



Perfect Host Holidays



About Perfect Host

Perfect Host Catering is known for quality classic catering at an exceptional value. For seventeen years we've been satisfying clients and guests with our collection of traditional homestyle favorites. We have created a special holiday menu featuring our most requested items as well as special offerings with seasonal flair. We look forward to working with you to create an event with the warmth and joy of the holiday season!

Our Perfect Host Holidays Menu

All menu presentations include serviceware appropriate to the menu presentation, in addition to the following:

- white linen tablecloths
- white cocktail napkins
- decorative buffet fabrics
- white linen skirting for buffet and beverage tables
- two votive candles per guest table and one per cocktail table (site restrictions apply)
- all menus are priced per serving, unless otherwise noted

Some menu items may be seasonal or subject to market pricing. Selections may be limited if your event is fewer than 50 guests or requires a minimum order. All menus are priced per serving or guest unless otherwise indicated.

Service

At least one Event Captain is required per event. This covers the time period we refer to as "portal to portal," approximately four hours prior to the event start until two hours after the event conclusion. A chef is required for carving or on-site prepared items.

à la carte service needs:

Event Captain *30.00 per hour*

Server *25.00 per hour*

Bartender *25.00 per hour*

Chef or Culinary Attendant *100.00*

Bar & Beverage

We can provide complete bar and beverage service for your event. Please check with your Event Consultant for menus and details about Mintáhoe Beverage Services.

Minimums

Please check with your Event Consultant for details as food and beverage minimums vary depending upon the day of the week, time, event location and holidays.

Agreement & Terms

To confirm your reservation, a signed catering agreement and deposit is required. A payment schedule with terms will be outlined in your catering agreement. All events are pre-paid in full, unless otherwise pre-approved. The appropriate taxes, delivery and 18% house service will be added to applicable items. The house service charge is not a gratuity nor is it property of any one employee, and will be dispersed at the discretion of management.

Delivery & Facilities

Events catered to your location are subject to a delivery fee which varies depending upon your location. Some venues to which Mintáhoe caters have a catering fee in addition to the facility rental. If so, this fee will be added to your invoice.





Platters *priced per platter, 50 servings*

Warm Reuben Spread

classic reuben-style with corned beef, sauerkraut and melted Fontina, served with cocktail rye bread

Shrimp Cocktail

with lemon wedges and zesty cocktail sauce

Maple Glazed Turkey Breast

garnished with candied pecans and served sliced with cranberry chutney and brown sugar mustard

Apricot Ginger Glazed Chicken Wings

our classic wings coated in a sweet and tangy sauce

Mini Carnitas Taco Bar

mini corn soft shell tortillas, pork carnitas, green mole sauce, guacamole, black beans, tomatillo salsa, sour cream and cilantro

Smoked Salmon Flatbreads

Flatbreads with dill cream cheese sauce topped with smoked salmon

Hors D'oeuvres *priced per serving, minimum of 50*

Quiche in Prosciutto Cups

rosemary and black olive quiche served in mini prosciutto cups

Minnesota Pinwheels

spinach and flour tortillas layered with cream cheese, smoked ham...and pickles!

Sundried Tomato Tartlet

savory tartlet filled with gouda and sundried tomatoes

Mini Beef Wellingtons

tender beef enrobed in a pastry and served with a red pepper mustard sauce spiked with horseradish

Smoked Turkey Tartlet with Cranberry Salsa

tangy cranberry salsa atop smoked turkey in a rich tartlet

Cheese Display Buffet Centerpiece

wheel and cubed gouda, cheddar, pepper jack and Swiss, brie wheel with citrus marmalade garnished with nuts and cranberries, flatbreads and crackers, frosted grapes, strawberries and sugared walnuts beautifully displayed on holiday fabrics and adorned with winter greens, pinecones and ornaments

Home for the Holidays Buffet

A holiday favorite with our clients! This buffet is elegantly presented with holiday fabrics, winter greens, pinecones and ornaments. The buffet includes regular and decaf coffee with condiments and breads with butter

Please select two of the following five entrées

Top-round Roast Beef with Wild Mushroom Cabernet Sauce

Spiced Oven-Roasted Turkey Breast

Baked Three-Cheese Macaroni with Andouille Sausage or Vegetarian

Honey Baked Ham

Blackened Walleye

Our Home for the Holidays Buffet is served with creamy garlic mashed potatoes, sage stuffing, old fashioned gravy, a winter vegetable medley and the Perfect Host salad bar featuring mixed garden greens, roma tomatoes, cucumbers, carrots, croutons and buttermilk ranch, Italian vinaigrette and French dressings

Seasonal Sweets

Classic Holiday Cookies

Russian teacakes, sugar cut-outs, spritz, gingersnaps, peanut butter blossoms and chocolate snowballs

Chocolate Cherry Cheesecake

rich cheesecake featuring a classic holiday combination

Peppermint Twist Cupcakes

with creamy white icing dusted with peppermint flakes

