

## BUFFET

**\$38.95pp • Three Hour Party** 50 Adults Minimum  
Available Saturday & Sunday 11:00AM – 3:30PM  
Children 1-3 yrs. old \$5pp • Children 4-10 yrs. old \$16pp

**Caesar Salad • Field Green Salad**  
**Fresh Baked Breads & Butter**  
**Choice of Four Passed Hors d'Oeuvres**  
**Choice of Three Entrées**  
**Vegetable & Roasted Potatoes**  
**Fresh Berries & Cream • Coffee, Tea, Soda**

Add'l Entrée Choices \$6pp • Add'l Hors d'Oeuvres \$5pp

### ADDITIONAL STATIONARY PLATTERS

**Fresh Vegetable Crudités** \$5pp  
**Grilled Vegetable Platter** \$5pp  
**Fresh Mozzarella, Tomato, Basil & Olive Oil** \$6pp  
**Chilled Shrimp Cocktail Platter** \$11pp  
**Imported Cheese Display** \$7pp

## MIM'S BRUNCH

**\$36.95pp • Three Hour Party • Buffet Style**  
50 Adults Minimum  
Available Saturday & Sunday 11:00AM – 3:30PM  
Children 1-3 yrs. old \$5pp • Children 4-10 yrs. old \$16pp

**Caesar Salad • Field Green Salad**  
**Omelet Station • Crisp Bacon • Mini Bagels**  
**Assorted Mini Muffins • French Toast**  
**Three Cheese Quiche • Housemade Home Fries**  
**Choice of Pasta Entrée**  
**Choice of Chicken Entrée • Fresh Berries & Cream**  
**Grilled Vegetable Platter • Coffee, Tea, Soda**

**ADDITIONS: Stationary Platters** (see menu)  
**Poached Salmon** \$5pp • **Nova Salmon** \$5pp  
**Mimosas & Bloody Marys** (unlimited) \$11pp

## SIT DOWN MENU

Monday – Thursday 3:30PM – 9:00PM 15 Adults Minimum  
Saturday & Sunday 11:00AM – 3:30PM 50 Adults Minimum

### ALL SIT DOWN PACKAGES INCLUDE:

#### Coffee, Tea & Soda

Friday & Saturday Night + \$10pp

#### PACKAGE – A \$42.95pp includes:

##### Family Style Appetizers

Choose two Hors d'Oeuvres

**Salad** Choice of Caesar or Field Green

**Pasta** Choose one

**Entrées** Choose three

**Dessert** Mim's Dessert Samplers

#### PACKAGE – B \$37.95pp includes:

##### Family Style Appetizers

Choose two Hors d'Oeuvres

**Salad** Choice of Caesar or Field Green

**Entrées** Choose three

**Dessert** Mim's Dessert Samplers

#### PACKAGE – C \$32.95pp includes:

**Salad** Choice of Caesar or Field Green

**Entrées** Choose three

**Dessert** Mim's Dessert Samplers

## MID-WEEK LUNCHEON MENU

Monday – Friday 11:30AM – 2:00PM 10 Adults Minimum

### ALL LUNCHEON PACKAGES INCLUDE:

#### Coffee, Tea & Soda

#### PACKAGE – A \$29.95pp includes:

##### Family Style Appetizers

Choose two Hors d'Oeuvres

**Salad** Choice of Caesar or Field Green

**Pasta** Choose one

**Entrées** Choose three

**Dessert** Mim's Dessert Samplers

#### PACKAGE – B \$26.95pp includes:

##### Family Style Appetizers

Choose two Hors d'Oeuvres

**Salad** Choice of Caesar or Field Green

**Entrées** Choose three

**Dessert** Mim's Dessert Samplers

#### PACKAGE – C \$23.95pp includes:

**Salad** Choice of Caesar or Field Green

**Entrées** Choose three

**Dessert** Mim's Dessert Samplers

**Beverage options are available for each plan**

## BEVERAGE OPTIONS Three Hours (\$5 per person, per hour after three hours)

**TWO HOUR COCKTAIL PARTY** \$38pp  
Premium Bar Package, Choice of Five Passed Hors d'Oeuvres

**THREE HOUR COCKTAIL PARTY** \$45pp  
Premium Bar Package, Choice of Five Passed Hors d'Oeuvres

**ULTRA PREMIUM PACKAGE** \$30pp  
Imported Beer, Craft Beer, Premium Wine  
Premium Liquor: Grey Goose, Patron, Cordials, Martinis

**PREMIUM PACKAGE** \$25pp  
Imported & Domestic Beer, House Wine  
Premium Liquor: Dewar's, Bacardi, Beefeater, Absolut

**BEER & WINE PACKAGE** \$15pp  
Domestic Tap Beer & House Wine

**CHAMPAGNE PUNCH** \$9pp

All catering prices subject to NYS sales tax & 20% gratuity. Cash deposits & agreements required for all parties. Cash or credit card payment only (sorry no checks). Sample prices/subject to change.

## HORS D'OEUVRES

**Chili Pop Shrimp** sweet chili sauce

**Fried Mozzarella in Carrozza**  
pomodoro dipping

**Brie Pretzel** brown sugar, fig jam

**Mini Grilled Cheese** Vermont cheddar &  
smoked gouda, tomato soup shooter

**Tri-colored Tortellini Sticks** pesto aioli

**Coconut Chicken** orange mango dipping

**Buffalo Chicken Spring Rolls** bleu cheese dipping

**Parmesan Artichoke Risotto Cake**  
pomodoro dipping

**Crispy Brussel Sprouts** lemon caper aioli

**Sliced Steak Crostini** horseradish cream

**Cocktail Franks in the Blanket** honey mustard

**Carolina BBQ Pulled Pork Sliders** coleslaw

**All Natural Prime Angus Burger Sliders**

**Burrata Crostini** pesto oil

## MIM'S KIDDUSH

**\$36.95pp • Three Hour Party • Buffet Style**

Available Saturday & Sunday 11:00AM – 3:30PM

Children 1-3 yrs. old \$5pp • Children 4-10 yrs. old \$16pp

**Whitefish Salad • Tuna Salad • Caesar Salad**

**Country Chicken Salad**

**Mim's Field Green Salad • Omelet Station**

**French Toast • Three Cheese Quiche**

**Bagels & Muffins • Fresh Berries & Cream**

**Housemade Home Fries**

**Grilled Vegetable Platter • Coffee, Tea, Soda**

**ADDITIONS: Stationary Platters** (see menu)

**Poached Salmon** \$5pp • **Nova Salmon** \$5pp

## ENTRÉES

**Sautéed Chicken**

Roma tomatoes, basil, fresh mozzarella,  
lemon scampi olive oil

**Chicken w/ Granny Smith Apples**

grilled sweet potatoes, candied walnuts,  
Hudson Valley cider riesling sauce

**Chicken**

francaise, parmigiano, marsala

**Chicken Paillard/Milanese**

grilled or milanese, baby arugula, cherry tomatoes,  
fresh mozzarella, grilled onions, red wine vinaigrette

**Mim's Homemade Macaroni & Cheese**

cheddar cheese, American cheese, fresh cream

**Penne**

choice of: ala vodka, pomodoro or

spinach, fresh mozzarella, sun-dried tomatoes,  
basil, lemon garlic olive oil or

spinach, grilled portobello mushrooms,  
gorgonzola, porcini mushroom sage, cream sauce

**Sole** scampi, francaise, oreganata

**Grilled Scottish Salmon** stone mustard demi

**Grilled Salmon Napoleon**

portobello mushrooms, spinach, almonds,  
goat cheese, balsamic thyme glaze

**Sesame Crusted Tuna**

sweet corn & edamame succotash,  
wasabi cream & soy ginger (add \$5pp)

**Zucchini Linguine**

baby shrimp, roasted tomato-garlic-white wine broth

**Sliced Marinated Skirt Steak**

garlic sautéed spinach

**All Natural T-Bone Steak 16oz**

(sit down only) (add \$8pp)

*Custom Vegan, Vegetarian & Gluten free  
menus are available upon request*

**wiwi's**  
KITCHEN & COCKTAILS

A CONTEMPORARY AMERICAN BISTRO

**CATERING**

235 Roslyn Road • Roslyn, NY  
516-625-7305

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