




✧ distinctively personal ✧



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.

Minimum: There is a 10-person minimum unless otherwise noted for a 15 person minimum.

Ordering: Advance ordering of at least 72 hours is strongly recommended. Menu items and delivery slots 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 and aluminum pans with sterno. If you prefer ceramic platters and real chafing dishes, there will be an additional fee of \$40.00, including return for pick up.

Cancellation Policy: Orders may be cancelled without penalty more than 36 hours before your delivery. Within 36 hours of your order, there are no cancellations or decrease in number of guests allowed.

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

Delivery: \$25.00 for breakfast and lunch deliveries. Delivery after 3 p.m. is \$50.00. 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 * may be served raw or undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness.

Breakfast Options



Served Room Temperature

Bakery Breakfast

Assorted Breakfast Danish and Muffins
Fresh Fruit Display **GF**

\$16 / person for 10 to 15 guests
\$13 / person for 15 or more guests

Deluxe Breakfast (15 person minimum)

Assorted Danish, Muffins and Mini Plain Bagels
Whipped Cream Cheese and Butter Pats
Fresh Fruit Display **GF**

\$18 / person

French Breakfast (15 person minimum)

Butter, Chocolate and Almond Croissants
Butter and Raspberry Jam
Fresh Fruit Display **GF**

\$16 / person

New York Breakfast (15 person minimum)

Fresh Baked Bagels, sliced
Smoked Salmon Platter **GF**
Sliced Tomatoes, Capers & Red Onion Whipped Cream Cheese

\$20 / person

Euro Breakfast

Hard Boiled Eggs **GF**
Sliced Sopressata and Prosciutto **GF**
Wedges of Brie and Smoked Gouda **GF**
Sliced French Bread and Butter Pats
Mixed Fresh Berries **GF**

\$22 / person

Hot Breakfast Options

Sunrise Breakfast* (15 person minimum)

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 **GF**

\$22 / person

Corporate Scramble* (15 person minimum)

Creamy Scrambled Eggs **GF**
Roasted Breakfast Potatoes **GF**
Country Bacon (or Turkey Bacon) **GF**
Biscuits & Butter
Fresh Fruit Display **GF**

\$25 / person

Country Inn Breakfast (15 person minimum)

Blueberry, Cinnamon French Toast Casserole with
Maple Syrup
Country Bacon (or Turkey Bacon) **GF**
Fresh Fruit Display **GF**

\$22 / person

Individual Frittatas* (15 person minimum)

Warm Individual Egg Frittatas (1 per guest) **GF**
Broccoli Cheddar **OR** Spinach Swiss
Mini Butter Croissants with Butter Pats
Fresh Fruit Display **GF**

\$20 / person

Grab & Go*

Warm Foil Wrapped Breakfast Croissant Sandwiches

- Egg, Cheddar & Bacon
- Egg, Cheddar & Sausage
- Egg, Cheddar and Garden Vegetables

Fresh Fruit Display **GF**

\$16 / person

Breakfast Options

Bagel Grab & Go*

Warm Foil Wrapped Breakfast Bagel Sandwiches

- Egg, Cheddar & Bacon
- Egg, Cheddar & Sausage
- Egg, Cheddar and Garden Vegetables

Fresh Fruit Display **GF**

\$18 / person

Santa Fe Breakfast*

Warm Foil Wrapped Breakfast Burritos

- Egg, Diced Potatoes, Jack Cheese, Peppers, Onions & Fresh Herbs
- Sausage or **Vegetarian**

Fresh Pico de Gallo

Fresh Fruit Display **GF**

\$18 / person

Southern Morning

Warm Country Ham Biscuits with Butter

Warm Cheddar Hash Brown Casserole **GF**

Fresh Fruit Salad **GF**

\$22 / person

Additions to your Breakfast Order

Available in addition to any full breakfast menu

Quinoa Breakfast Salad (8 person minimum) **GF**

Fresh Berries, Mango, Mint and Honey Dijon Dressing
\$6.95 / person

Yogurt Parfaits

Greek Yogurt, Fresh Berries and Granola
\$5.95 / person

Individual Assorted Greek Yogurts **GF**

\$4 each

Individual **VEGAN** Yogurts **GF**

\$5 each

Farm Bacon **GF**

2 Strips per person, minimum 10 guests
\$5 / person

Country Sausage **GF**

2 Links per person, minimum 10 guests
\$5 / person

Hard Boiled Eggs* **GF**

\$2 each

Fresh Fruit Display **GF**

\$6 each



Breakfast Options

Breakfast Beverages

Freshly Brewed Regular Coffee Options

Includes cream, sugar packets, sweetener packets and cups/stirrers

- 96 oz. Box **\$20** (approx. 12 8oz cups)
- 3 Liter Airpot **\$25** (approx. 12 8oz cups)

Airpots must be picked up for an additional **\$20 fee**

Hot Water Options

Includes cream, sugar packets, sweetener packets and cups/stirrers

- 96 oz. Box **\$20** (approx. 12 8oz cups)
- 3 Liter Airpot **\$25** (approx. 12 8oz cups)

Airpots must be picked up for an additional **\$20 fee**

Chilled Cans of Unsweetened Cold Brew Coffee

\$4 each

Chilled Bottles of Orange, Apple or Cranberry Juice

\$2 each

Bottled Still OR Sparkling Water **GF**

\$2 each

Paper Products

(Compostable plates, plastic utensils and napkins)

\$2 / guest



Casual Lunch Menus

Served Room Temperature

Picnic at the Office

Classic Ciabatta Sandwiches (assortment) with Lettuce and Tomato

- Ham & Swiss
- Grilled Chicken & Pepper Jack
- Roasted Turkey & Cheddar
- Tuna Salad
- **Vegetarian:** Balsamic Roasted Mediterranean Vegetables, Mozzarella, Arugula & Basil

Packets of Mustard and Mayonnaise on the side

Choice of One Side Salad

- Orzo Salad
- Red Skinned Potato Salad **GF**
- Mixed Green Salad w/ Honey Balsamic Dressing **GF**
- Quinoa Salad **GF**

Fresh Baked Brownies and Cookies

\$18 / person

ADD CHIPS: \$2 / person

Brown Bag Lunch (22 person minimum) Individually Bagged Lunches

Classic Ciabatta Sandwiches (assortment) with Lettuce and Tomato

- Ham & Swiss
- Grilled Chicken & Pepper Jack
- Roasted Turkey & Cheddar
- Tuna Salad
- **Vegetarian:** Balsamic Roasted Mediterranean Vegetables, Mozzarella, Arugula & Basil

Chips, Jumbo Chocolate Chip Cookie and Packets of Mustard and Mayonnaise in each bag

\$16 / person



Wrap It Up

Tortilla Wrap Sandwiches (assortment)

SELECT NO MORE THAN FIVE TYPES OF WRAPS PER ORDER

- Roasted Turkey Avocado Wrap with Basil Goat Cheese, Leaf Lettuce & Caramelized Onion
- Honey Mustard Turkey with Shredded Cheddar Green Apple, Arugula and Aioli
- Grilled Chicken Caesar Wrap with Romaine Lettuce, Parmesan, Caesar Dressing
- Steak Fajita Wrap with Chipotle Spread, Jack Cheese, Shredded Lettuce & Pico De Gallo
- Roast Beef Wrap with Dijon Horseradish Shredded Cheddar, Shredded Lettuce and Caramelized Onions
- Indian Spiced Chicken Salad with Curried Honey Yogurt Dressing, Shredded Carrot, Chopped Cilantro, Scallion, Arugula, Currants and Sunflower Seeds
- Greek Grilled Chicken Wrap with Tzatziki Spread, Tomatoes, Romaine, Feta and Black Olives
- Grilled Salmon Wrap with Basil Dill Lemon Spread, Cucumber, Romaine Lettuce
- **Vegetarian:** Herbed Quinoa with Fresh Avocado, Cherry Tomatoes, Zucchini, Black Beans, Roasted Pepper & Feta
- **Vegan:** Roasted Sweet Potato, Red Pepper Hummus, Avocado, Shredded Carrot and Leaf Lettuce

Choice of One Side Salad:

- Orzo Salad
- Red Skinned Potato Salad **GF**
- Mixed Green Salad w/ Honey Balsamic Dressing **GF**
- Sesame Noodle Salad

Fresh Baked Brownies and Cookies

\$18 / person

Deluxe Picnic Signature Sandwiches

Sandwich Assortment w/ 1 Side Salad and Dessert \$22 / person
Sandwich Assortment w/ 2 Side Salads and dessert \$25 / person

SELECT NO MORE THAN FIVE TYPES OF SANDWICHES PER ORDER

- Roasted Turkey, Havarti and Cranberry Spread on Baguette with Lettuce
- Roasted Turkey & Swiss on Croissant with Lettuce
- Homemade Chicken Salad on Croissant with Lettuce and Tomato
- Parmesan Crusted Milanese Chicken on Ciabatta with Pesto, Arugula
- Chipotle Barbecue Grilled Chicken & Pepper Jack with Lettuce and Pickles on Kaiser Bun
- Chimichurri Grilled Steak* with Caramelized Onions on Ciabatta with Lettuce
- Grilled Steak* and Boursin Horseradish Spread with Grilled Red Onions and Greens on Baguette
- Albacore Tuna Salad with Celery, Diced Carrot and Parsley on Croissant with Lettuce & Tomato
- Italian Salami and Prosciutto with Mozzarella, Sweet Peppers, Greens and Basil Spread on Ciabatta
- Ham and Smoked Gouda on Marble Rye with Lettuce and Tomato
- Turkey Bacon Club Sandwich with Cheddar, Lettuce & Tomato on Farm Bread
- **GLUTEN FREE:** Turkey and Swiss on Gluten Free Bread with Lettuce & Tomato **GF**
- **VEGETARIAN:** Roasted Tomato, Eggplant, Mozzarella, Greens, Basil Spread on Focaccia
- **VEGETARIAN:** California Veggie on Multi-grain Bread with Sharp Cheddar, Thin Sliced Raish, Basil White Bean Spread and Arugula
- **VEGAN:** Banh Mi Marinated Tofu with Cucumber, Soy Sesame Jalapeño Glaze, Pickled Vegetables and Cilantro on Baguette

Side Salad Options

- Red Skinned Potato Salad with Dill Yogurt Dressing **GF**
- Asian Quinoa Salad **GF** with Red Cabbage, Edamame, Green Onion, Carrot, Cilantro and Soy Sesame Ginger Dressing garnished with Toasted Sesame Seeds
- Pasta Pesto Salad with Pesto Dressing, Peas & Toasted Pine Nuts
- Fusilli Caprese Pasta Salad with Mozzarella, Fresh Basil, Sun-Dried Tomatoes and Herb Dressing
- Lemon Orzo Salad with Pickled Red Onion, Feta, Chickpeas, Arugula, Fresh Parsley and Dill
- Southwestern Romaine Salad **GF** with Red Pepper, Corn, Chickpeas, Shredded Jack Cheese, Honey Lime Dressing
- Farmers Green Salad **GF** with Tomato, Cucumber, Roasted Corn, Croutons & Peppercorn Ranch
- Strawberry & Spinach Salad with Caramelized Walnuts & Honey Balsamic Vinaigrette **GF**
- French Potato Salad with Scallions and Dijon Herb Champagne Vinaigrette
- Curried Couscous Salad with Grated Carrot, Currants, Green Onions and Slivered Almonds
- Grilled Vegetables **GF**
- Sesame Noodle Salad Tossed with Spring Onion, Thinly Sliced Red Pepper, Carrot and Edamame
- Fresh Fruit Salad (surcharge \$3/ person)

Fresh Baked Brownies and Cookies



Casual Lunch Menus

Hoagie Sandwich Lunch

ITALIAN HOAGIES

Prosciutto, Salami, Provolone, Shredded Lettuce, Tomato, Sweet Onions, Peppers and Hoagie Dressing

VEGETARIAN HOAGIES

Artichoke Hearts, Tomato, Provolone, Pepperoncini, Shredded Lettuce, Tomato and Italian Hoagie Dressing

Rotini Pasta Salad

- Broccoli, Zucchini and Sun-dried Tomato Basil Dressing

Bags of Chips

Fresh Baked Cookies

\$22 / person

Viva Mexico!

Mindy Recommends!

Mindy's Fajita Wraps (room temperature)

- Grilled Chicken
- Grilled Flank Steak*
- **Vegetarian** Black Bean

(2 per person, wrapped with Roasted Peppers & Onions)

Pico de Gallo & Guacamole on the side

Tortilla Chips

Mexican Street Corn Rice Salad

- Cojita Cheese, Cilantro, Green Onion, Lime & Cumin **GF**

Cookies and Dessert Bars

\$22 / person

Lighthearted

Herb Marinated and Grilled Chicken **GF**

Sliced and accompanied by:

- Mediterranean Mixed Greens Salad **GF** with Tomato, Cucumber, Chickpeas, Olives & Feta
- Greek Vinaigrette on the side
- Rolls and Butter

Fresh Fruit & Berry Salad **GF**

\$22 / person (add cookies \$3 / person)

California Cobb

Herb Marinated and Grilled Chicken **GF**

Sliced and accompanied by:

- Crisp Mixed Greens, Halved Baby Tomatoes, Farm Bacon, Crumbled Blue Cheese, Fresh Avocado and Hard Cooked Egg Wedges **GF**
- Herb Dressing on the side **GF**

Sesame Rolls & Butter

Fresh Fruit and Berry Salad **GF**

\$24 / person (add cookies \$3 / person)

Parisian Afternoon

Lemon Caper Marinated and Grilled Chicken **GF**

OR

Grilled Salmon* **GF**

Composed Nicose Salad **GF**

- Mixed Greens, Potatoes, Green Beans, Thin Sliced Radish and Kalamata Olives, Hard-Cooked Eggs
- Fresh Herb Vinaigrette on the side

Fresh Fruit and Berry Salad **GF**

Sliced Baguette and Butter

\$24 / person (add cookies \$3 / person)

Deli Tray (20 person minimum)

MAKE YOUR OWN SANDWICH

Roasted Turkey, Shaved Roast Beef* & Smoked Ham

- Sliced Swiss and Cheddar Cheese
- Roasted Red Peppers, Lettuce, Sliced Tomatoes, Pickles

Fresh Baked Rolls and Breads

Honey Dijon Mustard and Mayonnaise

Choice of One Side Salad:

- *Classic American Macaroni Salad*
- *Fusilli Caprese Pasta Salad with Mozzarella, Fresh Basil, Sun-Dried Tomatoes & Herb Dressing*
- *Red Skinned Potato Salad with Dill Yogurt Dressing* **GF**
- *Mixed Green Salad with Tomatoes, Cucumbers and Honey Balsamic Vinaigrette* **GF**

Bags of Chips

Fresh Baked Cookies and Dessert Bars

\$25 / person

Add Tuna Salad or Chicken Salad \$6 / person

Casual Lunch Menus



Lunch in London

Roasted Chicken Salad **GF**

- Creamy Herb Dressing, Halved Seedless Red Grapes & Celery
- Shredded Carrot, Chopped Cilantro, Scallion, Currants and Sunflower Seeds

OR

Coronation Chicken Salad **GF**

- Curried Honey Yogurt Dressing
- Shredded Carrot, Chopped Cilantro, Scallion, Currants and Sunflower Seeds

Baby Greens and Spinach Salad

- Fresh Strawberries, Cucumber & Mint **GF**

Poppyseed Dressing on the side **GF**

Mini Croissants and Butter

Cookies and Dessert Bars

\$24 / person

Salad Bar (20 person minimum)

Select Two Proteins

Herb Rubbed Grilled Chicken **GF**

Lemon Pepper Salmon* **GF**

Chili Rubbed Grilled Flank Steak* **GF**

Rosemary Grilled Shrimp (3 per guest) **GF**

Mixed Greens with Toppings in Bowls on the side **GF**

- Halved Cherry Tomatoes, Cucumber, Diced Carrot, Diced Red Pepper, Steamed Broccoli, Scallions, Crumbled Bacon, Crumbled Feta Cheese, Hard Cooked Egg

Honey Balsamic Dressing

Creamy Peppercorn Ranch Dressing

Rolls and Butter

Cookies and Brownies

\$26 / person

Add Avocado \$3 / person

Asian Salad Bar (20 person minimum)

Select Two Proteins

Sesame Breaded Chicken Tenders

Teriyaki Steak*

Lime and Ginger Glazed Salmon* **GF**

Sweet Chili Sauce Sautéed Shrimp (3 per guest) **GF**

Mixed Greens with Shredded Cabbage *with Toppings in the Bowls on the side* **GF**

- Slivered Almonds, Cucumber, Shredded Carrot, Edamame, Mandarin Oranges, Crispy Chow Mein Noodles, Julienned Red Pepper, Chopped Scallions and Fresh Cilantro

Sesame Ginger Dressing **OR** Creamy Red Pepper Dressing **GF**

Sesame Rolls and Butter

Cookies and Dessert Bars

\$28 / person

Touch of Asia (Room Temperature)

Mindy Recommends!

Ginger Chicken, sliced with Honey, Soy & Ginger Glaze

Sesame Noodle Salad

- Spring Onion, Thinly Sliced Red Pepper, Carrot and Edamame

Roasted Green Beans

Cookies and Brownies

\$23 / person

Casual Lunch Menus



Ocean Grill

Grilled Salmon* with Creamy Lemon Dill Sauce on the side **GF** (room temperature)

Pasta Pesto Salad

- Pesto Dressing, Peas & Toasted Pine Nuts Baby Greens and Spinach Salad
- Fresh Strawberries, Cucumber & Mint **GF**

Poppysed Dressing on the side **GF**

Rolls and Butter

Cookies and Dessert Bars

\$25 / person

Summer Grill Out

Grilled Barbecue Glazed Chicken Breasts **GF** with extra BBQ Sauce on the side (room temperature)

Chipotle Red Skinned Potato Salad **GF**

Farmers Green Salad **GF**

- Tomato, Cucumber, Roasted Corn, Croutons, Peppercorn Ranch Dressing on the side

Corn Bread and Butter

Cookies and Dessert Bars

\$25 / person

Argentine Grill

Marinated and Grilled Flank Steak*, thinly sliced **GF** with Homemade Chimichurri Sauce on the side **GF**

Rice and Tri-colored Bean Salad **GF**

Mixed Green Salad **GF**

- Red Pepper, Chick Peas, Corn, Jack Cheese

Honey Lime Dressing

Rolls and Butter

Cookies and Dessert Bars

\$28 / person



Fit & Fresh

Mindy Recommends!

Lemon Herb Grilled Chicken **GF** sliced with Mindy's Famous Avocado Lime Coulis **GF**

Asian Quinoa Salad **GF**

- Red Cabbage, Edamame, Green Onion, Carrot, Cilantro and Soy Sesame Ginger Dressing garnished with Toasted Sesame Seeds
- Romaine, Baby Gem and Arugula with Pomegranate Seeds, Crumbled Feta **GF**

Maple Tahini Lemon Vinaigrette on the side **GF**

Sliced Baguette and Butter

Cookies and Dessert Bars

\$25 / person

Mediterranean Delight

Balsamic & Herb Grilled Chicken **GF** on a bed of Arugula with Marinated Cherry Tomatoes and Shaved Parmesan

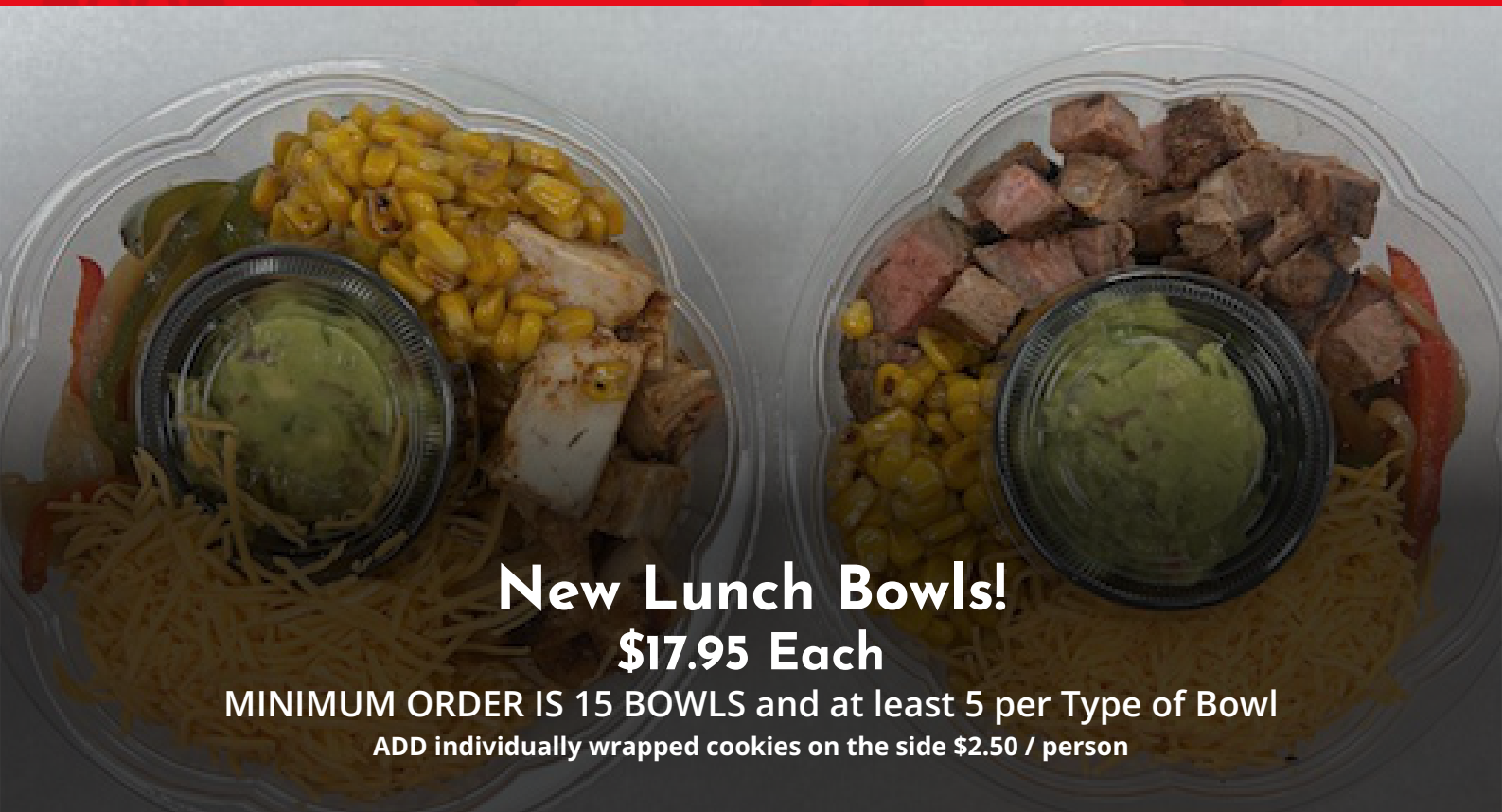
Lemon Orzo Salad

- Pickled Red Onion, Feta, Chickpeas, Fresh Parsley and Dill Roasted Green Beans with Lemon Zest **GF**

Sliced Baguette and Butter

Cookies and Dessert Bars Per Person

\$25 / person



New Lunch Bowls! \$17.95 Each

MINIMUM ORDER IS 15 BOWLS and at least 5 per Type of Bowl
ADD individually wrapped cookies on the side \$2.50 / person

Mediterranean Chicken Bowl

Marinated Grilled Chicken, Lemon Basil Orzo with Spinach, Black Olives, Feta Cheese, Chick Peas, Diced Zucchini, Roasted Tomatoes and Individual Tzatziki Sauce

Garden Salmon* Bowl GF

Grilled Salmon atop Quinoa and Baby Spinach with Cucumber, Bell Pepper, Cherry Tomato, Radish and Chick Peas with Herb Dressing

Garden Vegetarian Bowl GF Vegan

Roasted Sweet Potatoes atop Quinoa and Baby Spinach with Cucumber, Bell Pepper, Cherry Tomato, Radish and Chick Peas with Herb Dressing

Tex Mex Pasta Bowl

Grilled Chicken atop Tex Mex Cavatappi Pasta Salad tossed with Roasted Corn, Black Beans, Avocado, Tomatoes, Sharp Cheddar Cheese with BBQ Ranch Dressing

Teriyaki Tofu & Rice Bowl

Vegetarian/Vegan

Teriyaki Rice Bowl with Marinated Tofu, Jasmine Rice, Sautéed Broccoli, Bok Choy, Bell Peppers and Green Onions in Sesame-Soy Vinaigrette
Topped with Won Ton Crisps

Steak* Fajita Bowls GF

Grilled Flank Steak on Cilantro Lime Rice with Black Beans, Roasted Peppers and Onions, Roasted Corn and Sharp Shredded Cheddar
Individual Guacamole

Vegetarian Fajita Tofu Bowl GF

Vegetarian

Sautéed Chipotle Tofu
Cilantro Lime Rice with Black Beans, Roasted Peppers and Onions, Roasted Corn & Sharp Shredded Cheddar
Individual Guacamole

Asian Chicken Quinoa Bowl GF

Sesame Chicken and Quinoa with Red Cabbage, Edamame, Green Onion, Carrot and Cilantro, Soy Sesame Ginger Dressing GF with Toasted Sesame Seeds

Chicken Pesto Bowl

Basil Grilled Chicken, sliced atop Pasta Pesto Salad with Tomatoes, Mozzarella, Artichoke Hearts, Spinach, Peas and Parmesan

Salmon* Couscous Bowl

Grilled Salmon atop Mediterranean Couscous Salad with Chickpeas, Fresh Parsley, Diced Zucchini and Tomato-Olive Salsa
Topped with Won Ton Crisps



New Boxed Meals

(Room Temperature)

\$23 Each

MINIMUM ORDER IS 15 BOXES and at least 5 per Type of Box

Add individually wrapped cookies on the side \$2.50 / person

Moroccan Chicken Kebab

Vegetarian Kebab Option Available

With Cucumber Yogurt Sauce atop Moroccan Couscous Salad
Red Skinned Potato Salad
Cherry Tomato, Cucumber and Feta Salad

Asian Grilled Flank Steak*

Vegetarian Sesame Tofu Option Available

Atop Sesame Noodle Salad Ginger Roasted Green Beans
Pineapple and Fresh Strawberries

Teriyaki Grilled Chicken

Atop Sesame Noodle Salad Ginger Roasted Green Beans
Pineapple and Fresh Strawberries

Grilled Salmon* GF

With Basil Lime Mint Yogurt Sauce atop Carrot Cabbage Slaw
Asian Quinoa Salad
Roasted Green Beans

Pesto Rubbed Grilled Chicken

Atop Fusilli Caprese Pasta Salad with Mozzarella, Fresh Basil, Sun-Dried Tomatoes and Herb Dressing
Roasted Green Beans
Pineapple and Fresh Strawberries

Harissa Honey Glazed Salmon* GF

Atop Saffron Rice Salad with Pine Nuts, Fresh Mint and Currants
Cherry Tomato, Cucumber and Feta Salad
Pineapple and Fresh Strawberries

Herb Grilled Steak* GF

With Chimichurri Herb Sauce Atop Sautéed Spinach
Rosemary Roasted Potatoes
Roasted Green Beans

Grilled Shrimp

Atop Lemon Orzo Salad with Pickled Red Onion, Feta, Chickpeas, Arugula, Fresh Parsley and Dill Honey
Ginger Carrot Salad
Fresh Pineapple and Strawberries

Barbecue Glazed Grilled Chicken

Atop Corn and Black Bean Salad Red Skinned Potato Salad
Cheddar Biscuit & Butter

Chicken Fajita Wraps

ALSO available as Steak Fajita Wraps and Vegetarian Black Bean Fajita Wraps

With Roasted Peppers and Onions, Pico de Gallo and Guacamole
Rice and Bean Salad
Mexican Corn Salad with Chile Crema Dressing

Zucchini Cakes Vegetarian **Vegetarian**

With Basil Lime Mint Yogurt Sauce
Saffron Rice Salad with Pine Nuts, Fresh Mint and Currants
Cherry Tomato, Cucumber and Feta Salad

Balsamic Glazed Grilled Chicken

With Tomato Basil Relish Atop Sautéed Spinach
Tortellini Salad
Mixed Green Salad & Honey Balsamic Dressing

Pasta Entries

(Served Warm)

Order in increments of 10 guests

Italian Kiss from Mama

Classic Homemade Meat Lasagna with 3 Cheese

OR

Vegetarian Italian Lasagna layered with Spinach, Rich Tomato Sauce and 3 Cheeses

Big Italian Salad

- Fresh Greens and Romaine Lettuce with Celery, Cherry Tomatoes, Green Olives, Cucumber, Red Pepper and Buttery Croutons
- Red Wine Vinaigrette on the side

Rosemary Focaccia Squares

Cookies and Dessert Bars

\$25 / person

Penne Italiano

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

Classic Caesar Salad with Romaine, Parmesan, Croutons and Caesar Dressing

Rolls with Butter

Cookies and Dessert Bars

\$25 / person

Pasta Primavera

Bow Tie Pasta in a light Pesto Parmesan Cream Sauce with Peas, Asparagus Tips, Zucchini, Halved Cherry Tomatoes and Fresh Basil (add chicken for no extra cost)

Romaine, Baby Gem and Arugula with Pomegranate Seeds, Crumbled Feta

Maple Tahini Lemon Vinaigrette on the side

Rosemary Focaccia Squares

Cookies and Dessert Bars

\$25 / person

Pasta Puttanesca

Vegetarian Penne Pasta with Fresh Tomato, Eggplant, Olive and Caper Sauce with a hint of Crushed Red Pepper

Grilled Vegetables

Simple Fresh Green Salad with Lemon Vinaigrette

Rolls and Butter

Cookies and Dessert Bars

\$25 / person

Shrimp Scampi Fettuccine

Sautéed Shrimp and Pasta in a Lemon, Garlic, Parsley and Crushed Pepper Wine Sauce

Classic Caesar Salad with Romaine, Parmesan and Croutons

Rolls with Butter

Cookies and Dessert Bars

\$25 / person

Chicken Alfredo

Warm Penne with Chicken and Classic Creamy Alfredo Sauce with Parmesan Cheese

Steamed Broccoli

Simple Fresh Green Salad with Lemon Vinaigrette

Rosemary Focaccia Squares

Cookies and Dessert Bars

\$25 / person



Board Room Lunches

(Served Hot)

Bistro Bite

Sautéed Lemon Rosemary Chicken Breasts with

- Roasted Lemon Slices **GF**
- Creamy Mashed Potatoes **GF**
- Sautéed Green Beans **GF**

Baguette with Butter

Fresh Baked Cookies and Dessert Bars

\$25 / person

Chicken Parmigiana

Lightly Breaded Chicken Breasts with a Rich Classic Tomato Sauce & Melted Italian Cheeses
Buttered Spaghetti with Fresh Parsley

Big Italian Salad **GF**

- Fresh Greens with Celery, Cherry Tomatoes, Green Olives, Cucumber, Red Pepper, Buttery Croutons and Red Wine Vinaigrette

Crunchy Garlic Toasts

Cookies and Dessert Bars

\$25 / person

Provençal Chicken

Mindy Recommends!

Chicken Piccata Flour Dusted Chicken Sautéed in a Lemon Caper Parsley Sauce

Warm Creamy Orzo with Parmesan

Roasted Asparagus **GF**

Sourdough Rolls with Butter

Cookies and Dessert Bars

\$25 / person

Schnitzel

Thin Chicken Cutlets in a Crisp Herb Crust drizzled with Lemon Butter Sauce

Herb Sautéed Baby Potatoes **GF**

Mixed Greens & Baby Spinach Salad with Tomatoes, Cucumbers **GF**

Honey Balsamic Vinaigrette **GF** on the side

Brioche Rolls and Butter

Cookies and Dessert Bars

\$28 / person



Kebabs

Grilled Steak* & Vegetable Kebabs **GF**

Horseradish Mustard Sauce **GF** and Warm Saffron

Rice Pilaf **GF**

OR

Grilled Chicken & Vegetable Kebabs **GF**

Tzatziki Sauce **GF**

Warm Moroccan Spiced Couscous

Big Italian Salad **GF**

- Fresh Greens and Romaine Lettuce with Celery, Pepperoncini, Cherry Tomatoes, Green Olives, Cucumber, Red Pepper & Buttery Croutons
- Red Wine Vinaigrette on the side

Pita Crisps with Hummus

Cookies and Dessert Bars

\$29 / person

Board Room Lunches

(Served Hot)

Steakhouse Special

Warm Skirt Steak* with Creamy Peppercorn Sauce
Creamy Mashed Potatoes **GF**

Sautéed Green Beans **GF**

Baguette with Butter

Fresh Baked Cookies and Dessert Bars

\$28 / person

Classic Beef Tenderloin

Herb Rubbed Roasted Tenderloin of Beef* **GF** on a
bed of Roasted Root Vegetables **GF**

Horseradish Sauce on the side **GF**

Warm Potato Gruyere Gratin

Mixed Greens & Baby Spinach Salad with Tomatoes,
Cucumbers **GF**

Honey Balsamic Vinaigrette on the side **GF**

Sourdough Rolls and Butter

Cookies and Dessert Bars

\$36 / person

Chicken Cordon Bleu

Stuffed Chicken "Cordon Bleu" With Gruyere &
Prosciutto Stuffing

Dijon Brandy Sauce

Creamy Mashed Potatoes **GF**

Roasted Asparagus **GF**

French Rolls and Butter

Cookies and Dessert Bars

\$28 / person

Chicken Marsala

Flour Dusted Chicken Sautéed in a Marsala Mushroom
Wine Sauce on a bed of Spinach

White and Wild Rice Pilaf with Leeks, Carrots and
Parsley **GF**

Mixed Greens and Baby Spinach **GF** with Tomatoes,
Cucumbers & Balsamic Vinaigrette

Baguette and Butter

Fresh Baked Cookies and Dessert Bars

\$28 / person



Down South Barbecue

Warm Pulled Chicken **GF**

OR

Warm Pulled Pork Barbecue **GF**

With Extra Barbecue Sauce on the side

Home-Style Cole Slaw **GF**

Baked Macaroni and Cheese

Potato Buns

Fresh Baked Cookies and Dessert Bars

\$28 / person

Norwegian Salmon

Herb Roasted Salmon* **GF** on a bed of Wilted Spinach

Roasted Red Pepper Sauce **GF**

Warm Orzo Gratin Tomatoes, Artichokes and Feta **GF**

Romaine, Baby Gem and Arugula Salad **GF**

- Pomegranate Seeds, Crumbled Feta and Maple Tahini

- Lemon Vinaigrette on the side **GF**

Baguette and Butter

Fresh Baked Cookies and Dessert Bars

\$29 / person

Jambalaya Jazz

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

Southwestern Romaine Salad

- Red Pepper, Chick Peas, Corn, Jack Cheese **GF**
- Honey Lime Dressing **GF**

Sourdough Rolls and Butter

Cookies and Dessert Bars

\$36 / person

Board Room Lunches

(Served Hot)

Riviera Lunch

Warm Herb Crusted Salmon* on a bed of Wilted Spinach with Lemon Butter Sauce **GF**

Warm Moroccan Couscous with

- Carrot, Scallions & Currants with Cinnamon and Cumin

Mixed Baby Greens Salad **GF**

- Strawberries, Goat Cheese
- Raspberry Vinaigrette

Brioche Rolls and Butter

Fresh Baked Cookies and Dessert Bars

\$28 / person

Swedish Meatballs

Meatballs in Classic Sherry Scented Sauce

Warm Egg Noodles tossed with Fresh Parsley

Grilled Vegetables **GF**

Spinach and Mixed Greens Salad **GF** with Apple, Sunflower Seeds

Honey Dijon Dressing **GF**

Brioche Rolls and Butter

Fresh Baked Cookies and Dessert Bars

\$25 / person

Baked Potato Bar (Top your own)

Hot Baked Potatoes wrapped in Foil

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

Brioche Rolls and Butter

Fresh Baked Cookies and Dessert Bars

\$22 / person

Soup's On

Select A Soup:

- Vegetable Minestrone with Tomatoes, Pinto Beans, Diced Veggies, Orzo & Herbs
- White Chicken Chili with White Beans, Green Chile, Cilantro and a hint of Cream
- Crab & Corn Chowder with Potatoes, Celery and a hint of Old Bay
- Gingered Butternut Squash Soup
- Creamy Tomato & Basil Bisque
- Portuguese Kale, White Bean and Chorizo Soup
- Chicken Noodle Soup
- Brunswick Stew with Roasted Chicken, Corn, Tomatoes and Lima Beans
- Wild Rice and Mushroom Soup
- Broccoli Cheddar Soup
- Italian Wedding Soup with Bite Size Meatballs and Greens
- Chicken Tortilla Soup

Farmers Green Salad

- Tomatoes, Cucumber, Shredded Carrot, Buttery Croutons
- Peppercorn Ranch

Corn Bread and Butter

\$23 / person

Combination Luncheons

(Served Hot)

Polynesian Combo

Grilled Teriyaki Steak* **AND** Pineapple Glazed Grilled Chicken **GF**

With Teriyaki Sauce on the side

Warm Saffron Rice with Grilled Pepper and Spring Onion **GF**

Soy Sesame Green Beans **GF**

Cookies and Dessert Bars

\$25 / person

Napa Valley

Warm Pesto, Shallot and Goat Cheese stuffed Chicken with Roasted Red Pepper Sauce **AND** Warm Pepper Crusted Steak* on a bed of Wilted Spinach & Caramelized Onions **GF**

Warm Creamy Parmesan Orzo

Mixed Greens and Arugula **GF** with Strawberries, Caramelized Walnuts

Honey Balsamic Vinaigrette **GF**

Baguette and Butter

Fresh Baked Cookies and Dessert Bars

\$35 / person

Taste of Morocco

Couscous Stuffed Chicken Breast Roulades with Feta, Sun-dried Tomatoes and Olives on a bed of Wilted Greens with White Wine Sauce on the side **AND** Honey Harrissa Glazed Salmon* **GF**

Roasted Potatoes **GF**

Glazed Carrots **GF**

Sesame Rolls and Butter

\$35 / person

Taco Bar

Ground Beef **GF** **AND** Chopped Grilled Chicken **GF**

Shredded Lettuce, Pico de Gallo, Shredded Cheddar Jack, Guacamole

Taco Shells and Soft Flour Tortillas

Warm Pinto Beans and Rice **GF**

Fresh Baked Cookies and Dessert Bars

\$25 / person

Fajitas (Make your own)

Grilled Chicken and Steak* with Roasted Peppers and Onions **GF**

Flour Tortillas

Guacamole, Pico de Gallo, Sour Cream, Cheddar Cheese and Shredded Lettuce

Warm Mexican Rice and Tri-colored Beans **GF**

Fresh Baked Cookies and Dessert Bars

\$25 / person



Lunch Additions

Additions and Snacks

Available to add to any full breakfast or lunch order

Whole Fresh Fruit
\$2.50 / piece

Fruit and Berry Kebabs
\$3.95 each (Minimum 24)

Fresh Fruit and Berry Display
\$6 / person (Minimum 10)

Individual Assorted Greek Yogurts GF
\$4 each

Seven Layer Mexican Dip
Refried Beans, Guacamole, Pico de Gallo, Sour Cream, Shredded Jack Cheese, Scallions and Black Olives with Tortilla Chips
\$75 serves 20

Mediterranean Terrine
Hummus, Feta, Chopped Tomatoes, Black Olive Tapenade, Red Pepper, Scallions and Chopped Fresh Cucumber With Pita Chips
\$75 serves 20

Caprese Kebabs
Cherry Tomato, Mozzarella, Basil & Balsamic
\$3.25 each (Minimum 24)

Crudite of Vegetables
With Mindy's Honey Curry Dip
\$75 serves 15 to 20

Artisan Cheese Display
Assorted Cheeses Garnished with Grapes and Strawberries
Mini Toasts and Crackers
\$6.50 / person (Minimum 10)

Mezza Platter
Hummus, Whipped Feta Dip, Cucumber, Baby Tomatoes, Olives
Pita Bread and Crusty Bread
\$6 / person (Minimum 10)

Charcuterie and Cheese
Assorted Cheeses & Cured Meats, and Olives
Mini Toasts and Crusty Bread
\$8.50 / person (Minimum 10)

Granola Bar Assortment
\$3.50 each

Assorted Cookies & Dessert Bars
(2 pieces per person)
\$4 / person

Breakfast Beverages

Chilled Cans of Unsweetened Cold Brew Coffee
\$4 each

Chilled Bottles of Orange, Apple or Cranberry Juice
\$2 each

Bottled Still or Sparkling Water
\$2 each

Chilled Sweetened or Unsweetened Bottled Iced Teas
\$2 each

Paper Products
(Compostable plates, plastic utensils and napkins)
\$2 / guest

