



2011-2012 . HOLIDAY CELEBRATIONS . WINTER GATHERINGS

A SWEET AND SAVORY START *Priced for 50 servings*

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

Priced per gratin, 50 servings per

DUNGENESS CRAB AND ARTICHOKE DIP

Baked crab and artichoke hearts with jalapeño chiles and parmesan served with toasted baguettes

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

EMBELLISHMENTS

Priced per embellishment, 50 servings per

RED WINE BRAISED BEEF SHORT RIBS

Tender beef short ribs braised in red wine and served with zesty orange slices

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

SPICE RUBBED TURKEY BREAST

Peppercorn and cinnamon rubbed sliced tender turkey breast with a tangerine and cranberry sauce, spicy ground mustard 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

SWEET AND BABY RED POTATOES

Cumin roasted potato wedges with shallots served with garlic sour cream and red pepper sauce





HOLIDAY CELEBRATIONS . WINTER GATHERINGS

APPETIZERS

Priced per serving, minimum 50 servings

RICOTTA SALATA

Golden figs stuffed with ricotta are halved, skewered and served in a port reduction

PEANUT CHICKEN SATAY BITES

Peanuts, ginger and cilantro chicken served in mini pita pockets with a peanut sauce

CRANBERRY CRUNCH SALAD

Cranberries, apples, cabbage and chopped pecans mixed in a creamy cider vinegar sauce served in a fresh endive leaf

TURKEY CRANBERRY SCONE

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

PARTRIDGE PEAR SPOONS

Pastry shell filled with pear and brie garnished with chopped walnuts

SPICY GARLIC AND LEMON SHRIMP

shrimp in a garlic, shallot and lemon sauce served in mini spoons

CHIMICHURRI BEEF TOASTS

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

HONEY GOAT CHEESE DATES

Dates stuffed with honey infused goat cheese

BLINIS MINT-INI'S

Served with crème fraiche, smoked salmon and caviar

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



HOLIDAY CELEBRATIONS . WINTER GATHERINGS

HOLIDAY TABLESIDE ENTRÉES

All holiday entrees include market breads with creamery butter, regular and decaf coffee with cream and sugar, and a choice of a salad.

All entrées can be served buffet style. Ask your Event Consultant for pricing.

CORNISH GAME HEN

stuffed with candied oranges and served with a cherry orange glaze

Asiago sage stuffing

Sautéed winter vegetables

BEEF BRISKET WITH BROWN PAN GRAVY

Yukon gold potato spears

Green topped carrots

NUTMEG AND PEPPERCORN SPICE RUBBED PORK LOIN

Medley rice blend of red and long grain rice, barley and rye

Haricots Vert with onion and bell peppers

MAPLE PEPPER ROASTED CHICKEN ROULADE

with wild rice and smoked Gouda

Mashed sweet potatoes

Skillet roasted root vegetables

MAHI MAHI WITH GINGER CARROT PURÉE

Butter infused mashed potato nest with wilted garlic spinach

Turnip and carrot medley

RED PEPPER AND GOAT CHEESE STUFFED AGNOLOTTI

topped with roasted red pepper cream sauce, surrounded by winter vegetables

SALAD OPTIONS

Spicy Green Salad

watercress and arugula greens, Manchego cheese, red and yellow pears and pumpkin seeds tossed in a stone ground honey mustard vinaigrette topped with frisée leaves

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 Caesar dressing topped with fresh parmesan and house-made garlic 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 Cheese

winter greens with diced red beets, chopped walnuts and feta cheese in a sweet walnut vinaigrette



HOLIDAY CELEBRATIONS . WINTER GATHERINGS

SEASONAL SWEETS

MINIATURE SWEET SHOOTERS

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

Black Forest cheesecake

Lemon blackberry tiramisu

Mocha with Kahlúa cream

Devil's food raspberry

Milk chocolate cinnamon mousse

Cranberry ganache and gelee

MINIATURE DESSERT COLLECTION

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

Gingerbread bites

Raspberry rose tartlet

Blueberry peppermint bon bons

Orange chai spice babycakes

Eggnog macarons

Hazelnut cacao nib madelines

Gianduja truffle cups

Malted milk chocolate balls

Toasted pecan shortbread

Chocolate covered marshmallows

Cherry frangipane tartlet

Grasshopper squares

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

Make it a "grown-up" coffee and haute chocolate bar by adding Bailey's, Kahlua, Peppermint liqueur, Crème de Cocoa, Irish whiskey and more!

DREAMING OF SUMMER PUNCH

Peach liqueur, coconut rum, sparkling soda with cranberry, orange or pineapple juice

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

WHITE CHOCOLATE MARTINI

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



HOLIDAY CELEBRATIONS . WINTER GATHERINGS

GENERAL INFORMATION

Mintáhoe is pleased to offer you our Apples Catering menu. We pride ourselves on 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 accomodating 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, we 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

We are gald to 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.