Mindy's CATERING

HOLIDAY MENU

Celebration Luncheon

Chicken Jardin Roulades – Julienne of Vegetables & Chevre Stuffing

Mindy's Famous Mac & Cheese – Cavatappi / Gruyere / Cheddar

Strawberry & Spinach Salad – Caramelized Walnuts & Honey Balsamic Dressing

Bread Basket – Mini Croissants & Rolls with Butter

Cherry Brownies & Lemon Bars

$28 Per Person (15 person minimum, $6 sucharge per person for dinner portions)

Jingle Bell Meal

Herb Crusted Filet of Beef – Horseradish Sauce

Cheddar Horseradish Mashed Potatoes

Pear Salad – Mixed Greens, Roasted Pear, Golden Raisins, Gorgonzola

Silver Dollar Rolls – Butter

Dessert Bars & Holiday Cookies

$40 Per Person (15 person minimum, $6 sucharge per person for dinner portions)

Classic Holiday Luncheon

Select an Entrée:

Herb Rubbed Roasted Turkey Breast – Rosemary Roasted Shallots atop Sauteed Spinach / Turkey Gravy

Beef Bourguignon – White Mushrooms, Pearl Onions & Carrots

Chicken Roulade – Stuffed with Spinach, Julienne Vegetables & Boursin with Basil Sauce

Herb Encrusted Roasted Salmon Medallions – Avocado Lime Coulis

Select Three Side Dishes:

Herb Sauteed Baby Potatoes – Fresh Herbs

Warm Confetti Rice Pilaf – Saffron / Red Pepper / Peas / Golden Raisins / Hint of Orange Zest

Tortellini – Pumpkin Parmesan Cream Sauce, Spinach & Pepitas

Potato & Three Cheese Gratin

Bow-Tie Pasta – Sauteed Asparagus Tips / Roasted Baby Tomatoes / Gorgonzola Cream Sauce

Butternut Squash Gratin – Thyme Buttery Breadcrumb Topping

Mixed Greens Salad – Green Apple / Sweet Glazed Pecans / Pomegranate / Maple Lemon Tahini Dressing

Classic Sage Bread Stuffing – Celery / Fresh Herbs

Baby Spinach & Arugula – Strawberries / Caramelized Walnuts / Feta / Honey Balsamic Vinaigrette

Roasted Sweet Potatoes – Bourbon Maple Glaze

Roasted Green Beans – Lemon Garlic Sautee

Including:

Rolls & Cheddar Biscuits with Butter

Iced Holiday Cookies

$42 Per Person (25 Person Minimum)

Polar Express

Mediterranean Chicken Kabobs – Red Pepper / Tzatziki Dip

Creamy Wheel of Brie – Pesto / Sun-dried Tomatoes / Toasted Pine Nuts / Crackers

Cocktail Shrimp – Cocktail Sauce

Crudité of Fresh Vegetables – Honey Curry Dip

$25 Per Person (25 Person Minimum)

North Pole Nibbles

Mini Honey Glazed Ham Biscuits – Cheddar Biscuits / Dijon Sauce

Mini Steak Fajitas – Pico de Gallo

Spanakopita – Served Warm

Cheese Display – Dried Fruits & Nuts / Gourmet Crackers

Mezze Display – Hummus / Tzaziki Dip / Olives / Marinated Feta Cubes / Cucumber / Pita Bread

$29 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 & Artichoke Dip – Tortilla Chips

Roasted Winter Vegetable Display

Iced Holiday Cookies

$35 Per Person (25 Person Minimum)

Jolly Holiday Reception Buffet

Roasted Beef on Mini Challah Rolls – Caramelized Onions / Horseradish Sauce

Scallops Wrapped in Bacon

Buffalo Chicken Dip – Blue Cheese / Celery / Crusty Bread

Caprese Kabobs – Cherry Tomato / Mozzarella / Basil / Balsamic Drizzle

Holiday Pastries & Tarts

$38 Per Person (25 Person Minimum)

Traditional Tastes

Roasted Turkey & Brie on Mini Croissants – Cranberry Mustard

Cocktail Shrimp – Cocktail Sauce

Swedish Cocktail Meatballs – Sherry Scented Cream Sauce / Fresh Parsley

Warm Spinach, Brie & Artichoke Dip – Crusty Bread & Tortilla Chips

Gourmet Cheese Dip – Crackers

Holiday Cookies

$38 Per Person (25 Person Minimum)

Tapestry of Tempting Tastes Reception

Full Service | Staffed Events

$48 Per Person for any 7 Items

Passed Hors D'oeuvre Options

Miniature All Lum Maryland Crab Cakes
Sauce Remoulade

Mini Saffron Parmesan Risotto Cakes
With a Dollop of Basil Relish

Butternut Squash Soup Shots w/ Pecan Cream

Mini Lobster Grilled Cheese

Steam Shrimp Shao Mai Dumplings
Sweet Chili Sauce in a Bamboo Steamer

Goat Cheese Stuffed Dates Wrapped in Bacon

Warm Crab Bisque Soup Shots

Bourbon Soy Glazed Pork Belly Skewers

Coconut Shrimp / Sweet Chili Dipping Sauce

Smoked Chicken Barbecue / Cornbread Round
Cilantro Jalapeño Slaw

Filet Mignon Crostini
Baby Arugula / Horseradish Sauce

Moroccan Spiced Chicken Tart / Herb Chutney

Burrata Crostini
Roasted Tomato / Olive Oil / Basil

Sesame Crusted Seared Tuna
Won Ton Crisp / Chili Aioli Drizzle / Fresh Chive

Goat Cheese, Caramelized Onoin, Arugula
Quesadilla
Chipotle Cream

Mini Beef Wellingtons

Smoked Salmon Blini
Caper / Dill / Lemon Creme

Buffet Options

Rosemary Roasted Pork & Grilled Cheese
Sandwiches w/ Arugula and Caramelized Onions

Southeast Asian Turkey Burger Sliders
Crunchy Asian Slaw / Spicy Aioli

Mini Twice Baked Potatoes
Chive Sour Cream

Tapas Style Garlicky Olive Oil Shrimp
With Lemon & Sea Salt

Roasted Beef Tenderloin
Chimichurri Sauce / Petit Rolls

Stuffed Chicken "Cordon Bleu" Roulades
Gruyere & Prosciutto Stuffing & Light Dijon Sauce

Carvery Display
Honey Glazed Ham & Herbed Turkey Breast
With Cheddar Biscuits, Rolls and Sauces

Gourmet Cheese Display with Crusty Bread

Roasted Turkey, Brie and Cranberry Dijon Aioli
Petit Brioche Rolls

Pecan Crusted Chicken Kebabs
Mustard Sauce

Pest Pasta Alla Vodka
Shave Parmesan / Fresh Basil

Cocktail Meatballs
In Homemade Swedish Sherry Mushroom Sauce

Charcuterie Display
Crusty Baguette / Cornichon / Breadsticks

Phyllo Wrapped Cherry Rosemary Brie / Crusty Bread

Fresh Dips Board
Tio of Dips with Crudite Vegetables / Bread Sticks / Flatbread Crackers

Festive Dinner Fare

Full Service | Staffed Events

Select Passed Hors D'oeuvres from Previous Page

Entrée Options

Slow Roasted Beef Short Ribs
Red Wine Wild Mushroom Sauce

Classic Beef Bourguignon

Herb & Garlic Crusted Filet of Beef
Horseradish Sauce or Béarnaise

Pistachio Crusted Halibut
Turkish Spiced Yogurt

Pomegranate Molasses Glazed Salmon
Atop Warm Brussel Sprouts Slaw

Classic Shrimp Newburg
Scented with Sherry atop Orzo

Thyme Rubbed Roasted Pork Loin
Atop Wilted Winter Greens Cranberry Wine Sauce

Lemon Roasted Sea Bass
With Herb Salsa Verde

Pan-seared Sea Bass
Lump Brand & 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
Mozzarella & Spinach Stuffing

Classic Roasted Turkey Breast
Atop Traditional Bread Dressing & Sage Gravy

Side Dish Options

Scalloped Potatoes with Three Cheeses

Minted Basmati Saffron Rice
With Currants & Toasted Pine Nut

Creamy Baked Orzo
Parmesan / Gruyere / Tomatoes

Butternut Squash Ravioli
Spinach Cream Sauce & Pepitas

Sauteed Baby Potatoes with Fresh Herbs

Beet & Roasted Carrot Salad
Glazed Pecans / Goat Cheese

Lobster Mac & Cheese
Orecchiette / Gruyere Lobster Sauce

Cauliflower Gratin
Gruyere Breadcrumb Topping

Mascarpone Creamed Spinach

Roasted Butternut Squash, Brussels Sprouts, Red Pepper and Green Beans

Winter Salad
Avocado / Pomegranate Seeds / Marcona Almonds
Lemon Maple Tahini Dressing

Mixed Greens Salad
Roasted Butternut Squash / Gorgonzola Pepitas / Dried Cranberries / Honey Balsamic Vinaigrette

Haricot Vert with Lemon Herb Butter

Roasted Winter Vegetables

Dinner with 2 Hors D'voeures, 1 Entrée, 3 Sides, Bread and Dessert

$65 to $75 Per Person

Additional Selections Available

PRICING varies based on the number of guests

Pricing above for a minimum of 35 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 Expresso Chocolate Tarts

Coconut Cookies Dipped in Chocolate

Mini Cream Puffs

Key Lime Barquettes

Petit Cookies

Chocolate Raspberry Mouse Cake

Opera Cake

Almond Cake with Chocolate Ganache and Coffee Buttercream

Seasonal Fruit Pies

Coconut & Vanilla Pastry Cream Layered Cake

Coated with Coconut Flakes