



distinctively personal

COMPASSIONATE CATERING MENUS (based on 50 guests)

Mindy's can provide a range of menus and optional services including staff, beverages and equipment depending on the location of your event.

We understand the importance of care, timing and personal touch to create a comforting reception with prompt and efficient planning.

Compassionate Catering Menu #1

Drop off Service on nice disposable trays

ON THE BUFFET

Mini Sandwiches

Herb Chicken Salad on Petit Brioche Rolls
and

Roasted Turkey and Brie on Petit Croissants with Honey Dijon Mustard

Fresh Fruit and Berry Kebabs (**Gluten Free**)

Fresh Crudit  Vegetables
including Asparagus, Sugar Snap Peas, Endive
Zucchini, Broccoli, Carrots, Cucumber and Red Pepper Spears
With Honey Curry Dip

Or

Artisan Cheese Display
Garnished with Grapes and Assorted Crackers

Assorted Mini Cookies

Per Person \$25

Optional Paper Products for \$2 per guest

Optional Bottled Waters, assorted Iced Teas and Sodas for \$3 per guest

Compassionate Catering Menu #2
Simple Reception with Staff for an additional cost

ON THE BUFFET

Select Five Items from this list:

Pressed Mini Focaccia Sandwiches
 With Roasted Tomato, Eggplant, Mozzarella, Basil Spread And Arugula

Mini Beef Tenderloin Slider Sandwiches
 On Petit Challah Knot Rolls With Horseradish Sauce and Baby Arugula

Smoked Salmon, Dill and Caper Tea Sandwiches *And*
 Cucumber Chive Tea Sandwiches

Ham and Brie on Mini Croissants with Honey Mustard

Herb Chicken Salad on Petit Croissants With Butter Lettuce

Mini Pretzel Roll Sandwiches
 With Oven Roasted Turkey and Smoked Gouda Cheese with Honey Mustard

Mini Chicken Fajitas
 Rolled with Sweet Roasted Peppers and Onions And a toothpick
 Homemade Guacamole

Lightly Blackened Salmon Kebabs **GF** With Avocado Lime Coulis

Moroccan Spiced Chicken Skewers **GF** With Mint Yogurt Dipping Sauce

Gourmet Cheese Display
 Cheeses including Mustard Seed Gouda, Manchego, Brie Wedges
 Garnished with Red Grapes and Dried Apricots
 With Assorted Gourmet Crackers

Fresh Fruit and Berry Kebabs **GF**

Fresh Crudit  Vegetables
 With Honey Curry Dip

Mini Cookies and Dessert Bars

Menu Per Person \$30

- *For 50 guests, two staff recommended for estimated cost of \$400.00*
 - *Rental platters, Trays and serving pieces \$225.00*
- *Optional beverages lemonade, water and iced tea for \$3.50 per guest, Coffee Additional*
 - *High quality paper products and cups \$2.50 per guest*

Tax and Delivery additional. Linens additional

Compassionate Catering Menu #3
Full Service reception

ON THE BUFFET

Select Five or Six Items from this list

Pressed Mini Focaccia Sandwiches
 With Roasted Tomato, Eggplant, Mozzarella, Basil Spread and Arugula

Mini Beef Tenderloin Slider Sandwiches
 On Petit Challah Knot Rolls with Horseradish Sauce and Baby Arugula

Smoked Salmon, Dill and Caper Tea Sandwiches *And*
 Cucumber Chive Tea Sandwiches

Mini Ham Biscuits
 Cheddar Biscuits with Shaved Virginia Ham And Dijon Butter

Herb Chicken Salad on Petit Croissants With Butter Lettuce

Mini Pretzel Roll Sandwiches
 With Oven Roasted Turkey and Smoked Gouda Cheese with Honey Mustard

Mini Chicken Fajitas
 Rolled with Sweet Roasted Peppers and Onions And a toothpick
 Homemade Guacamole

Warm Crab and Artichoke Dip
 With Crusty Bread and Crackers

Lightly Blackened Salmon Kebabs **GF**
 With Avocado Lime Coulis

Moroccan Spiced Chicken Skewers **GF**
 With Mint Yogurt Dipping Sauce

Antipasto Skewers **GF**
 Italian Salami, Marinated Mozzarella and Roasted Tomato

Warm Mini Vegetable Asian Spring Rolls
 With Apricot Chile Dipping Sauce

Cocktail Meatballs
 In Homemade Swedish Sherry Mushroom Sauce with Toothpicks

Cocktail Shrimp, tail on **GF**
 With Cocktail Sauce

Deviled Eggs **GF**
 With Paprika and Snipped Chives Garnish

Gourmet Cheese Display

Featuring Cheeses which may include:

Gouda with Mustard Seed, Spanish Manchego,
Port Salute, English Gloucester with Chive, St. Andre Triple Cream,
Gorgonzola and Cheddar
Garnished with Red Grapes, Fresh Pear and Dried Apricots
With Assorted Gourmet Crackers and Grainy Breads

Charcuterie

Sliced Soppressata and Genoa Salamis and Prosciutto
Marinated Olives and Cornichon
Crusty Bread and Breadsticks

Lemon Orzo Salad with Pickled Red Onion, Feta, Chickpeas,
Arugula, Fresh Parsley and Dill

Red Skinned Potato Salad with Dill Green Onion Yogurt Dressing **GF**

Fresh Fruit and Berry Kebabs **GF**

Fresh Crudit  Vegetables
With Honey Curry Dip

Mini Desserts, Pastries and Tarts

Menu Per Person \$30 to \$36 based on menu selections

For 50 Guests (all costs are estimates depending on your needs and venue)

- *3 to 4 staff recommended for an estimated cost of \$600 to \$850*
- *Rental platters, chafing dishes, serving pieces and beverage equipment: 300 to \$500*
- *Beverage Service including Coffee, Iced Tea, Lemonade, Waters and Sodas \$5 per guest*
- *Bar Service available upon request*
- *High Quality Paper products \$2.50 per guest or additional cost rental glasses and plates*

Tax and Delivery Additional

For 100 Guests (all costs are estimates depending on your needs and venue)

- *4 to 5 staff recommended for an estimated cost of \$850 to \$1000*
- *Rental platters, chafing dishes, serving pieces, linens and beverage equipment: \$350 to \$700*
- *Beverage Service including Coffee, Iced Tea, Lemonade, Waters and Sodas \$5 per guest*
- *Bar Service available upon request*
- *High Quality Paper products \$2.50 per guest or additional cost rental glasses and plates*

Tax and Delivery Additional