

Mindy's

Holiday Menu



Celebration Luncheon

Pistachio Crusted Chicken Breasts
with Lemon Sauce on the side

Roasted Red Skinned Potatoes

Green Bean Salad with Cranberry
Walnut Orange Dressing

Corn Bread and Baguette
with Butter

Holiday Tea Cookies and Desserts

Per Person \$15.00

Holiday Luncheon

Warm Penne Italiano in a light
Sun-Dried Tomato Parmesan Cream Sauce with Broccoli and Red Peppers

Mixed Winter Greens with Blue Cheese,
Cranberries, Oranges & Honey Balsamic Vinaigrette

Fresh Fruit Display

Garlicky Toasts and Rolls with Butter

Holiday Tea Cookies and Desserts

Per Person \$16.50

'Tis the Season Tidbits

Thai Marinated Chicken Satay Skewers
with Spicy Peanut Dipping Sauce

Fresh Pico de Gallo with Crisp Tortilla Chips

Italian Pesto Brie
with Gourmet Crackers and Water Biscuits

Beautiful Baskets of Crudit  Vegetables

Fudge Brownies drizzled with White Chocolate

Per Person \$15.00
(minimum 30 guests)

Festive Fare

Tarragon Cherry Chicken Salad on Rolls

Warm Zesty Crab and Artichoke Dip
with Crusty Sliced Baguette

Mediterranean Terrine with Pita Triangles

American Farmlands Cheese Display
with Gourmet Crackers and Water Biscuits

Mocha Fudge Brownies and Holiday Cookies

Per Person \$20.00
(minimum 30 guests)



Jolly Holiday Buffet

SELECT FOUR TO SIX ITEMS

Miniature Fire Grilled Beef Fajitas
with Salsa Cream

Lemon and Herb Rubbed Turkey Breast,
sliced and offered with Petit Rolls, Chive Mayonnaise and
Cranberry Orange Walnut Relish

Honey Glazed Ham
Festooned with Winter Fruits
Biscuits and Honey Mustard

Miniature Spanish Meatballs
Tapas Style in Saffron Tomato Sauce

Mini Croissants with Roasted Turkey,
Creamy Brie and Cranberry Mustard

Creamy Caramelized Brie
topped with Toasted Almonds and Pecans
Water Biscuits and Wheatmeal Crackers

Painted Dessert Terrine
Seven Layer Dip with Tortilla Chips

Pâté
Homemade Liver Mousse Pate
offered with Cornichon and Baguette

Crab Dip
Warm All Lump Crab and Artichoke Mousse topped
with Toasted Pine Nuts and offered with
Crusty Sliced Baguette

Elegant Saga Bleu Torte
layered with Fresh Raspberries and Toasted Pistachios
served with Gourmet Crackers and Wheatmeal Biscuits

Fruit Display
A display of the finest winter fruits and tropical fruits
with Fresh Strawberries and Tangy Lemon Curd

Marinated and Grilled Flank Steak, thinly sliced
offered with Garlicky Crostini, Petit Pain, Rolls and
Horseradish Chive Crème Fraîche

Chicken Marbella
Chardonnay Poached Herb Chicken on Skewers
with Plump Dried Apricots and French Green Olives

Roasted Turkey atop moist Jalapeno scented Corn Muffins with
Major Grey's Apricot Chutney

Petit Pita Pockets with Hummus and Julienne of Vegetable

Vodka and Lime Martini Shrimp with a Plump Green Olive

Grilled Tuscan Marinated Shrimp Skewers with Red Pepper

Miniature Focaccia Sandwiches,
with Mozzarella, Pesto and Tomato

Mushroom Farfalle
Bow-Tie Pasta tossed with Sauté of Wild Mushrooms
in a light Gorgonzola Cream Sauce
with Snow Peas and Toasted Walnuts

Green Bean Salad
Crisp Tender Green Beans
with a Dijon Cranberry and Crushed Walnut Vinaigrette

Roasted Eggplant and Red Pepper Dip
with Pita Triangles and Sweet Peppers

Curried Bombay Cheese
in a Fresh Baked Bread Boule
with Ginger Snaps, Bread and Sweet Peppers

Wild Mushroom, Spinach and Tarragon Pâté
offered with Grainy Bread and Crackers

Grilled Vegetable Skewers
with Honey Curry Cream

Jamaican Jerk Chicken Skewers with a Cucumber-Cilantro
Dipping Sauce

Italian Four Layer Terrine
with Mascarpone, Sun Dried Tomato, Basil Pesto and
Kalamata Olives
served with Fresh Baguette

Mocha Fudge Brownies,
Éclair Cream Puffs and Holiday Cookies

FOR 20 or more

Four Items \$25 per person

Five Items \$30 per person

Six Items \$35 per person

Tapestry of Tempting Tastes
(For Full Service Staffed Events)

Butlered Hors D'oeuvres Options

Miniature Maryland All Lump Crab Cakes
Fig Chutney, Walnut and Gorgonzola Tartlet
Zucchini Pancakes topped with Basil Chive Cream
Tomato and Olivada Crostini
Tenderloin Watercress and Tarragon Cream Croustades,
Succulent Scallops wrapped in Bacon
Steamed Chinese Dim Sum Dumplings
Smoked Salmon and Chive Mint Canapés
Greek Spinach and Feta Phyllo
Warm Smoked Chicken, Brie and Mango Quesadilla Triangles
topped with Mango Guacamole
Curry in Phyllo with Cherries and Cashews
Smoked Trout Mousse In Belgian Endive
with Apple Horseradish Relish
Bloody Mary Shrimp
Vodka-Infused Shrimp Cocktail
Served in a Chinese Soup Spoon
Mini Savory Cones Piped with Smoked Salmon Mousse and
Crème Fraîche
Mini Grilled Cheese Panini with a "Shot" of our Signature
Tomato Basil Bisque
Tangy Crab and Coconut Salad served on Crispy Plantain Chips
Brie, Papaya and Caramelized Onion Quesadillas
served with Mango Salsa
Crostini with sautéed Mushrooms, Prosciutto, and Blue Cheese
Roasted Pork
on Herbed Crostini topped with Tart Cherry-Port Compote
Wild Mushroom Soup
flavored with Sherry Cream
served warm in demitasse cups
Wild Mushroom Ragout on Baked Polenta with Comte Cheese
Stuffing Stuffed Mushrooms
Ahi Tuna, Wasabi and Black Sesame on a Won Ton Crisp
Smoked Salmon, Lemon, Capers and Dill Tartare on Petite
Pumpernickel
Port Caramelized Pears and Chèvre on Baguette Rounds
Carolina Pulled Pork with Tangy Slaw on Mini Corn Bread Cakes
Caprese Skewers – Cherry Tomatoes, Fresh Mozzarella and Basil
on Skewers with Olive Oil and Balsamic
Caramelized Apples with Gorgonzola and Toasted Walnuts
served in Belgian Endive Frons
Roasted Pumpkin Soup Shooters with Cinnamon Crème Fraîche

Buffet Options

Lightly Blackened Salmon Skewers
with our Signature Avocado Lime Coulis
Carved Meat Display
Honey Glazed Ham and Herb Turkey Breast
festooned with Winter Greens and Fruits
Assorted Herb Biscuits, Petit Rolls and Baguette
Sausage Charcuterie
Mixed Grill of Sausages with Mustard Sauce
Empanadillas
Homemade Pastry filled with Chilean Beef
Assorted Dim Sum With Dipping Sauces – Won Tons,
Egg Rolls, Potstickers, and more
Italian Seafood Orzo Salad
Squid, Mussel and Shrimp Fennel, Red Onion and
Parsley in with Fresh Lemon Garlic Dressing
Pâté
Homemade Liver Mousse Pate offered with
Cornichon and Baguette
Pesto Stuffed Chicken Breasts
Thyme, Parsley, Parmesan and Pine Nut Pesto rolled with
Fresh Goat Cheese and Minced Shallot with
Roasted Red Pepper Cream
Dan Dan Noodle Salad
Presented in Chinese Food Boxes with Chopsticks
with Julienne of Red Pepper, Scallions,
Toasted Peanuts and Sesame Peanut Dressing
Pumpkin Angnolotti
in a Light Spinach Cream Sauce topped with
Roasted Salted Pepitas
Baked Fresh Fig, Mascarpone and Pesto Torte
with Crusty Baguette and Gourmet Crackers
Grilled Winter Vegetables
Jamaican Jerk Chicken Skewers with a Cucumber-
Cilantro Dipping Sauce
Assorted Dim Sum With Dipping Sauces – Won Tons,
Egg Rolls, Potstickers, and more
Italian Four Layer Terrine
with Mascarpone, Sun Dried Tomato,
Basil Pesto and Kalamata Olives
served with Fresh Baguette
Tuscan Shrimp and Chicken Skewers

Per Person for seven items \$40.00

Happy Holidays Dinners
(For Full Service Staffed Events)

Entrée Options

Butterflied Leg of Lamb
marinated in Yogurt, Rosemary and Garlic
Roasted and Served with Mint Cream on the side

Broiled Red Snapper
Fillets of Red Snapper with Tamarind Sauce of Shallots,
Garlic, Red Chiles, Cilantro & Thai Basil

Roasted Mahi Mahi
with Jerk Seasoning atop Warm Tomato Salsa

Roasted Tenderloin
Tenderloin crusted with Fresh Minced Thyme and Rosemary,
Garlic and Dijon, roasted to Medium Rare,
Sliced and offered with Horseradish Cream

Mindy's Aromatic Chicken Curry
simmered with Madras Curry, Tart Apple, Onion and Potatoes
with a selection of Curry Condiments

Southern Chicken Breasts
Cornbread Apricot Stuffing and Creamy Mustard Sauce

Roasted Chicken Breasts
stuffed with Artichokes and Herbed Chèvre
Roasted Red Pepper Sauce

Poached Asian Salmon
presented with Pickled Ginger and Scallions

Pistachio Crusted Chicken Breasts
with a light Cream Sauce of Dijon, Shallots,
White Wine, Chopped Fresh Basil and Dill

Beef Bourguignon
Traditional Red Wine Braised Beef with Petit Mushrooms,
Pearl Onions and Fresh Thyme

Chicken stuffed with dried Apricots, Raisins, Mushrooms,
Tomatoes and Spinach topped with Cider Vinegar Sauce

Roast Loin of Pork with Apple-Onion Chutney

Pecan crusted Chicken with Bourbon Cream Sauce

Wine-Braised Brisket of Beef with Caramelized Pearl Onions and
Dried Apricots, topped with Merlot Sauce

Grilled Flank Steak with a Bourbon and Gorgonzola Sauce

Roasted Halibut with Potato Horseradish Crust

Mesquite Mixed Grill of Chicken and Steak
with Smoked Tomato Sauce

Side Dish Options

Scalloped Potatoes with Three Cheeses

Corn Pudding

Sweet Corn Soufflé with Leeks and Red Pepper

Minted Saffron Rice
topped with Toasted Pine Nuts

Creamy Mashed Potatoes
with Cheddar and Garlic

Couscous Salad
with a curried Yogurt Dressing tossed with Grated Carrot,
Italian Parsley, Currants, Almonds, Scallions and Red Onion

Wild Mushroom Penne
with Sauté of Wild Mushrooms and Artichokes
in a light Gorgonzola Cream Sauce with
Snow Peas and Toasted Walnuts

Waldorf Salad
Apples with Celery, Radish,
Dried Cranberries, Chopped Toasted Pecans and
Chopped Red Onion in a Creamy Lemon Dressing
atop Radicchio and Watercress

Blanched Asparagus and Green Beans
Presented with Lemon Dill Herbed Cream

Spinach, Ricotta and Basil Puree

Grilled Vegetable Melange

Romaine and Mixed Green Salad
with Irish Cashel Blue Cheese, Cranberries,
Mandarin Oranges & Honey Roasted Pecans

Roasted Red Skinned Potatoes
dressed with Olive Oil and Fresh Rosemary

Creamed Spinach

Roasted Root Vegetables

Traditional Herbed Stuffing

Chicken-Apple Stuffing

Roasted Brussel Sprouts with Pancetta and Onion

Sweet Potato Puree with Brown Sugar and Sherry

Risotto with Leeks and Shiitake Mushrooms, finished with
Truffle Oil

Haricots Verts with Creamy Bacon Vinaigrette

Curried Quinoa Salad with Mango

***2 hors d'oeuvres, entrée, 2 sides, bread and
dessert \$50.00 per person***
***2 hors d'oeuvres, 2 entrées, 3 sides, bread
and dessert \$60.00 per person***



Sweet Endings

Dessert Cheese Display
Including Triple Cream St. Andre, Bel Paese and Gorgonzola on a silver platter
garnished with Figs, Dried Apricots, Roasted Cashews and Grapes
Grainy Walnut Bread, Wheatmeal Crackers and Water Biscuits

Charming Holiday Buche de Noel Cake
available in assorted flavors covered in
Rich Chocolate Ganache with Meringue "Mushrooms"

Assorted Finger Desserts
Miniature Espresso Éclairs
Gingerbread People
Petit Fours and Truffles
Iced Christmas Cookies
Miniature Chocolate Mousse Mice
Swan Cream Puffs

Holiday Cupcakes

Black Forest Cake
with French Cherries and Whipped Cream

Linzer Torte
Hazelnut Crust and Lattice filled with Luscious Raspberry Jam

Rich Chocolate Mousse Cake
layered with Meringue and Hazelnut Waffle Crumble topped with Chocolate Ganache

Chocolate Cream and Raspberry Cake


Winter Fruit Tarts
with Lemon Mascarponee cream

Pear Tart

Opera Cake
Almond Cake with Chocolate Ganache and Coffee Buttercream

Hazelnut Dacquoise Cake
with Candies Chestnuts and Chocolate Ganache

Double Crust Apple Pie



Station Celebrations

*Consider adding a specialty station to your event
and making a distinctly special impression on your guests*

Mashed Potato Bar

Creamy Sautéed Leek Buttermilk Mashed Potatoes
and Yukon Gold Mashed Potatoes
offered in Martini Glasses with toppings including:

Roasted Chicken Ragout

Beef Bourguignon Gravy with Mushrooms

Mediterranean Vegetable Sauté

Creamy Peppercorn Gravy

Sour Cream

Chopped Chives

Crumbled Crisp Bacon

Shredded Cheddar Cheese

Fondue

Classic Swiss Fondue and Chocolate Fondue
with Pre accompanied by the following for dipping:

Pumpernickel and Baguette Bread

Pound Cake Squares

Strawberries, Pineapple, Pretzels

Graham Crackers

Marshmallows

Biscotti

Apple and Pear Wedges

Brownie Triangles

Latke Station

Traditional Potato Latkes

griddled to order with Sour Cream and Apple Sauce

Carvery

Standing Rib Roast

Succulent Roast crusted with Fresh Minced Thyme and Rosemary, Garlic
and Dijon, roasted to Medium Rare, Sliced to order

Horseradish Chive Cream, Three Mustard Sauce, Roasted Garlic Aioli

Petit Rolls, Biscuits and Croissants

Peking Gourmet

Crispy Peking Duckling with Soft Rice Pancakes,

Brushes of Spring Onion, Hot and Spicy Mustard and Hoisin Sauce
carved and presented tableside by an attendant

Fortune Cookies

Sushi Station

A Sushi Chef will roll Sushi upon request
including Nigiri and Maki

Soy Sauce, Wasabi and Daikon Radish

Shrimp Station

Chilled Jumbo Gulf Shrimp in a Silver Punch Bowl
wreathed in Gilded Pine and Holly

Old Fashioned Cocktail Sauce

Zesty Sauce Remoulade

Lime and Lemon Wedges

Three-Apple Applesauce and Sour Cream

French Country Charcuterie

Our Chef's Signature Charcuterie Platter inspired from French Country Butcher Houses.

Platter features a savory array of Country Foie Gras Pate, Liver Mousse Pâté,

Colorful Vegetable Terrine, Smoke Cured Meats, and Saucisson

Cascading Display of Artisan Hearth Baked Breads

Pommeray Mustard, Minced Onions and Cornichons



Bottom's Up

Treat your guests to a holiday-themed cocktail

Frosty Noggin

Rum, Creme de Cacao, Egg Nog, and Vanilla Ice Cream
Blended until Frothy and Garnished with a Rolled Cookie

Rudolph the Red-Nosed Reindeer

Vodka, Pineapple Juice, Cranberry Juice, and Soda Water
Topped with a scoop of Lime Sherbet

Cider Cup

Sweet Cider, Sweet Sherry, Brandy, and Club Soda with Apple Slices

