



CORPORATE EVENTS . SOCIAL 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

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

Our professional and accommodating staff is at your service to make your event proceed smoothly. Depending upon the nature of your event, the needs for service personnel will vary. Generally, the service for your event (with the exception of culinary or specialty service staff) 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 service staff per person are as follows:
30.00 per hour per Event Captain
25.00 per hour per Server
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, Decoratives, 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.



BREAKFAST BUFFETS

Includes serveware appropriate to the menu presentation and linens for the buffet presentation. Priced per person.

URBAN CONTINENTAL

Assortment of scones, cinnamon rolls, muffins, fruited breads and mini croissants served with lemon curd, raspberry and apricot preserves, sweet cream butter and honey almond butter

Regular and decaf coffee, orange juice

HEALTHY EXPRESS "GRAB 'N GO" CONTINENTAL

Assorted low-fat muffins, breakfast bars, whole fruits and individual yogurts

Served with regular and decaf coffee and hot tea with lemon and individual bottles of orange, cranberry and apple juices

UPTOWN BRUNCH

Smoked salmon with capers, hard-boiled eggs, onions, olives, dill cream cheese and spicy stone-ground mustard

Assorted bagels and croissants with spreads including herbed garden cream cheese, smoked salmon, honey almond butter, raspberry preserves and wildberry cream cheese

Egg fritatta with Boursin cheese and choice of ham, bacon or sausage (vegetarian, pork or turkey)

Fresh fruit salad

Gourmet cheeses with crackers and breads

Regular and decaf coffee with assorted syrups, whipped cream, swizzle sticks, cream and sugar, orange juice, cranberry sparkling juice

ALL AMERICAN BREAKFAST BUFFET

Egg Strata, Yukon gold potato soufflé with leeks and peppers

Choice of bacon, maple pepper ham* or mesquite smoked turkey*

Assorted scones, rolls, muffins and fruited breads

Spinach salad with kiwi, oranges, strawberries and a citrus vinaigrette

Served with regular and decaf coffee and hot tea with lemon and individual bottles of orange, cranberry and apple juices

*Can be chef-carved



A LA CARTE BREAKFAST ADD-ONS

All performance stations have a 50 person minimum and require one chef per 50 guests.

OMELET PERFORMANCE STATION

Whole fresh eggs (or egg whites) with choice of six of the following fillings: cherrywood-smoked bacon, country sausage links, mesquite turkey, cured ham, smoked salmon, wild mushrooms, white cheddar, aged cheddar, gruyère, asiago, parmesan and basil herbed cheese, fresh chopped spinach, asparagus, yellow squash, zucchini, bell peppers, leeks, sliced green onions, and fresh tarragon, basil, oregano and thyme

CRÊPE PERFORMANCE STATION

Made-to-order crêpes with assorted fillings including chicken, shrimp, mushrooms, asparagus, spinach, bechamel sauce, berry compote, cinnamon apples, port poached cherries, cheddar rarebit, caramel sauce, fresh whipped cream, chocolate sauce

WAFFLE PERFORMANCE STATION

Belgian waffles with assorted toppings including raspberries, blueberries, peaches, strawberries, powdered sugar, chocolate chips, maple syrup, blackberry syrup, honey almond butter and fresh whipped cream

YOGURT & CEREAL BAR

An array of cold cereals from Minnesota's own General Mills. Assortment may include Wheaties, Cheerios, Kix or Lucky Charms 2% milk, non-fat milk, and sugar along with Vanilla and strawberry yogurt served with toppings of harvest granola, coconut, raisins, golden raisins, dried apricots, and fresh seasonal fruits and berries. Groups of fewer than 50, assortment may vary

GOURMET CARAMEL ROLLS

Start your morning with this indulgent caramelicious treat!

GOURMET CINNAMON ROLLS

This large gooey cinnamon and icing laced sweet roll redefines decadence

FRESH FRUIT PLATTER

Sliced and whole fresh seasonal fruits which may include pineapple, strawberries, grapes, honeydew, star fruit and canteloupe

WHOLE FRESH FRUIT

COFFEE - OR - ICED COFFEE BAR

Plated breakfast menus are available. Please check with your Event Consultant for details and pricing.



APPLES ONE PLATE LUNCHES

Our plated lunch menus include organic coffee with condiments and artisan breads and butter. Menus are presented with ivory linens for guest dining tables and complete china service.

COBB LETTUCE SALAD

Chicken and ham on a bed of mixed greens, diced tomato, avocado, hard-boiled eggs, bacon bits and bleu cheese crumbles served with a creamy buttermilk herb dressing

SOUTHWESTERN CHICKEN SALAD

Marinated grilled chicken served warm atop fresh romaine with diced tomato, black beans, shaved manchego, jicama and roasted corn with cilantro lime dressing and garnished with cilantro and a lime wedge

GRILLED TENDERLOIN SALAD

Grilled tenderloin served warm on organic greens with roasted red peppers, sweet red onions, mango, black bean salsa and tortilla strips in a cilantro vinaigrette

TRIO OF MINIATURE SANDWICHES*

Veggie mini-croissant with boursin cheese spread, sliced tomatoes, cucumbers, onions and lettuce

Turkey and cheddar with tomato, lettuce and mayonnaise on tomato focaccia bread

Grilled Chicken breast with hoisin sauce on a sesame-dusted bread

Trio served with fresh fruit salad

*Sandwiches can be served alone or as half-sandwiches with a side of Caesar or our House salad made of mixed greens with green apple, carrots, cherry tomato wedges and balsamic vinaigrette

All meals include a pre-set dessert choice of one of the following:

Individual fruit tart

Individual chocolate raspberry tart

Vanilla cheesecake with fresh berries

Chipotle apple pecan cake with spicy caramel glaze



BREAKS

Our break menus include organic roast coffee with condiments. Minimum order of 20 servings required.

THE ENERGIZER

Fruit platter

Assorted energy bars

Rice Krispie bars dipped and then drizzled with chocolate

Flax rice krispie bars

Iced coffee bar with cold coffee, syrups and assorted toppings

TUSCAN TABLE

Genoa salami, prosciutto wrapped melon, smoked turkey, provolone and mozzarella, roasted red peppers, marinated artichoke hearts, olives and pepperoncini served with crackers, sourdough baguettes, hard breadsticks, olive oil and balsamic vinaigrette

AFTERNOON GARDEN

Platters of fresh sliced veggies served with creamy pistachio pesto dip and buttermilk ranch dip

Domestic & imported cheese tray with crackers and flatbreads

SWEET TREATS

Assortment of homemade macaroons, double chocolate chip cookies, mini green tea cupcakes

Chocolate-covered fruit

SOUTH OF THE BORDER

Tri colored tortilla chips and root vegetable chips

Pico de gallo, guacamole, chunky tomato salsa

Lime cornmeal cookies

Tortilla pinwheels filled with cream cheese, chilies and olives

THE CANDY JAR

Looking for something sweet? Ask your Event Consultant about creating a custom "Candy Jar" buffet for your guests!

Pricing varies based on selection of sweets.



ROOM TEMPERATURE AND CHILLED APPETIZERS

Minimum 3 dozen per item, priced per piece. Ideal for butler passing.

Partridge Pear Spoons

Pastry spoon filled with pear and brie garnished with chopped walnuts

Tenderloin on Sourdough

Medium-rare roasted beef tenderloin medallion atop toasted sourdough round with horseradish cream

Tequila Shrimp Shooters

Two skewered tail-on shrimp served atop a shot glass of tequila-charged pico de gallo salsa, garnished with a salted glass rim and fresh cilantro. Other popular varieties include:

Bloody Mary Shooters - with a picante cocktail sauce and celery stick and rimmed with celery salt

Mojito Shooters - with cumin-rubbed shrimp in rum-spiked cocktail sauce with a key lime wedge

Martini Shooters - with dry martini marinated shrimp served with pink vodka dipping sauce with a bleu cheese stuffed olive

Grilled Shrimp Crostini

Shrimp marinated in champagne vinaigrette, grilled and placed atop crostini with chipotle lime aioli

Caprese Salad on Crostini

Sliced roma tomato, mozzarella and fresh basil with black olive tapenade

Roquefort Grapes

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

Honey Goat Cheese Dates

Dates stuffed with a honey flavored goat cheese

Trout Tassie

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

Feta Kiss Tartlet

Creamy blend of artichokes and feta cheese topped with olive tapenade

Blue Figs

Fresh figs stuffed with a Saga bleu cheese mousse

Chicken Roulade

Tender chicken roulade with spinach, prosciutto and Swiss cheese atop a sourdough crostini with sun-dried tomato aioli

Vietnamese Chicken Meatballs

served in lettuce wraps with chili sauce and garnished with red onion slivers

Peanut Chicken Wonton

Chop chicken salad with curry and peanuts in a crispy wonton cup with a coconut mango relish

Turkey Cranberry Scone

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

Asian Tuna Mini Cones

Soy and ginger marinated tuna seared, cubed and served with a creamy wasabi puree in a savory mini cone



Radish Tostadas

Crab salad served on a radish slice with a dollop of guacamole

Pepper Salmon Cups

Pepper-seared salmon with fresh arugula and lemon-zest aioli in a crispy wonton

Chèvre Spears

Belgian endive spear with chèvre and Cajun spiced walnuts

Zucchini Sandwiches

Seasoned goat cheese spread between two slices of zucchini topped off with a strip of roasted red pepper

Prosciutto, Tomato and Olive on Polenta

Chopped prosciutto topped with olives and tomatoes placed on a grilled polenta triangle

Roasted Red Pepper, Arugula and Hummus Crostini

Crostini spread with house made hummus topped with an arugula leaf and strips of roasted red pepper

Crab Cake Tartlet

Crab salad served in a phyllo tart shell, topped with creole aioli and dirty onion relish

ROOM TEMPERATURE AND WARM APPETIZERS

Minimum 3 dozen per item, priced per piece

Empanadas Anjitos

Guava and manchego cheese or chorizo and jalapeño jack, served with an achiote chili-lime dipping sauce

Poulet Profiterole

Roasted chicken with sherried shallots, oyster mushrooms and Boursin cheese

Roasted Vegetable Phyllo

Boursin cheese spread on rich phyllo topped with balsamic roasted vegetables including zucchini, yellow squash, red peppers, tomatoes and garlic

Grand Mariner Muffin

Split petit muffin with plum sauce and scallions sandwiched with tender roasted duck

Ginger Beef and Pork Meatballs

Ground beef and pork meatballs presented in potato shells garnished with cilantro

Caramelized Onion and Cherrywood-Smoked Bacon Pie

Puff pastry pie filled with caramelized onion, Roquefort, wild boar cherrywood-smoked bacon and chopped walnuts

Asian Pork Tenderloin

Sweet hoisin-chili glazed pork on a crostini with a red onion mandarin chutney garnished with toasted sesame seeds

Balsamic Glazed Portobello Bites

Grilled sourdough toast topped with creamy roasted garlic sauce, aged romano and parmesan and topped with a warm portobello bite



BUFFET EMBELLISHMENT PLATTERS

50 servings per platter unless otherwise indicated, priced per platter.

SEAFOOD

Spicy Almond Salmon

Whole salmon filets in a spiced stoneground mustard with an almond crust, presented on a platter with grilled red, yellow, and green peppers, toasted sourdough crostini and a lemon mustard tartar sauce

Margarita Shrimp

Succulent shrimp marinated in tequila and displayed with leafy arugula, and colorful lemon, lime and orange slices
Served with a spicy citrus salsa and cocktail sauce

Citrus Marinated Tuna

Tuna medallions marinated in a citrus vinaigrette, grilled and plattered with mandarin oranges and snap peas served with wasabi aioli, ginger mustard and sesame rolls

Tequila Chipotle Shrimp

Served over coconut lime rice noodles

Hoisin BBQ Glazed Salmon

Presented over a seaweed salad with kale and seasoned soy sauce

Lobster Tropicana

Ocean fresh poached cold water lobster presented with sliced melons and mango on a bed of greens with orange cilantro dipping sauce

Artichoke Crab Gratin

Served with baguettes and sourdough bread

BEEF

Pepper Crusted Tenderloin

Garnished with roasted green topped carrots and served with roasted garlic slather, caramelized onion marmalade and herb focaccia

Marinated Flank Steak

Soy and ginger marinated flank steak thinly sliced and tossed with red and green onions served over a marinated red wine spicy slaw
- or -

Balsamic and garlic marinated flank steak thinly sliced and topped with diced roasted mushrooms served over a chickpea, carrot, parsley and feta salad with sourdough baguettes

Cumin Crusted Tenderloin

Beef tenderloin rubbed with a blend of cumin and chilies, slow roasted and sliced then drizzled with a chimichurri sauce, grilled pineapple and red pepper relish, served with sourdough baguettes, lime sour cream and horseradish aioli

Spiced Steak Skewers

Tender grilled steak skewers in a sweet and sassy peach bourbon sauce

Horseradish Crusted Tenderloin

Juicy tenderloin with the zing of horseradish, served with lemon couscous and pita wedges



SALAD (V) vegetarian option

Minnesota Wild Rice Salad

Minnesota wild rice and hazelnut salad tossed in a Frangelico vinaigrette and served atop a bed of organic greens and garnished with dried blueberries (V)

Add roasted duck or turkey

Treasure of the Woods Salad

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

Cuban Fruit Salad

Mixed baby greens, hearts of palm, star fruit, bananas and toasted coconut, drizzled with sweet chili and orange vinaigrette and garnished with cashews (V)

Spicy Vegetable Peanut Noodle Salad

Udon noodles with crispy julienne vegetables tossed in a spicy peanut sauce and sprinkled with chopped green onions (V)

Apples Chopped Salad

Julienne romaine, pepperoncini, tomatoes, provolone and hard salami tossed in a red wine and dijon vinaigrette

Citrus Beet Salad

Citrus beet salad over greens with blood oranges, apples and walnut vinaigrette (V)

PORK

Bourbon Pecan Apple Jack Pork Loin

Succulent center cut pork loin slow roasted in a bourbon and honey glaze with crushed pecans and diced apples, thinly sliced and plattered with glazed apples, served with wild rice rolls, smoked bacon aioli and brown sugar mustard

Baby Back Ribs

Mahogany glazed ribs marinated in ginger, soy, hoisin and garlic

Smoky Barbecue Rubbed Pork

Pork tenderloin thinly sliced and plattered with caramelized onions, chunky sweet pepper apple sauce served with jalapeño corn bread

Mole Rubbed Pork

Served with cactus salad nopolitos, onion and tomato



POULTRY

Sesame Chicken Lollipops with Plum Sauce

Baked chicken glazed in a plum sauce rolled in sesame seeds

Shanghai Chicken Salad

Udon noodles, grilled chicken, fresh ginger, scallions, garlic and cilantro in a sesame vinaigrette, garnished with daikon radishes and sliced cucumbers

Peppered Smoked Turkey Breast

Pepper-crusting tender roast turkey sliced and plattered with pear chutney and served with sliced baguettes, lemon habanero aioli and cranberry coulis

Cilantro Mustard Seed Chicken Skewers

Fresh chicken breast marinated in olive oil with cracked mustard, coriander seed and cilantro then fire-grilled, skewered and braised with a roasted pepper glaze

Pecan Crusted Chicken

Served with apricot mustard

VEGETARIAN

Trio of Grilled Peppers

Green, yellow and red peppers with lemon mustard, garlic hummus and bleu cheese dip

Roasted Vegetables with Aiolis

Petit green topped carrots, jícama, zucchini, squash, portobellos and red, yellow and green bell peppers served with an avocado dip, pesto aioli and roasted red pepper aioli

Assorted Breads & Slathers

Flatbread, crostini and crusty breads served with leek and goat cheese, garlic white bean and sundried tomato toasted onion slathers

Blissful Brie

A creamy brie wheel topped with your choice of caramel sauce and diced apples with candied pecans or brandied peaches with spiced walnuts

Fresh Fruit Platter

Sliced melons, seasonal fresh berries, and specialty fruits that may include star fruit, mango, and kumquats

Gourmet Cheeses with Dried Fruits and Nuts

May include port salut, double Gloucester, black wax cheddar, Pesto Sonoma Jack, and Jarlsburg with dried apricots, raisins, pears, spiced walnuts, sugared pecans, and toasted almonds; served with flatbreads and crostini

Relish The Garden

Display of fresh cut vegetables including celery, pea pods, green onions, zucchini, green-top baby carrots, cherry tomatoes, red and yellow julienne peppers and asparagus served with dips of tomato romesco, chive crème fraîche, white cheddar apple and smoked bacon all presented on a bed of wheatgrass

Extreme Chips & Salsa

Colorful crispy tortillas and root vegetable chips served with smoky tomato salsa, pico de gallo, ancho pepper dip, guacamole, warm black bean dip and bottled hot sauces



Olives Galore

Black nicoise, kalamata and green olives, with pickled hot chilis, artichokes, feta, fresh chopped garlic and basil

Szechuan Green Beans

Green beans stir fried with oyster sauce, garlic and hot chili oil

Ragout of Yukon Golds and Artichokes

Layers of potatoes, artichokes, onions and smoked provolone baked until golden and served with flatbreads

Baked Goat Cheese

Creamy goat cheese blended with caramelized onions served warm with herbed crostini

Artichoke Gratin

Warm gratin of artichoke hearts, horseradish, basil and assorted cheeses served with lavosh

Tuscan Table

Infused olive oils, thinly sliced fine Italian meats and cheeses, fire roasted vegetables, marinated artichoke hearts, pepperoncini and mixed olives served with flatbreads, crusty breads and crisp breadsticks

Campfire Potatoes

Wedged potatoes tossed with sweet bell peppers, cherrywood bacon and smoked gouda cheese



PLATED DINNERS

Our plated entrée menus include an artisan bread selection with sweet cream butter and organic coffee with condiments. Select your plated meal by pairing one of the below entrées with two accompaniments. Salads are available a la carte. Priced per person.

SALADS

House Salad of mixed greens with green apples, carrots, cherry tomato wedges and a balsamic vinaigrette

Organic field greens with a creamy basil vinaigrette and three bell pepper garní

Roasted tomato and corn salad with field greens

Mixed greens salad with fresh sliced pears, walnuts and Stilton dressed with a champagne vinaigrette

Fresh spinach salad with toasted pinenuts and fresh berries, drizzled with a wild berry vinaigrette

Baby organic greens with apple slices, fanned strawberries and roasted apple vinaigrette

Spinach salad with hard cooked egg, sliced mushrooms and warm bacon vinaigrette

Caesar salad with crisp romaine, egg, grape tomatoes, shaved parmesan, Caesar dressing and twisted parmesan straws

Roasted beet salad with sweet orange slices and tart apples

Baby leaf lettuce with kalamata olives, sliced red onion, watermelon and a champagne vinaigrette

ENTRÉES *please select one*

Chicken Breast á la Apples

Choose between a chicken breast stuffed with prosciutto, spinach and aged Swiss cheese topped with our signature roasted apple glaze

- or -

Chicken roulade stuffed with spinach, romano and asiago cheeses and pine nuts topped with a port mustard cream sauce

Bias Cut Roasted Beef Tenderloin

Beef tenderloin seared and slow roasted, then bias cut into medallions and topped with your choice of one of the following: cherry demi glacé, porcini peppercorn sauce or brandy laced brown demi glacé

Roasted Pork Loin with Apple Bourbon Pecan Glaze

Succulent center-cut pork loin slow roasted with a glaze of crushed pecans, diced apples, bourbon and honey, placed atop a natural reduction of au jus

Passion Fruit Ginger Pork Loin

Tender roasted pork loin with a passion fruit and ginger glaze

Pork Medallions

Pork medallions topped with a tangy mango lime salsa

Pork with Figs and Charcuterie

Spicy & Sweet Almond Salmon

Whole salmon filets in a spiced stoneground mustard with an almond crust, topped with a maple glaze



Smoky Pecan Catfish

A pecan encrusted catfish filet topped with smoked tomato relish

Spice Infused Sea Bass

Sea bass with chili infused oil on a bed of seasoned wilted greens

Select-Your-Own Marinated Chicken Breast

A free range bone-in, wing tip chicken breast with choice of one of the following sauces: blood orange, chipotle peach salsa, cilantro pesto or cilantro mustard seed

Mahi Mahi

Marinated grilled Mahi Mahi with a ginger carrot purée

Hoisin BBQ Glazed Salmon

Presented over a seaweed salad with kale and seasoned soy sauce

Roasted Red Pasta

Agnolotti pasta stuffed with tangy goat cheese and tossed in a roasted red pepper sauce

Portobello and Risotto

A portobello mushroom marinated in garlic, balsamic vinegar and herbs, topped with risotto, asparagus, corn and garlic cream sauce

Lemon Pepper Pasta with Asparagus

Bowtie pasta tossed with a light lemon olive oil sauce and fresh asparagus

Wild Mushroom and Cheese Lasagna

Shiitake, porcini and button mushrooms layered with a garlic cheese filling in a savory lasagna

ACCOMPANIMENTS *please select two to accompany your plated entrée*

Green topped carrots with tarragon honey or lemon brown sugar

Sauté of broccoli, snow peas, julienne carrots and amber almonds

Asparagus and red pepper sauté

Haricot verts with garlic and sundried tomatoes

Melange of roasted vegetables

Broccolini

Cauliflower parsnip purée

Yukon gold potato spears with onion and parmesan rosti

White cheddar shallot mashed potatoes

Cabernet medley rice blend of red and long grain rice, barley and rye

Crispy roasted red potato quarters

Roasted parmesan red potato wedges

Butter infused mashed potato nest with wilted garlic spinach

Roasted thyme potatoes with hazelnut pesto



DINNER BUFFETS

Our dinner buffets include artisan breads with sweet cream butter and organic roast coffee with condiments. Menus are presented with ivory linens for guest dining tables, complete china service, and catering cloths for buffet and beverage table presentation. Priced per person.



THE GOURMAND BUFFET

Our Executive Chef has crafted our premiere buffet featuring many guest favorites. Customize yours by selecting two of the following entrées;

Cilantro mustard seed chicken breast with fireworks relish; Roasted turkey breast with pear chutney; Horseradish crusted beef tenderloin served with garlic marinated mushrooms; Bourbon pecan pork loin, thinly sliced and plattered with apple jack onion compote; or Balsamic marinated portobello mushrooms with spicy red pepper relish. Sauces of mango mustard, tarragon aioli, dijon and whipped horseradish cream.

Arrangement of Artisan cheeses with flatbreads and crackers

Slow roasted seasonal vegetable platter with gorgonzola walnut dip and creamy pesto

Hill country paella with Minnesota wild rice, the season's freshest vegetables all in a porcini mushroom sauce

- or -

White cheddar and shallot mashed potatoes

DESIGN YOUR OWN BUFFET

SALADS *please select three for a trio of salads display to begin your buffet*

Kiwi, oranges and jicama with a lemon lime splash

Wild rice and hazelnut salad with Frangelico vinaigrette

Green bean, bell pepper and bacon with oregano vinaigrette

Asian chop salad with chili ginger dressing

Black bean cilantro and red peppers with cumin vinaigrette

Balsamic tomato and red onion with Saga blue cheese

Garlic and tomato basil pasta salad

Asparagus and wild mushroom salad with applewood oil

Olives galore with black nicoise, kalamata and green olives served with pickled hot chilis, feta, garlic and basil

House Salad of mixed greens with green apples, carrots, cherry tomato wedges and a balsamic vinaigrette

Organic field greens with a creamy basil vinaigrette and three bell pepper garní

Mixed greens salad with fresh sliced pears, walnuts and Stilton cheese dressed with a champagne vinaigrette

Fresh spinach salad with toasted pinenuts and fresh berries, drizzled with a wild berry vinaigrette

Baby organic greens with apple slices, fanned strawberries and roasted apple vinaigrette

Spinach salad with hard cooked egg, sliced mushrooms and warm bacon vinaigrette

Caesar salad with crisp romaine, egg, grape tomatoes, shaved parmesan, Caesar dressing and twisted parmesan straws

Baby leaf lettuce with kalamata olives, sliced red onion, watermelon and a champagne vinaigrette



ENTRÉES *please select one, additional dual entrée options available - inquire for pricing*

Beef Tenderloin & Roasted Chicken

Beef tenderloin, seared and slow roasted with brandy laced demi glacé paired with a roasted bone-in wing tip chicken breast with cilantro pesto *Other sauces available upon request*

Shiitake Bordelaise Beef & Spicy Almond Salmon

Three Cheese & Spinach Stuffed Chicken Roulades

Hoisin BBQ Glazed Salmon

Presented over a seaweed salad with kale and seasoned soy sauce

Roasted Red Pasta

Agrolotti pasta stuffed with tangy goat cheese and tossed in a roasted red pepper sauce

Lemon Pepper Pasta with Asparagus

Bowtie pasta tossed with a light lemon olive oil sauce and fresh asparagus

Bias Cut Roasted Beef Tenderloin

Beef tenderloin seared and slow roasted, then bias cut into medallions and topped with your choice of one of the following: cherry demi glacé, porcini peppercorn sauce or brandy laced brown demi glacé

Roasted Pork Loin with Apple Bourbon Pecan Glaze

Succulent center cut pork loin slow roasted with a glaze of crushed pecans, diced apples, bourbon and honey, placed atop a reduction of au jus

Passion Fruit Ginger Pork Loin

Tender roasted pork loin with a passion fruit and ginger glaze

Pork Medallions

Pork medallions topped with a tangy mango lime salsa

Pork with Figs and Charcuterie

Chicken Breast á la Apples

Choose between a chicken breast stuffed with prosciutto, spinach and aged Swiss cheese topped with our signature roasted apple glaze

- or -

Chicken roulade stuffed with spinach, romano, asiago and pinenuts topped with a port mustard cream sauce

Select-Your-Own Marinated Chicken Breast

A free range bone-in, wing tip chicken breast with choice of one of the following sauces: blood orange, chipotle peach salsa, cilantro pesto or cilantro mustard seed

ACCOMPANIMENTS *please select two*

Yukon gold potato spears with onion and parmesan rosti

White cheddar shallot mashed potatoes

Cabernet medley rice blend of red and long grain rice, barley and rye

Crispy roasted red potato quarters

Roasted parmesan red potato wedges

Butter infused mashed potato nest with wilted garlic spinach

Roasted thyme potatoes with hazelnut pesto

Green top carrots with tarragon honey or lemon brown sugar

Sauté of broccoli, snow peas, julienne carrots and amber almonds

Asparagus and red pepper sauté

Haricot verts with garlic and sundried tomatoes

Melange of roasted vegetables

Broccolini

Cauliflower parsnip purée





SWEET TEMPTATIONS

Minimum 3 dozen per item unless otherwise indicated, priced per serving.

Tortes

A decadent cake layered with various fillings of rich butter creams, mousses, fresh fruits or compotes. Garnished with nuts, fresh fruit or coulis. Selections include: double chocolate raspberry, espresso with cappuccino cream, strawberry banana torte, chocolate hazelnut truffle torte, raspberry almond torte, devil's food with caramel buttercream and toffee pieces, devil's food pistachio torte, tiramisu

Individual Fruit Tarts

Seasonal fresh fruit nestled on vanilla pastry cream with apricot glaze, or fresh strawberry with chocolate ganache and white chocolate shavings

Sautéed Apple-Tinis*

Fresh apple wedges sautéed with caramel served in an acrylic martini glass with a variety of toppings to include: cocoa, shaved chocolate, caramel and chocolate sauce, cinnamon crackle, almonds, candied nuts, almond roca whipped crème *We recommend adding a Chef for the apple sauté

Exquisite Fondue and Double Dips (minimum of 50 servings)

Warm white chocolate and hazelnut caramel chocolate fondues along with a chilled lemon curd mascarpone swirl dip, accompanied by sweet cookies, marshmallows, pretzels, strawberries and pineapple

Fancy Fruit Trifle 25 servings per trifle

Peaches, raspberries, blueberries, strawberries and white chocolate crème nestled between layers of pound cake soaked in rum

Grandé Sweets Buffet*

Assorted enrobed fruit, petit cakes, tartlets, tortes, trifles, cheesecake and truffles

**Add an impressive dessert performance station - Flambé Pears with crystallized ginger, caramelized pecans and amaretto whipped cream.*

Requires one chef per 100 guests

Assorted Petit Sweets Buffet

Assortment of our mini desserts which may include dipped fruit, tartlets, mini sweet cakes and gourmet cookies

Miniature Tartlets

May include pecan fudge, peanut butter milk chocolate, apricot, seasonal fruit, lemon cream, key lime, raspberry almond, tangerine dream

Gourmet Cookies and Bars

May include chocolate chili, lime cornmeal, lemon ice box bars, chocolate dipped coconut macaroons, nibby pecan, chocolate dipped lemon thyme shortbread, raspberry white chocolate brownies, nanaimo bites

Painted Palette Shortcake Bar Create Your Own Masterpiece!

Studded fudge brownies, lemon shortbread, shortcakes and pound cake, sliced strawberries, raspberries, blackberries and blueberries, tropical fruit salsa, bounceberry sauce, butterscotch, caramel and chocolate sauces, white chocolate shavings, toasted coconut and vanilla bean whipped cream

Mini Sweet Shooters

Miniature parfait shooters with up to three different enticing flavors, chosen from the following: Black Forest cheesecake, bananas foster, strawberry shortcake, oreo, lemon blackberry tiramisu, mocha with kahlua creme, red raspberry s'more, devil's food raspberry

Gourmet Cupcakes

The childhood classic - redefined! Treat your guests from the following flavors: s'more, Boston cream pie, mojito, chocolate daze, crème brulee, cotton candy

French Almond Apple Tart . . . 11" or 3.5"

sweet crust spread with raspberry marmalade, almond cream and thinly sliced apples





BEVERAGES

Includes appropriate serveware, napkins, and coverings for the beverage presentation. Per serving unless otherwise noted.

The Coffee Table

Minimum 50 servings

Freshly brewed organic regular and decaffeinated coffee with enhancements of flavored syrups, natural sugar cubes, sweetener and real cream, crystallized ginger, chocolate covered beans, white chocolate curls, cinnamon sticks, peppermint sticks, sugar swizzlers and vanilla whipped crème

A la Carte Beverages

Organic medium roast coffee

with cream, natural sugar cubes and sweetener (per gallon)

Hot or iced tea

with natural sugar cubes, sweetener and lemon (per gallon)

Assorted bottled juices

orange juice, grapefruit, apple or cranberry

Assorted canned sodas

Bottled spring water

Talk with your Event Consultant about enhancing your event with Mintáhoe Beverage Services!