

Mimmy's House, A Personal Chef Service Catering Menu

Chef Laura Reynolds
518-449-1087

cheflaura@mimmymyhouse.com
www.mimmymyhouse.com

Breakfast Menus

The Deluxe Continental Buffet - \$12.00/pp

A Minimum of 10 people required

- ❖ Assorted Pastries
- ❖ Bagels w/Cream Cheese and Butter
- ❖ Quick Breads Served w/Fruit Spread
- ❖ Fresh Fruit Salad
- ❖ Coffee and Tea
- ❖ Juice

The Corporate Buffet - \$22.50/pp

A Minimum of 10 people required

- ❖ The Deluxe Continental +
- ❖ Breakfast Casserole or Quiche
- ❖ Stuffed French Toast or French Toast Bake
- ❖ Bacon & Sausage
- ❖ Roasted Potatoes
- ❖ Sparkling Water and Gourmet Hot Chocolate
- ❖ Bottled Water

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We accept Cash, Check, and Pay Pal

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At any time the Chef has the right to refuse a party, however will refer you to another catering company when applicable.

Prices may vary slightly based on fluctuating fair market value.

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Lunch Menus

A Minimum of 10 people required

Custom Designed Menus and Prices Available Upon Request

Mary's Luncheon: \$250.00

Serves 10

A mixed assortment of our signature sandwiches, your choice of one of our signature salads, and your choice of one of our homemade signature soups, served with homemade bread, and baked-from-scratch chef's choice dessert tray.

Our Homemade Soups

- ❖ Creamy Turkey, Spinach, and Brown Rice Soup
- ❖ Grandma Mimmy's Corn Chowder with Bacon and Potato
- ❖ Split Pea With Ham
- ❖ Minestrone Soup
- ❖ Beef Barley Soup
- ❖ Butternut Soup
- ❖ Clam Chowder
- ❖ Creamy Tomato Basil
- ❖ Chili Hamburger Soup
- ❖ Black Bean
- ❖ Chicken Noodle with Vegetables
- ❖ French Onion Soup
- ❖ Cream of Broccoli with Cheddar Cheese
- ❖ Zuppa De' Pesce (for additional cost for exotic seafood; call for details)

The Salad Bar

- ❖ Mixed Garden Salad
 - ❖ Caesar Salad
 - ❖ Chicken Caesar Salad
 - ❖ Spinach Salad
 - ❖ Greek Salad
 - ❖ Pasta Salad
 - ❖ Anti-Pasta Salad
 - ❖ Broccoli Slaw
 - ❖ Waldorf Salad
 - ❖ Fruited Chicken Salad w/ Almonds (for addition cost)
 - ❖ Cobb Salad
 - ❖ Macaroni Salad
 - ❖ Potato Salad
 - ❖ Couscous
 - ❖ Three Bean Salad
- Add Chicken, Salmon, or Steak to any salad (for additional cost)**

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Our Signature Sandwiches

All sandwiches served with lettuce, tomatoes, and real Hellman's Mayo

- ❖ **The Abraham:** Black Forest Ham Served On Pumpnickel Bread with Dijon mustard, and Swiss Cheese
- ❖ **The Matthew:** Oven Roasted Turkey Breast Served with a Cranberry Mayo, Herbed Stuffing with Craisins, and Served on Homemade White Bread
- ❖ **The Jonah:** Albacore Tuna, Red Onion, Celery, Leaf Lettuce, and Tomato
- ❖ **The Esther:** A Vegetarian Medley Served with Sharp Cheddar Cheese, Served On Multigrain Bread
- ❖ **The Trinity:** A BLT Triple Decker Bacon, Lettuce, and Tomato Sandwich
- ❖ **The Peter:** Egg Salad, with Onion, Celery, and Lettuce Served on Oatmeal Bread
- ❖ **The Eve:** Fruited Chicken Salad with Mandarin Oranges, Green and Red Grapes, and Sliced Almonds
- ❖ **The Thaddeus:** Roast Beef, Russian Dressing, Munster Cheese, and Cole Slaw, served on Marble Bread
- ❖ **The Paul:** Roast Pork Tenderloin, Swiss Cheese, Hearty Dijon Mustard
- ❖ **The John:** An Italian Mixed Served with Pepperoni, Salami, Ham, Provolone Cheese, and Oil and Vinegar

Desserts- Varied Prices

- ❖ Black Espresso Kahlua Cake
- ❖ Apricot Almond Amaretto Pound Cake W/ Apricot Brandy
- ❖ Apple Walnut Raisin Cake W/ Cream Cheese Frosting
- ❖ Pumpkin Cheesecake W/ Gingersnap Pecan Crust
- ❖ New York Style Cheesecake (Cherry, Raspberry, Strawberry Topping)
- ❖ Philadelphia Cream Cheese Fruit Cake
- ❖ Blackberry Bird's Nest
- ❖ Assorted Homemade Pies
- ❖ Assorted Cookies
- ❖ Assorted Cookie and Brownie Bars

Beverages

Rates

❖ Soda		\$2.00
❖ Juice		\$2.50
❖ Bottled Water		\$1.50
❖ Bottled Sparkling Water		\$2.50
❖ Coffee/ Tea	\$1.50/single serving	\$18.00/Gallon
❖ Fruit Punch	\$1.50/single serving	\$45.00/Gallon

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Hors D'oeuvres

A minimum of 50 pieces for a small platter and 100 pieces for a large platter

Medium End Items

- ❖ Tomato, Feta, and Olive Salad with Flat Bread Wedges
- ❖ Garlic Cheese dip with Assorted Butter Crackers
- ❖ Vegetable Platter with Dip
- ❖ Seven Layer Bean Dip with Tortilla Chips
- ❖ Vegetable Spinach Dip with Pumppernickel Bread Bowl
- ❖ Ham Pickle Pinwheels
- ❖ Chicken Pesto Pizza Bites
- ❖ Swedish Meatballs
- ❖ Italian Meatballs with Sauce
- ❖ Cheesy Artichoke Cups
- ❖ Hot Chicken Mini Kabobs
- ❖ Crabmeat Mold With Assorted Wholegrain Crackers
- ❖ Fruit Platter with Yogurt Dip
- ❖ Apple Horseradish Meat Balls with Sweet and Sour Sauce
- ❖ Cheese and Fruit Board
- ❖ Refried Bean and Cheesy Jalapeno Dip with Chips

High End Items

- ❖ Cheese Fondue with Fruit, Vegetables, and Bread For Dipping
- ❖ Prosciutto with Marinated Melon
- ❖ Baked Brie with Cranberry Sauce and Apple Wedges
- ❖ Brochette Bar
- ❖ Coconut Chicken or Shrimp with Sweet and Sour Sauce
- ❖ California Rolls
- ❖ Cool Salmon Canapés
- ❖ Apricot Teriyaki Chicken Tenders with Pecans
- ❖ Grilled Sesame Chicken with Raspberry Sauce
- ❖ Stuffed Mushrooms With Crabmeat
- ❖ Shrimp Cocktail - Extra Large
- ❖ Shrimp Cocktail - Jumbo

Please Note: There will be a \$1.50 per person charge for all tableware products for all catered cocktail parties and half/ full tray events only.

There will also be a flat rate fee for delivery of \$50.00 for all Cocktail Parties and for Full and Half Tray Events. Any party over 30 miles from Mimmy's House will have an additional delivery fee. Please call Chef Laura for details.

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Mimmy's House Dinner Menus

A minimum order of \$250.00

Serves 6-8

Serves 15-20

Seafood

❖	Italian Style Tilapia	\$50.00	\$100.00
❖	Apple Horseradish Salmon	\$65.00	\$130.00
❖	Poached Salmon with Caper Sauce	\$65.00	\$130.00
❖	Salmon with Lemon Dill Sauce	\$65.00	\$130.00
❖	Shrimp or Scallop Scampi	\$85.00	\$165.00
❖	Zuppa de Pesce	\$26.00/pp	
❖	Citrus Salsa Swordfish	\$26.00/pp	

Chicken

❖	Chicken Marsala	\$50.00	\$95.00
❖	Apricot Teriyaki Chicken with Pecans	\$50.00	\$95.00
❖	Chicken Cacciatore	\$50.00	\$95.00
❖	Chicken Divan	\$50.00	\$95.00
❖	Chicken Florentine	\$50.00	\$95.00
❖	Chicken Kiev	\$50.00	\$95.00
❖	Lemon Pineapple Baked Chicken	\$50.00	\$95.00
❖	Stuffed Chicken Breast	\$50.00	\$95.00
❖	Chicken Parmesan	\$45.00	\$85.00
❖	Herbed Chicken Mozzarella	\$45.00	\$85.00

Beef, Pork, Veal

❖	Pork with Mango Jalapeno Chutney	\$65.00	\$120.00
❖	Lemon Rosemary Roast Pork	\$60.00	\$110.00
❖	Beef Stroganoff	\$85.00	\$155.00
❖	Beefy Onion Sirloin Tip Roast	\$75.00	\$145.00
❖	Marinated Beef Tips	\$85.00	\$165.00
❖	Beef Bourguignon	\$85.00	\$165.00
❖	Pepper Steak	\$75.00	\$145.00
❖	Beef or Pork Coconut Curry	\$75.00	\$145.00
❖	Veal Parmesan	\$60.00	\$110.00
❖	Veal Scaloppini	\$65.00	\$120.00
❖	London Broil	\$75.00	\$145.00
❖	Sam Adams Strip Steaks	\$26.00/pp	

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Mimmy's House Dinner Menus Cont.

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<u>Pasta and Vegetarian Dishes</u>		<u>Serves 6-8</u>	<u>Serves 15-20</u>
❖	Spaghetti and Marinara Sauce	\$25.00	\$45.00
❖	Baked Ziti with Meat	\$30.00	\$55.00
❖	Cheese or Portabella Ravioli	\$35.00	\$65.00
❖	Tortellini	\$40.00	\$70.00
❖	Eggplant Parmesan	\$30.00	\$55.00
❖	Fettuccini Alfredo	\$25.00	\$45.00
❖	Macaroni and Cheese	\$35.00	\$65.00
❖	Lasagna: Classic, Chicken Cacciatore, Vegetarian, or Roasted Vegetable with Sausage	\$45.00	\$85.00
❖	Curried Cauliflower Stew	\$35.00	\$65.00
❖	Butternut Squash Kale Risotto	\$30.00	\$55.00
❖	Add Meat, (Beef, Shrimp, Chicken)	\$5.00/pp	
<u>Hot Side Dishes</u>		<u>Serves 6-8</u>	<u>Serves 15-20</u>
❖	Green Beans With Almonds	\$25.00	\$50.00
❖	Green Beans Wrapped in Bacon	\$25.00	\$50.00
❖	Green And Waxed Beans	\$20.00	\$40.00
❖	Green Bean Casserole	\$25.00	\$50.00
❖	Ginger Glazed Carrots	\$25.00	\$50.00
❖	Roasted Baby Carrots	\$20.00	\$40.00
❖	Dill Carrots and Pea Pods	\$25.00	\$50.00
❖	Garlic Greens and Beans	\$25.00	\$50.00
❖	Green Beans, Leeks, and Nuts	\$25.00	\$50.00
❖	Buttered Green Beans	\$20.00	\$40.00
❖	Green Beans with Honey and Cranberries	\$25.00	\$50.00
❖	Seasonal Vegetable Medley	\$30.00	\$60.00
❖	Roasted Cauliflower and Mushrooms	\$25.00	\$50.00
❖	Roasted Root Vegetables	\$30.00	\$60.00
❖	Roasted Balsamic Onions	\$25.00	\$50.00
❖	Squash and Tomatoes with		
	Black Beans and Green Beans	\$30.00	\$60.00
❖	Roasted Asparagus	\$30.00	\$60.00
❖	Italian Stewed Tomatoes	\$20.00	\$40.00

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<u>Potatoes</u>	<u>Serves 6-8</u>	<u>Serves 15-20</u>
❖ Roasted Herb Potatoes	\$30.00	\$60.00
❖ Potatoes Au Gratin	\$35.00	\$70.00
❖ Roasted Sweet Potatoes	\$30.00	\$60.00
❖ Roasted Honey Sweet Potatoes	\$35.00	\$70.00
❖ Sweet Potato Casserole	\$35.00	\$70.00
❖ Harvest Mash	\$35.00	\$70.00
❖ Baby Red Potato with Rosemary	\$35.00	\$70.00

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<u>Beverages</u>		<u>Rates</u>
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Service Ware

❖	Tableware: Plates, Napkins, Silverware, Cups (For Cocktail Parties and Half/ Full Tray Orders Only)	\$1.50/pp
❖	Disposable Chaffing Dishes	\$10.00 Each
❖	Sterno	\$2.50/can
❖	A Flat Rate For Delivery (For Cocktail Parties and Half and Full Tray Orders Only)	\$50.00
❖	Extra Delivery Charge Over 30 Miles	Please Call For Details
❖	Table Cloth Rentals	Prices Vary Please Call For Prices
❖	Punch Fountain	Prices Vary Please Call For Prices
❖	Silver Chaffing Dishes	Prices Vary Please Call For Prices

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We Look Forward To Serving You Soon.