



## HOLIDAY CELEBRATIONS . WINTER GATHERINGS

### GENERAL INFORMATION

Mintáhoe is pleased to offer you our Apples Catering menu. We pride ourselves in offering creative cuisine and culinary currents. Our goal is to use only the freshest of ingredients in preparing our cuisine, including locally and regionally grown products whenever possible. Your Event Consultant will help you customize a menu for your event that suits your personal style and taste. Bon Appétit!

#### SETUP AND SPECIAL NOTES

Apples provides the following items for your selected dinner menu packages:

Ivory table linens  
Ivory or black tent-folded napkins  
Ivory or black cocktail napkins  
Appropriate china, glassware, and flatware  
Table accoutrements  
Two votives per dining table, and one votive per cocktail table (site restrictions apply)  
Catering cloths for buffet and beverage tables  
Professional and accommodating service staff

Other menus vary with what is included. Please check with your Event Consultant for further information on serviceware and sets provided with other menus, as well as the delivery and service charges for events catered to your location of choice.

#### AGREEMENT

To confirm your catering reservation an accepted catering agreement and deposit will be requested. A payment schedule will be outlined in your catering agreement. Depending upon the nature and/or date of the event, minimums will be requested. The appropriate taxes, delivery and 18% house service are added to menu items. The house service charge is not a gratuity nor is it the property of any one employee, and will be dispersed at the discretion of management. Some facilities to which Apples caters may have a catering fee that is assessed in addition to the facility rental. When applicable, this fee will be added to your invoice.

#### SERVICE PERSONNEL

Depending upon the nature of your event, the needs for service personnel will vary. In the menu package we include professional and accommodating service staff appropriate for your gathering. Special services including on-site Chefs, Chef Attendants and Event Captains, or extended service times will be calculated on an á la carte basis. Generally, the Event Captain and Bartender for your event will be calculated beginning an average of four hours prior to your event through two hours after the end of the event, unless your gathering requires special services or extended time requirements.

Charges for Apples Catering staff per person are as follows:  
30.00 per hour per Event Captain  
25.00 per hour per Bartender  
100.00 per Chef or Culinary Attendant

Per quote for specialty service or subcontracted services.

#### BAR AND BEVERAGES

At all Mintáhoe venues, and many outside facilities, Apples will gladly arrange any bar and beverage service you desire. Please check with your Event Consultant regarding our inclusive beverage service packages and á la carte beverage arrangements.

#### Florals, Decor, Entertainment and Rentals

Apples can make recommendations or arrange for florals, music, entertainment, specialty linens, or other rentals to make your event truly complete.

PLEASE NOTE All menus and prices are subject to change. Some menu items may be seasonal and subject to market pricing.



## HOLIDAY CELEBRATIONS . WINTER GATHERINGS

### A SWEET AND SAVORY START

Decorated with artichokes and shell-on nuts displayed among textured fabrics and iridescent organza, this station provides a warm welcome to your guests. Equally welcoming are this festive station's items, which include:

An array of cheeses including Stilton, aged cheddar, Humbolt fog, smoked gouda, herbed goat, colby and dill havarti are served with plain and cheddar flatbreads, sweet and salty crackers, fruited breads, hard and soft breadsticks and crusty artisan breads;

Plum jam, honey pear preserves, Saba balsamic vinegar spread, olive oil, Spanish quince paste, honey apple spread, olive tapenade and bowls of figs and almonds to adorn your cheeses and breads;

Platters of winter fruits and berries including frosted grapes, orange wedges and wheels, green and red grapes, strawberries, raspberries and melons garnished with fresh mint leaves and dried apricots and pears.

### FIRESIDE GRATIN WARMERS

*50 servings per*

#### GARLIC, ONION AND GOAT CHEESE

Baked goat cheese with roasted garlic and caramelized yellow onions served with crostini and flatbreads

#### CHEESY POTATO ONION

Gruyere and parmesan cheeses, Yukon golds and thinly sliced onions in a cream base served with crostini and flatbreads

#### PORCINI FONDUE WITH HAM

Porcini mushrooms, garlic, Sauvignon Blanc, Swiss cheese and ham served with crusty ciabatta bread for dipping

### EMBELLISHMENTS

*50 servings per*

#### BRIE WITH CARAMELIZED APPLES

Rich, creamy wheel of brie with caramelized apples, garnished with dried fruits and nuts served with French breads

#### WINTER ROASTED VEGETABLE PLATTER

Brussel sprouts, carrots, squash, red skin-on potatoes, yams and bell peppers with rosemary gorgonzola walnut and creamy white bean dips

#### PEPPERED TURKEY BREAST

Sliced tender turkey breast garnished with glazed pears and served with smoked bacon aioli, apple chutney and wild rice rolls

#### BOURBON PECAN APPLE JACK PORK LOIN

Sliced pork loin garnished with glazed apples and served with smoked bacon aioli, apple chutney and wild rice rolls

#### CHILLED SHRIMP PLATTER

Bourbon laced cocktail sauce, lemon zest aioli and julienne carrot cucumber salad

#### LOBSTER PLATTER

Chilled fresh lobster served with chili lime butter and citrus salsa with lemon dill focaccia



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### APPETIZERS

#### PARTRIDGE PEAR SPOONS

Pastry shell filled with pear and brie garnished with chopped walnuts

#### SPICY GARLIC AND LEMON SHRIMP

Succulent shrimp in a garlic, shallot and lemon sauce served atop a crostini

#### CHIMICHURRI BEEF TOASTS

Cumin-rubbed tenderloin with a vibrant herb-mint chimichurri sauce served atop a crostini

#### WHITE BEAN, SUN-DRIED TOMATO AND FETA BITES

Crisp miniature toasts topped with sautéed mixture of white beans, tomatoes, basil, parmesan and feta

#### BLINIS MINT-INI'S

Served with crème fraiche, smoked salmon and caviar

#### ROQUEFORT GRAPES

The perfect blend of sweet and savory! Green grapes rolled in bleu cheese and crushed pistachios

#### BLUE FIGS

Figs stuffed with a Saga bleu cheese mousse

#### TROUT TASSIE

Smoked trout salad in a tzatziki sauce placed on a fresh cucumber cup

#### TURKEY CRANBERRY SCONE

Orange thyme scones topped with roasted turkey, cranberry coulis with a skewered cranberry garnish

#### WINTER SOUP SHOOTERS

*Select two of the following*

Creamy Tomato Mint

White Corn and Crab Chowder

Gingered Carrot

Black and White (*cheddar cheese and black bean*)

Butternut Squash and Sage



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### HOLIDAY DINNER BUFFETS

*All holiday buffets include market breads with creamery butter, regular and decaf coffee with cream and sugar and choice of two salads*

#### ENTRÉES

##### SPICE-RUBBED TURKEY BREAST

*with tangerine cranberry sauce*

Skillet roasted root vegetables

Yukon spears with parmesan rosti

##### PORK ROAST

*with winter fruits and port sauce atop a bed of cranberry walnut wild rice stuffing*

Truffled potato purée with mascarpone

Sautéed winter vegetables

##### ROASTED BEEF TENDERLOIN

*with porcini peppercorn sauce*

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##### ROASTED FREE-RANGE WING TIPPED CHICKEN BREAST

*with port and black currant sauce*

Asiago and sage mashed potatoes

Broccoli amandine

#### SALAD OPTIONS

##### Wild Rice Salad

Minnesota wild rice and hazelnuts tossed in Frangelico vinaigrette and served atop organic greens

##### Treasure of the Woods Salad

Wild mushrooms, asparagus, artichokes and walnuts nestled in scattered field greens and drizzled with applewood vinaigrette

##### Traditional Caesar Salad

Crisp romaine dressed with our house-made Caesar dressing topped with fresh parmesan and croutons

##### Balsamic Tomato Salad

Mixed greens, sliced ripe tomatoes mixed with red onions and Saga bleu cheese in a balsamic dressing

##### Walnut and Beet Salad with Feta

Winter greens with diced beets, walnuts and feta cheese in a walnut vinaigrette



## HOLIDAY CELEBRATIONS . WINTER GATHERINGS

### HOLIDAY TABLESIDE ENTRÉES

*All holiday entrees include market breads with creamery butter, gourmet organic coffee with cream and sugar, and a choice of a salad*

#### ENTRÉES

##### LEMON PEPPER PASTA WITH ASPARAGUS

Bowtie pasta tossed in a light lemon-infused olive oil sauce with fresh asparagus

##### MAHI MAHI WITH GINGER CARROT PURÉE

Butter infused mashed potato nest with wilted garlic spinach

Turnip and carrot medley

##### MAPLE PEPPER ROASTED CHICKEN ROULADE

*with wild rice and smoked Gouda*

Mashed sweet potatoes

Haricot verts with red onions and peppers

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### SEASONAL SWEETS

#### MILK CHOCOLATE CINNAMON MOUSSE TORTE

Cinnamon genoise layered with milk chocolate mousse enrobed in a cinnamon buttercream frosting

#### MINIATURE SWEET SHOOTERS

*Miniature parfait shooters with up to three different enticing flavors chosen from the assortment below*

Black Forest cheesecake

Classic tiramisu

Plum eggnog

Devil's food raspberry

Pumpkin praline

Cranberry gelee ganache

#### MINIATURE DESSERT COLLECTION

*Select five miniature desserts from the assortment below, average serving is three items per person*

Sugar plums

Chocolate covered caramel popcorn lollipops

Cinnamon hazelnut cones

Irish creme brownie bites

Spiced truffles

Apple cinnamon mousse tartlets

Strawberry balsamic ganache tartlets

White chocolate peppermint creams

Raspberry almond meringues

Blueberry lemon crumbles

Grasshopper squares

Peanut butter fudge cups

### CELEBRATION LIBATIONS

#### GOURMET COFFEE AND HAUTE CHOCOLATE BAR

Gourmet coffee and divine hot chocolate served with peppermint and cinnamon sticks, grated chocolate, chocolate covered coffee beans, chocolate syrup, vanilla beans and chantilly whipped cream

#### VANILLA CHERRY FIZZ

Vanilla vodka, Coca-Cola and cherry juice garnished with a cherry

#### MISTLETOE BELLINI

Rosé sparkling wine, splash of cranberry juice and a sugar cube, garnished with a fresh mint leaf

#### APPLES EGGNOG

Calvados apple brandy and Apples' signature eggnog, garnished with nutmeg

#### WHITE CHOCOLATE MARTINI

Vodka, Godiva white chocolate liqueur and white crème de cacao with drizzled chocolate syrup