



WEDDINGS . CELEBRATIONS

GENERAL INFORMATION

Mintáhoe Hospitality Group is pleased to offer you our Apples Catering menu, with a variety of selections that balance unique flavors and styles. We pride ourselves in offering creative cuisine alongside 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 wedding celebration packages:

- Ivory table linens
- Ivory or black tent-folded napkins
- Ivory or black cocktail napkins
- Draped head, cake and gift tables
- 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

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 à 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 service 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.

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 memorable.

AGREEMENT

To confirm your catering reservation an accepted catering agreement and deposit will be requested. A payment schedule with terms 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.

WEDDING CAKE

When you reserve a 'Wedding Celebration Package' with Apples, we will cut and serve your wedding cake at no additional charge. Ask your Event Consultant about our Cake & Desserts menu to learn about the sweet options Mintáhoe can offer you!

BAR AND BEVERAGES

At all Mintáhoe venues, and at 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 à la carte beverage arrangements.

CHAMPAGNE OR WINE SERVICE

When you purchase wine or champagne through Apples, stemware and tableside service are also included.

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

RECEPTION BRUNCHES

Includes serviceware appropriate to the menu presentation and linens for the buffet presentation.

CELEBRATION BRUNCH

Egg frittata with boursin cheese

Smoked salmon served with capers, hard boiled eggs, onions, olives, dill cream cheese, stone ground mustard and jalapeño Chardonnay mustard

Bagels and croissants with assorted spreads and cream cheeses

Turkey sausage, Vegetarian sausage or bacon

Fresh fruit salad

Assorted cheeses and crackers

Regular and decaf coffee with condiments, orange and cranberry juices

MILESTONE MORNING BRUNCH

Egg Strata

Yukon gold potato soufflé with leeks and peppers

Choice of country sausage links, maple pepper ham* or mesquite smoked turkey*

Assorted scones, rolls, muffins and fruited breads

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

Regular and decaf coffee with condiments, orange and cranberry juices

* can be chef-carved

URBAN CONTINENTAL

Assortment of scones, cinnamon rolls, muffins, fruited breads and mini croissants

Strawberry, raspberry and apricot preserves, sweet cream butter and honey almond butter

Regular and decaf coffee with condiments, orange and cranberry juices



BRUNCH PERFORMANCE STATIONS

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 filling options: 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 made fresh with assorted toppings including raspberries, blueberries, peaches, strawberries, powdered sugar, chocolate chips, maple syrup, blackberry syrup and honey almond butter and fresh whipped cream

A LA CARTE BRUNCH ADDITIONS

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

HOT - OR - ICED COFFEE BAR

Freshly brewed regular and decaffeinated coffee served either hot or cold 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

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

ABOUT CELEBRATION PACKAGES

This style of entertaining has become a popular way of celebrating receptions, especially for Friday evening events as it provides a perfect environment for mingling and socializing with friends and family. We've created these packages based on our most popular selections to ensure you have a menu that will delight your guests and complement your special day.

All Wedding Celebration Appetizer Packages include ivory table linens, cocktail plates, flatware and ivory or black cocktail napkins at each station, two votive candles per table, service staff, cake cutting with buffet-style service and buffet design and decor.

Substitutions to the existing packages are possible, but may require specialty pricing.

CELEBRATION PACKAGE I

BLOODY MARY SHRIMP SHOOTER WITH A GRILLED CELERY STICK

WOW your guests and greet them as they arrive to the reception in style with butler passed tail-on shrimp served in a shot glass with Bloody Mary spiked cocktail sauce and grilled celery stick. (Two shrimp per guest.)

CHEF PERFORMANCE PORTOBELLO MUSHROOM & TENDERLOIN STATION

Your guests will be enticed by alluring aromas and the entertaining presentation of this popular item!

Our chef will grill balsamic marinated portobellos and marinated tenderloin and place them atop of grilled sourdough toasts brushed with roasted garlic slather and grated parmesan.

AN EMBELLISHMENT BUFFET . . .

Cheese Mart with Seasonal Selections

This stunning centerpiece is displayed on three tiered risers with fresh herb bouquets, fruit garnishes and edible florals featuring saga blue, pesto jack, black wrapped cheddar, smoked provolone, boursin and camembert served with fancy crackers, dried fruits and nuts

Pepper Rubbed Roasted Beef Tenderloin

sliced and garnished with marinated artichokes, red peppers and onions and served with red pepper relish, horseradish cream and baguettes

Salmon Platter

surrounded by a fresh herbs and lemon wreath served with artichoke tartar sauce and herbed crostini

Local Market Vegetables

marinated in champagne then lightly grilled and served with creamy pesto dip and red pepper aioli

Wild Duck Salad with Minnesota Wild Rice

roasted duck breast, hazelnuts and baby greens drizzled with Frangelico vinaigrette and dried blueberries

Baked Goat Cheese

with roasted garlic, roasted cherry tomato, caramelized onions and olive oil served with sliced baguettes and flatbreads

Kiwi Splash Salad

Wild greens, kiwi, oranges and jicama with a lemon lime vinaigrette

A Mashed Potato Martini Bar*

creamy mashed potatoes served in an acrylic martini glass with toppings including velvety poulet, wild mushroom ragout, tequila lime enchilada and sour cream, bacon cheddar and chives

**Can be offered as a Chef Performance, with additional setup and Chef fees.*

CELEBRATION PACKAGE II

TARTLET TRIO

A butler-passed collection of our three top-selling tartlets

Sun-dried tomato and pesto

Caramelized onion, pear and walnuts with blue cheese

Pepper seared salmon with fresh arugula and lemon zest aioli

BRUSCHETTA STATION

Rustic slices of grilled country bread flavored with olive oil and garlic, offered with an assortment of olive tapenade, gorgonzola, prosciutto, sun-dried tomato caponata, roasted garlic and marinated bocconcini mozzarella

AN EMBELLISHMENT BUFFET . . .

Tuscan Table

Thinly sliced fine Italian meats and cheeses, fire roasted vegetables, marinated artichoke hearts, peperoncini and mixed olives served with flatbreads and roasted red pepper dip

Cilantro Mustard Seed Chicken Skewers

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

Balsamic Flank Steak

Balsamic and garlic marinated flank steak thinly sliced and topped with mushrooms served over a white bean and arugula salad

Grilled Vegetables with Aioli

Petit green topped carrots, jicama, zucchini, squash, portobellos and bell peppers served with dipping sauces of pesto aioli and roasted pepper aioli

Ragout of Yukon Golds and Artichokes

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

Fresh Fruit Assortment

Sliced melons, seasonal fresh berries, and specialty fruits that may include starfruit, mangos, and kumquats

CELEBRATION PACKAGE III

BUTLER PASSED APPETIZERS

Feta Kiss with Olive Tapenade

Creamy blend of artichokes and feta cheese topped with olive tapenade

Partridge Pear Spoons

Pastry spoon filled with pear and brie garnished with chopped walnuts

Grilled Shrimp on Crostini

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

Turkey Cranberry Scones

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

AN EMBELLISHMENT BUFFET

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

Spanikopita

Rich phyllo pastry layered with a classic Greek spinach and feta filling

Olives Galore

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

Beef Tenderloin

Hand carved by our chef with spicy bell pepper relish and whipped horseradish cream, sliced sourdough baguettes

Ragout of Yukon Golds and Artichokes

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

Local Market Vegetables

Marinated in champagne and then lightly grilled served with dipping sauces of red pepper aioli and creamy pesto

Zucchini Sandwiches

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



CELEBRATION PACKAGE IV

BUTLER PASSED APPETIZERS

Pepper Salmon Cups

Pepper seared salmon with arugula and lemon zest aioli in a crisp wonton

Zucchini Sandwiches

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

Prosciutto, Tomato & Olive Polenta

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

STATION I

Grilled Vegetable & Roasted Potato Skewers

served with a creamy pistachio pesto

Gourmet Cheese with Dried Fruits and Nutmeats

Port salut, double Gloucester, black wax cheddar, pesto Sonoma jack, and Jarlsberg served with dried apricots, raisins, pears and nutmeats of spiced walnuts, sugared pecans and toasted almonds. Served with flatbreads and crostini

Three Rivers Fondue

Glass blocks shimmer with light, containing your choice of savory or sweet fondues.

Savory selections of red pepper brie, Vermont cheddar with applewood smoked bacon and traditional Gruyère all served warm with skewers for dipping a variety of items including pesto chicken bites, spicy meatballs with portobello mushroom, smoked kielbasa, asparagus, Belgian endive, red pepper and a variety of freshly baked artisan breads

- or -

Sweet selection of creamy milk chocolate fudge, buttery caramel and lemon curd served with skewers for dipping a variety of items including whole strawberries, cubes of sour cream poundcake, pineapple chunks, mini cream puffs, pretzels

Relish the Garden

Display of fresh cut green 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, creamy pesto and garlic white bean. Presented on a bed of wheatgrass

STATION II

Balsamic Flank Steak

Balsamic and garlic marinated flank steak thinly sliced and topped with diced roasted mushrooms served over a white bean and arugula salad

Tequila Chipotle Shrimp

Warm shrimp served over a jasmine rice

Treasure of the Woods Salad

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

CELEBRATION PACKAGE V

Chevre Spears

Belgian endive spear with chevre and cajun spiced walnuts

Peanut Chicken Wonton

Chopped chicken salad, fresh Asian vegetables with curry and peanuts in a crispy wonton cup with mango relish

Asian Tuna Mini Cones

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

STATION I

Szechuan Green Beans

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

Fresh Fruit Platter

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

Spicy Vegetable Peanut Noodle Salad

Udon noodles, chicken and crispy julienne vegetables tossed in a spicy peanut sauce and sprinkled with chopped green onions

Spring Rolls

Rice paper rolled with your choice of smoked salmon, minced Asian chicken or a vegetarian mix of carrot, lettuce, zucchini and radish. Served with sauces of red chili ginger cilantro and hot mustard

STATION II

Hoisin BBQ Glazed Salmon

Presented over a seaweed salad with kale and seasoned soy sauce

Shanghai Salad

with Udon noodles, julienned chicken, fresh ginger, scallions and cilantro in a garlic-sesame oil with English cucumbers and daikon radishes

Marinated Flank Steak

Soy and ginger marinated flank steak thinly sliced and tossed with red and green onions served over a marinated carrot salad with ginger and sesame oil

Asian Tasio Greens Salad

Greens mixed with scallions, enoki mushrooms, leeks, roasted peppers and a soy honey ginger dressing

Potstickers

Choice of pork or chicken served with Asian fusion sauces

ROOM TEMPERATURE AND CHILLED APPETIZERS

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 show-stopping varieties are listed below

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 walnuts

Honey Goat Cheese Dates

Dates stuffed with a honey flavored goat cheese

Trout Tassie

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

Feta Kiss Tartlet

Creamy blend of artichokes and feta cheese topped with olive tapenade

Blue Figs

Fresh fig stuffed with a saga bleu cheese mousse

Chicken Roulade

Roulade with spinach, prosciutto and Swiss 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 sandwiched 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

ROOM TEMPERATURE AND WARM APPETIZERS

Minimum 3 dozen per item

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

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 citrus slices of lemon, lime, and orange. 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 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 topped with a chimichurri sauce, grilled pineapple and red pepper relish and accompanied by 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 field greens and walnuts, drizzled with an applewood vinaigrette (V)

Cuban Fruit Salad

Mixed baby greens, hearts of palm, starfruit, 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

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-crust tender roast turkey sliced and plattered with pear chutney. 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, bleu cheese dip

Roasted Vegetables with Aiolis

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

Assorted Breads and Slathers

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

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 presented on a bed of wheatgrass



Extreme Chips and 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

Wedge potatoes tossed with sweet bell peppers, cherrywood bacon and smoky gouda cheese

DINNER BUFFETS

Our dinner buffets include artisan breads with sweet cream butter, and regular and decaf 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 CELEBRATION BUFFET

Our Executive Chef has crafted our premiere buffet featuring many guest favorites

Select two of the following entrees: 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

Your selection of a trio of salads from the below list of salad options

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

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

Beef Tenderloin and 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 and Spicy Almond Salmon

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

Lemon Pepper Pasta with Asparagus

Penne 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

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 pest 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 rice, barley, rye and long grain

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



PLATED DINNERS

Our plated entrée menus include artisan breads with sweet cream butter and regular and decaf coffee with condiments. Select your plated meal by pairing one of the below entrées with one salad and two accompaniments.

ENTRÉES

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

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

Spicy 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

Penne 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

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

ACCOMPANIMENTS

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



APPLES WEDDING CELEBRATION LATE NIGHT SNACKS AND OTHER ADDITIONS

A nice way to say thank you to your guests before their departure for the evening. Discuss ideas with your event consultant about a way to personalize your ending. Here are a few popular items!

Salsa Bar

Ideal especially if you are heading across the border for your honeymoon! Assorted dippers of corn tortilla chips, plantain crisps, and pepper wedges served with salsas of rio grande melon, Barbados black bean and corn, grilled vegetable raja, epazote guacamole, charred tomato pepper adobo, and bottled hot sauces

Tuscan Table

Genoa salami, prosciutto wrapped melon, smoked turkey, provolone and mozzarella, roasted red peppers, marinated artichoke hearts, olives, pepperocini, served with a gouda gratin, crackers and breadsticks

Chicago Dog Cart

All beef hot dogs with freshly baked buns served with toppings including home-made chili, pickle spears, onions, sport peppers, tomato slices, relish, mustard, ketchup and sauerkraut

Mini Burgers with Party Potatoes

Choice of All beef burgers, turkey burgers or vegetarian burgers served with mini buns, cheddar cheese, gouda cheese, blue cheese crumbles, lettuce, roma tomatoes, shallots, red onions, bacon ketchup, spicy tomato ketchup, garlic aioli and stone ground mustard. Accompanied by cheddar bacon, tomato ketchup and spicy flavored crisp potato sticks with dips of ranch and warm cheese gratin

Taco Bar

Seasoned ground beef, shredded cheese, pico de gallo, lettuce, sour cream, salsa, and taco shells

Assorted Miniature Sandwiches

Rare sirloin of beef with caramelized red onions, plum tomato and horseradish chive sauce on mini tomato foccacia. Asian marinated chicken breast with lettuce and chipotle mayo served on a mini sesame seed roll. Curried turkey salad with field greens and tomato served on a mini pita pocket or mini croissant

The Coffee Table

Gourmet regular and decaf coffee, sugar swizzlers, white chocolate curls, cinnamon sticks, peppermint sticks, chocolate covered coffee beans, flavored syrup, vanilla whipped crème, crystallized ginger, natural sugar cubes and cream

Midnight Truffles

Send them home with a box of truffles. Flavors can vary – select two of your own favorites. Each box will include two truffles

Gourmet Cupcakes

Choose from chocolate, French vanilla, espresso, green tea, Boston cream, mojito, s'more, crème brulee and create-your-own!