative Entrée to your package

Pomegranate Molasses Glazed Salmon (GF)

4 Pieces of Salmon \$65

Herb Roasted Tenderloin of Beef

With Horseradish Sauce

Beef for 4 \$75