PROFESSIONAL FOOD SERVICE CORPORATE CATERING MENU

A DIVISION OF MINTAHOE CATERING & EVENTS SINCE 1972!

0 2021

THREE EASY STEPS

PLACE YOUR ORDER

CALL 612.767.1767 | EMAIL PFS@MINTAHOE.COM

BROWNIE POINTS: WE APPRECIATE 48 HOURS ADVANCE



WE WILL CONFIRM WE WILL TOUCH BASE ONE BUSINESS DAY PRIOR TO CONFIRM



ENJOY YOUR MEAL!

OUR DELIVERY TEAM WILL SET EVERYTHING UP FOR YOU AND RETURN LATER TO PICK UP ANY EQUIPMENT

QUICKLOOK

- 3 BREAKFAST
- 6 BOX LUNCHES
- 8 LIGHT LUNCHES
- 10 THEMED BUFFETS
- 11 DESIGN YOUR BUFFET
- 13 SEMINAR PACKAGE
- 14 BEVERAGES & DESSERTS

DIETARY SYMBOLS

GF : GLUTEN FRIENDLY - CONTAINS NO GLUTEN V : VEGETARIAN - NO ANIMAL PROTEINS EXCEPT DAIRY V : VEGAN - NO ANIMAL PRODUCTS OR BY-PRODUCTS DF : DAIRY FRIENDLY - CONTAINS NO DAIRY PRODUCTS

ADDITIONAL DETAILS

CATERING MINIMUM OF \$75.00 AND 10 PEOPLE PER BUFFET COMPOSTABLE DINNERWARE IS AVAILABLE FOR AN ADDITIONAL CHARGE DELIVERY CHARGE IS BASED ON LOCATION AND THE SIZE OF YOUR ORDER PROFESSIONAL STAFFING AVAILABLE FOR AN ADDITIONAL FEE

MINTAHOE TAKES ALL NECESSARY PRECAUTIONS TO PREPARE MEALS FOR GUESTS WITH FOOD ALLERGIES, BUT OUR KITCHEN IS NOT EXCLUSIVELY ALLERGEN FREE AND CROSS-CONTAMINATION MAY OCCUR.

WHY PROFESSIONAL FOOD SERVICE?

WE KEEP IT SIMPLE

YOU ORDER. WE COOK. WE DELIVER. WE CLEAN UP. YOU SMILE.

SINCE **1972** (AKA A VERY LONG TIME), MINTAHOE'S PROFESSIONAL FOOD SERVICE HAS BEEN A LEADER IN THE TWIN CITIES CORPORATE CATERING REALM.

WE PRIDE OURSELVES ON DELIVERING OUR CLIENTS THE **BEST** MEALS WITH THE **FRESHEST** INGREDIENTS. OUR CULINARY & SALES TEAMS HAVE YEARS OF EXPERIENCE UNDER THEIR BELTS TO PROVIDE EXCELLENT FOOD FOR EVERY SINGLE EVENT & GUEST.

TO MATCH THE HIGH QUALITY FOOD, WE ENSURE OUR DELIVERY STAFF IS THOROUGHLY TRAINED TO BRING YOUR FOOD **QUICKLY**, **EFFICIENTLY** AND **PROFESSIONALLY**.

WITH **PROFESSIONAL FOOD SERVICE**, WE WILL MAKE YOUR NEXT MEETING, PARTY, OR JUST ANOTHER DAY AT THE OFFICE THE BEST IT CAN BE!

Sunny-Side Up BREAKFAST BUFFETS

SERVED WITH CANNED JUICE • UPGRADE TO BOTTLED JUICE FOR \$.85 PER PERSON

PRICED PER PERSON INCLUDES DISPOSABLE BUFFET TABLE COVERING, SINGLE USE PLATES, FLATWARE, SERVING UTENSILS AND NAPKINS

CLASSIC CONTINENTAL

\$8.05 FRESH FRUIT & YOUR CHOICE OF (3) DANISH PASTRIES, ASSORTED BAGELS, STRUDEL STICKS, CAKE DONUTS, SCONES, ICED CINNAMON ROLLS, ASSORTED MUFFINS OR ASSORTED FILLED CROISSANTS

REFRESHING YOGURT BAR V

\$9.95

STRAWBERRY OR VANILLA YOGURT WITH ASSORTED FRUIT TOPPINGS, GRANOLA, MINI MUFFINS, AND HARD BOILED EGGS WITH SALT & PEPPER PACKETS

FARMHOUSE COUNTRY BREAKFAST

\$11.95 SCRAMBLED EGGS, COUNTRY-FRIED POTATOES, DANISH PASTRIES, BACON STRIPS OR SAUSAGE LINKS, AND FRESH FRUIT ADD SHREDDED CHEDDAR CHEESE OR SALSA FOR \$.50

SOUTHERN BREAKFAST BURRITOS

\$11.95

YOUR CHOICE OF BACON, SAUSAGE OR HAM WITH FLOUR TORTILLAS, SCRAMBLED EGGS, SHREDDED CHEDDAR, DICED GREEN PEPPER, DICED ONION, SALSA & SOUR CREAM WITH POTATO ROUNDS, MINI MUFFINS, AND FRESH FRUIT

NEW! VEGAN BREAKFAST SCRAMBLE Vv

\$11.95 SEASONED TOFU SCRAMBLED WITH VEGETABLES COUNTRY-FRIED POTATOES WITH ONIONS VEGAN MUFFIN WITH VEGAN BUTTER FRESH FRUIT

ON THE GO BREAKFAST SANDWICHES

\$11.75 YOUR CHOICE OF BACON, SAUSAGE OR HAM WITH FLAKY CROISSANTS OR ENGLISH MUFFINS, SCRAMBLED EGG, SLICE OF CHEESE, HASH BROWNS, MINI MUFFINS, AND FRESH FRUIT

FABULOUS FRENCH TOAST BAKE

\$11.95 INCREMENTS OF 12 WITH SCRAMBLED EGGS, BACON STRIPS OR SAUSAGE LINKS, AND FRESH FRUIT

SAVORY BREAKFAST QUICHE

\$11.95 INCREMENTS OF 12 HAM OR SPINACH V QUICHE IN A BUTTERY PASTRY CRUST SERVED WITH BACON STRIPS, ICED CINNAMON ROLLS, DANISH PASTRIES, AND FRESH FRUIT

BAKED EGG DELIGHT V

\$11.95 INCREMENTS OF 12 GREEN PEPPER, ONION, MUSHROOM & SHREDDED CHEDDAR SERVED WITH ASSORTED MUFFINS AND DANISH PASTRIES, YOUR CHOICE OF BACON STRIPS OR SAUSAGE LINKS, AND FRESH FRUIT

BREAKFAST A LA CARTE

HEALTHY CHOICES

INDIVIDUAL YOGURT (includes Greek yogurt) \$2.25

YOGURT & GRANOLA STRAWBERRY OR VANILLA (10 person minimum) \$2.75

NEW! HEALTHY SNACK BARS (kashi, belvita, kind & assorted protein bars) \$3.45

STEEL CUT OATMEAL (10 person minimum) BERRIES, BROWN SUGAR, WALNUTS, DRIED CRANBERRIES \$4.25

> HARD BOILED EGG \$1.75

FRESH FRUIT (10 person minimum) FRESH CUT FRUIT BOWL or SLICED FRUIT TRAY \$3.75

> FRESH WHOLE FRUIT (10 person minimum) APPLE, BANANA, ORANGE & PEARS \$1.95

NEW! YOGURT PARFAIT (10 person minimum) LAYERED WITH VANILLA YOGURT, BLUEBERRIES, RASPBERRIES & GRANOLA \$6.45

WARM UP YOUR MORNING

SCRAMBLED EGGS \$3.00 BACON STRIPS (2 PER) \$3.00 SAUSAGE LINKS (2 PER) \$3.00 TURKEY SAUSAGE LINKS (2 PER) \$3.00 NEW! VEGAN BREAKFAST PATTIES (2 PER) \$3.25 NEW! COUNTRY-FRIED POTATOES WITH ONIONS \$3.00

BAKE THE WORLD A BETTER PLACE

ASSORTED MINI PASTRY TRAY (2 PER) BAGELS, MUFFINS, STRUDEL STICKS & DANISH \$21.95 PER 12 GUESTS

ASSORTED SCONES

ASSORTED DANISH

ASSORTED STRUDEL STICKS

\$3.50

\$2.30

\$2.30

COFFEE CAKE \$13.95 (per 12 slices)

FRUIT BREAD \$13.95 (per 12 slices)

ASSORTED CAKE DONUTS \$1.30

ASSORTED MUFFINS WITH BUTTER AND HONEY \$2.95

ASSORTED BAGELS WITH CREAM CHEESE \$2.30

CROISSANTS STRAWBERRY OR CHOCOLATE \$2.30

ICED CINNAMON ROLLS \$2.30

BREAKFAST BEVERAGES

FRESH BREWED COFFEE 1 GALLON ... \$24.95 2.5 GALLONS ... \$42.95 5 GALLONS ... \$69.95

BOTTLED JUICE \$2.25

BOTTLED WATER \$1.75

ASSORTED INDIVIDUAL MILK \$1.75

HOT TEA \$1.50

HAVE DIETARY RESTRICTIONS? HERE YOU GO!

CAKE DONUT GF, DF ... 2.25 MUFFIN GF, DF ... 3.50 MINI MUFFINS (2 per) GF, DF ... 3.50 SCONE GF ... 3.50 BAGEL GF, DF ... 3.50 SOY YOGURT GF, DF ... 2.50

BOXED BREAKFAST

\$11.25

NEW! INDIVIDUAL YOGURT (INCLUDES GREEK YOGURT) AND HARD BOILED EGG WITH SALT & PEPPER PACKETS

CHOOSE ONE

MUFFIN WITH BUTTER & HONEY, BAGEL WITH CREAM CHEESE OR BREAKFAST BAR

AND CHOOSE ONE

RED GRAPES OR BANANA

EITHER CANNED FRUIT JUICE OR VEGETABLE JUICE



WHOLESOME BOXED LUNCHES

PRICED PER PERSON

CLASSIC

\$11.50

SERVED WITH LEAF LETTUCE, MAYO & MUSTARD PACKETS AND FRESH COOKIE OR BAR

SANDWICH

SMOKED TURKEY BREAST SMOKED HAM ROAST BEEF CHICKEN SALAD TUNA SALAD GARDEN V BREAD WHOLE WHEAT WHITE KAISER ROLL MARBLE RYE PRETZEL BUN Vv WHEATBERRY MULTI-GRAIN GF, DF

CHEDDAR PROVOLONE PEPPER JACK

CHEESE

SWISS

SIDE

KETTLE CHIPS GF, DF

DESSERT

CHEF'S CHOICE COOKIE OR BAR

SEASONAL FRUIT

NEW! VEGAN SANDWICH WITH HUMMUS, SPROUTS, CUCUMBER, TOMATO, AVOCADO & LEAF LETTUCE IN A PITA SERVED WITH LENTIL CHIPS, SEASONAL WHOLE FRUIT AND A VEGAN COOKIE

\$11.95

\$14.25

SANDWICHES ARE SERVED WITH ASSORTED FRUIT, SIDE & DESSERT. SALADS ARE SERVED WITH A BREADSTICK OR CROISSANT. BOAR'S HEAD MEATS AVAILABLE FOR AN ADDITIONAL CHARGE.

SANDWICH

SMOKED TURKEY BREAST SMOKED HAM ROAST BEEF CHICKEN SALAD TUNA SALAD GRILLED CHICKEN BREAST CLASSIC CLUB SUPER-SUBMARINE GARDEN V

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WHOLE WHEAT WHITE WHITE KAISER ROLL MARBLE RYE WHEAT BERRY CROISSANT FRENCH ROLL

BREAD

GLUTEN FREE AVAILABLE

CHEESE

SWISS CHEDDAR PROVOLONE PEPPER JACK COLBY-JACK

FRUIT

FRUIT CUP OR KABOB RED GRAPES

SIDES

COLESLAW GF POTATO SALAD GF BROCCOLI SALAD PASTA SALAD MARINATED VEGETABLE SALAD Vv

DECADENT DESSERTS

ZESTY LEMON BAR HEAVENLY BROWNIE SEVEN LAYER BAR APRICOT ALMOND BAR CHERRY SOUR CREAM BAR CHOCOLATE CHIP BAR

NEW! *VEGAN BLT (NO BACON OR LETTUCE) WITH ROASTED SEASONED EGG PLANT, SPINACH, SLICED TOMATOES, WITH VEGAN MAYO ON VEGAN BREAD SERVED WITH CHOPPED VEGETABLE SALAD, RED GRAPES AND VEGAN BROWNIE

CLASSIC CHICKEN CAESAR SALAD GRILLED DICED CHICKEN, CRISP ROMAINE LETTUCE, GRATED PARMESAN, CROUTONS & CAESAR DRESSING

TACO SALAD GF SEASONED CHICKEN OR BEEF, TORTILLA STRIPS, SHRED-DED LETTUCE, DICED TOMATOES, SHREDDED CHEDDAR, SALSA, SOUR CREAM & TACO SAUCE, PICO DE GALLO & GUACAMOLE

NEW! RAINBOW VEGGIE VEGAN SALAD VV SHREDDED ROMAINE, HALVED CHERRY TOMATOES, SLICED ZUCCHINI, SLICED RADISHES, RED & ORANGE BELL PEPPERS, SHREDDED CARROTS, SLICED AVOCADO AND FRESH AL-FALFA SPROUTS SERVED WITH VEGAN BREADSTICK AND ORIENTAL ORANGE SESAME GINGER DRESSING

BEST OF THE BEST MANDARIN CHICKEN SALAD GRILLED

DICED CHICKEN, STRAWBERRIES, MANDARIN ORANGES, CASHEWS, SPRING GREENS, WONTON NOODLES & ASIAN GINGER DRESSING

REFRESHING STRAWBERRY SPINACH SALAD GF VV

SLICED STRAWBERRIES, BABY SPINACH, ALMOND SLIVERS, RED ONION, DRIED CRANBERRIES & RASPBERRY VINAIGRETTE

WHOLESOME **BOXED LUNCHES**

PRICED PER PERSON

PRESIDENTIAL

\$16.50

SANDWICHES: FEATURING BOAR'S HEAD MEATS, SERVED WITH ASSORTED FRUIT, SIDE & DESSERT SALADS: SERVED WITH A BREADSTICK OR CROISSANT, ASSORTED FRUIT & DESSERT

SMOKED TURKEY KAISER ROLL

WITH SWISS CHEESE, SLICED TOMATO, RED ONION, SPRING GREENS, CRANBERRY RELISH

ROAST BEFF CIABATTA

WITH PEPPER JACK CHEESE, SLICED TOMATO, RED ONION, SPRING GREENS, GARLIC AÏOLI

SMOKED HAM FOCACCIA

WITH CHEDDAR CHEESE, SLICED TOMATO, RED ONION, SPRING GREENS, HONEY MUSTARD

CLUB ON FRENCH BREAD

SMOKED TURKEY BREAST AND HAM ON A FRENCH ROLL WITH SMOKED GOUDA, SLICED TOMATO, RED ONION, SPRING GREENS, SMOKY BACON AÏOLI

ITALIAN DELI SUB

HARD SALAMI, PEPPERONI, THINLY SLICED PROSCIUTTO, PROVOLONE, SLICED TOMATO, SHREDDED LETTUCE, AND ITALIAN DRESSING ON A PARMESAN HOAGIE

VEGGIE MUFFALATA CIABATTA VV

MARINATED GRILLED EGGPLANT, ROASTED RED PEPPER, THINLY SLICED PICKLED RED ONION, TOMATO AND **BLACK OLIVE TAMPENADE**

WII DBERRY TURKEY SALAD GE

JULIENNE SMOKED PEPPER TURKEY BREAST, WALNUTS, AND STRAWBERRIES ON SPRING GREENS WITH **RASPBERRY VINAIGRETTE**

SOUTHWESTERN CHICKEN SALAD

CAJUN DICED GRILLED CHICKEN BREAST, BLACK BEAN & CORN RELISH, TOMATO, EGG SLICES, AND AVOCADO ON SPRING GREENS WITH SOUTHWEST DRESSING

BLUEBERRY SPRING SALAD V. GF. Vv

BLUEBERRIES, DRIED CHERRIES, TOASTED WALNUTS, AND BLEU CHEESE CRUMBLES ON SPRING GREENS WITH AGED BALSAMIC VINAIGRETTE ADD GRILLED CHICKEN BREAST \$3.00

NEW! VEGAN WILD RICE GRAIN BOWL VV

WILD RICE, GOLDEN BEETS, SWEET POTATOES, DRIED CHERRIES, SHREDDED KALE & ROASTED PISTACHIOS WITH BALSAMIC VINAIGRETTE SERVED WITH VEGAN BREADSTICK, FRESH FRUIT CUP & VEGAN CHEESECAKE \$3.00

SIDES

KALE BROCCOLI SLAW GF, Vv POTATO SALAD GF **BROCCOLI SALAD** PASTA SALAD MARINATED VEGETABLE GE VV

FRUIT

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FRUIT CUP **RED GRAPES** KABOB

PECAN CARAMEL SWIRL BAR **HEAVENLY BROWNIE** ROCKY ROAD BAR

DESSERTS

STRAWBERRY CHEESECAKE BAR APPLE SOURCREAM BAR

LIGHT LUNCHES

PRICED PER PERSON

LUNCHES INCLUDE A DISPOSABLE BUFFET TABLE COVERING, SINGLE-USE PLATES, FLATWARE, SERVING UTENSILS & NAPKINS

BUFFETS

TACO SALAD

SEASONED CHICKEN, BEEF

OR BEYOND BEEF

TORTILLA STRIPS

SHREDDED LETTUCE

DICED TOMATOES

RED ONION

SHREDDED CHEDDAR

SALSA

SOUR CREAM

PICO DE GALLO & GUACAMOLE

TACO SAUCE

FRESH FRUIT

\$12.25

BAKED POTATOES

POTATOES WITH BACON BEEF OR VEGGIE CHILI SHREDDED CHEDDAR RED ONION BUTTER SALSA SOUR CREAM CHIVES TOSSED SALAD, DRESSING BARS & COOKIES \$10.75

COBB SALAD

GRILLED DICED CHICKEN SPRING GREENS BLEU CHEESE CRUMBLES EGG SLICES BACON DICED TOMATO BLACK OLIVES ASSORTED DRESSINGS BREADSTICKS \$10.75

SALAD BAR GE

SPRING GREENS SMOKED HAM & TURKEY BACON BITS BROCCOLI & CAULIFLOWER SHREDDED CHEDDAR CUCUMBERS DICED EGGS MUSHROOMS & TOMATOES RED ONIONS CHICKPEAS CROUTONS ASSORTED DRESSINGS BREADSTICKS \$12.75

FULL (cut in half)

MAKE-YOUR-OWN

SANDWICH

ROAST BEEF

SMOKED HAM

SMOKED TURKEY

SALAMI

ASSORTED CHEESE

TOMATOES & LETTUCE

PICKLES & OLIVES

BREADS & ROLLS

CONDIMENTS

\$7.75

ASSORTED DELI SANDWICHES WITH PICKLES, OLIVES & CONDIMENTS \$7.50

HALF

ASSORTED DELI SANDWICHES WITH PICKLES, OLIVES & CONDIMENTS \$4.00

PRESIDENTIAL

MANDARIN CHICKEN

SALAD

GRILLED DICED CHICKEN

STRAWBERRIES

MANDARIN ORANGES

CASHEWS

SPRING GREENS

WONTON NOODLES

ASIAN GINGER DRESSING

BREADSTICKS

\$10.75

(CHOOSE UP TO 4) MARINATED VEGGIE WRAP V ITALIAN DELI SUB ON PARMESAN HOAGIE CLUB ON FRENCH ROLL SMOKED TURKEY ON KAISER ROLL ROAST BEEF ON CIABATTA SMOKED HAM ON FOCACCIA \$9.00

CLASSIC PARTY SUB

(12- 2 INCH SERVINGS) SMOKED TURKEY BOLOGNA SALAMI SWISS & CHEDDAR FRENCH BAGUETTE MAYO & MUSTARD ITALIAN DRESSING

\$34.25

VEGGIE PARTY SUB v

(12-2 INCH SERVINGS) CUCUMBER SLICES TOMATO, RED ONION & RADISHES SHREDDED LETTUCE ALFALFA SPROUTS HUMMUS PROVOLONE CHEESE FRENCH BAGUETTE \$31.25

ADDITIONS

SANDWICHES

HOUSEMADE SOUPS | \$4.25

CREAM OF CHICKEN WILD RICE VEGETABLE BEEF GARDEN VEGETABLE VV, GF CHEESY POTATO V CHICKEN NOODLE NEW! TOMATO BASIL V CHILI CORN CHOWDER BEEF CHILI BLACK BEAN VEGGIE VV, GF VEGGIE CHILI VV, GF NEW! TOSCANA

SALADS | \$2.75

POTATO SALAD V, GF BROCCOLI & BACON SALAD MARINATED VEGETABLE SALAD Vv, GF TOSSED GREEN SALAD V KALE & BROCCOLI SLAW Vv, GF PASTA SALAD V CHOPPED VEGETABLE SALAD Vv, GF

SIDES

ASSORTED SNACK BAGS | \$1.95 CHIPS, PRETZELS, POPCORN, FRITOS, MINI GOLD FISH, CHEEZE-ITS, CHEX MIX, TRAIL MIX LENTIL CHIPS Vv, SWEET POTATO TORTILLA CHIPS GF, Vv, DF

> FRESH FRUIT | \$3.75 CUT FRUIT BOWL or SLICED FRUIT TRAY

> > FRESH VEGGIE TRAY | \$2.75 WITH DILL DIP OR HUMMUS

ASSORTED 1/2 BARS & COOKIES | \$2.25

ASSORTED BARS | \$2.00

ASSORTED COOKIES | \$2.00

CHIPS, GUACAMOLE & SALSA | \$3.75

612.767.1767 PFS@MINTAHOE.COM MINTAHOE.COM State of the State

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THEMED BUFFETS

THEMED BUFFETS ARE DESIGNED TO PLEASE! OUR TEAM WILL SET UP YOUR BUFFET WITH CHAFERS, A DISPOSABLE BUFFET TABLE COVERING, SINGLE-USE PLATES, FLATWARE, SERVING UTENSILS AND NAPKINS. PRICED PER PERSON

FIRE ROASTED SOUTHWEST

\$14.50

SERVED WITH FRESH CUT FRUIT AND BARS & COOKIES

TACO BAR

YOUR CHOICE OF SEASONED CHICKEN, BEEF, SHREDDED PORK OR BEYOND BEEF, SOFT & HARD SHELLS, SPANISH RICE, LETTUCE, DICED TOMATO, ONION, SHREDDED CHEDDAR, SALSA, SOUR CREAM, PICO DE GALLO, GUACAMOLE & HOT SAUCE

CHICKEN OR BEEF FAJITAS

WITH SOFT TORTILLA SHELLS, SAUTÉED PEPPERS AND ONIONS, SPANISH RICE, SHREDDED CHEDDAR CHEESE, SALSA, SOUR CREAM, PICO DE GALLO & HOT SAUCE

ENCHILADAS

YOUR CHOICE OF BEEF, CHICKEN, OR CHEESE ENCHILADAS SERVED WITH SPANISH RICE, REFRIED BEANS, SOUR CREAM, AND SALSA

ADD BLACK OR REFRIED BEANS \$1.50

ITALIAN DISHES

PASTA BAR

\$16.25

MOSTACCIOLI & FETTUCINI NOODLES ROMA TOMATO MARINARA CREAMY ALFREDO GRATED PARMESAN CHEESE TOSSED ITALIAN SALAD GARLIC BREAD ASSORTED DESSERTS YOUR CHOICE OF TWO: JULIENNE CHICKEN STRIPS ITALIAN SAUSAGE MEATBALLS VEGETABLE MEDLEY

SERVED WITH A CAESAR SALAD, RELISH TRAY, FRENCH BREAD, AND BARS & COOKIES

SPAGHETTI & MEATBALLS

\$13.25 WITH MARINARA SAUCE AND PARMESAN CHEESE

CHICKEN ALFREDO

\$14.50

SEASONED CHICKEN BREAST WITH CREAMY ALFREDO SAUCE

BAKED ZITI V

\$13.25

WITH MARINARA SAUCE AND MOZZARELLA CHEESE

LASAGNA

\$14.50

YOUR CHOICE OF BEEF, SPINACH, CHEESE OR ROASTED VEGETABLE Vv, GF (INCREMENTS OF 12)

CHICKEN PENNE PASTA

\$14.50 WITH JULIENNE CHICKEN BREAST IN A GARLIC CREAM SAUCE

MINNESOTA MEALS

\$14.50

SERVED WITH A TOSSED GREEN SALAD, FRESH VEGGIE TRAY, DINNER ROLLS, AND ASSORTED DESSERTS

TATER TOT HOT DISH

GROUND BEEF, TATER TOTS, CHEDDAR CHEESE AND MUSHROOM SAUCE ADD GREEN BEANS \$1.50

TURKEY WILD RICE CASSEROLE

TURKEY, CHEDDAR CHEESE, WILD RICE, CELERY, ONIONS, AND TURKEY GRAVY

PASTA PRIMAVERA V

FETTUCCINE, BROCCOLI, CAULIFLOWER, CARROTS, ONIONS AND WHITE SAUCE

NEW! HAMBURGER GOULASH

GROUND BEEF, MACARONI NOODLES, DICED TOMATOES, CELERY & ONIONS

ALL-AMERICAN FARE

BRATS & BURGERS | \$15.25

WITH BAKED BEANS, POTATO CHIPS, COLESLAW, RELISH TRAY, AND APPLE PIE SQUARES

YANKEE POT ROAST | \$15.25

HEARTY POT ROAST WITH POTATOES, ONIONS, CARROTS, AND GRAVY SERVED WITH TOSSED GREEN SALAD, DINNER ROLLS & BUTTER, AND ASSORTED DESSERTS

TRADITIONAL BEEF STEW | \$14.50

WITH TOSSED GREEN SALAD, CORNBREAD WITH BUTTER & HONEY, AND FRESH BAKED COOKIES

ASIAN STYLE

\$14.50

SERVED WITH STEAMED WHITE RICE, ASIAN COLESLAW, SOY SAUCE, FRESH BAKED BARS AND FORTUNE COOKIES. UPGRADE TO VEGETABLE FRIED RICE \$1.50

STIR-FRY

BEEF, CHICKEN, OR VEGETABLE SERVED WITH CHOW MEIN NOODLES

TERIYAKI CHICKEN

PINEAPPLE GINGER TERIYAKI CHICKEN SERVED WITH CHOW MEIN NOODLES

SEE PAGE 12 TO CHOOSE YOIUR SIDESI

DESIGN YOUR BUFFET

OUR TEAM WILL SET UP YOUR BUFFET WITH CHAFERS, A DISPOSABLE BUFFET TABLE COVERING, SINGLE-USE PLATES, FLATWARE, AND NAPKINS. ALL BUFFETS INCLUDE DINNER ROLLS WITH BUTTER.

PRICED PER PERSON

ENTICING ENTRÉES

ALL PRICED AT \$14.95

POULTRY

HERB ROASTED CHICKEN GF TWO BONE-IN OR ONE BONELESS

BONELESS CHICKEN BREAST CHOOSE FROM LEMON HERB SAUCE, HONEY GLAZE, SUN DRIED TOMATO CREAM SAUCE, OR CREAMY SUPREME SAUCE (WHITE SAUCE, WINE, MUSHROOMS & PIMENTOS)

FRIED CHICKEN (2 PER)

CHICKEN PARMESAN

BAKED TURKEY WITH SAGE DRESSING

PORK

BAKED HAM GF WITH PINEAPPLE RINGS

STUFFED PORK CHOPS

ROASTED PORK LOIN WITH APPLE-JACK SAUCE

PORK CHOPS WITH GOLDEN MUSHROOM SAUCE

BEEF

CHAR-BROILED CHOPPED SIRLOIN WITH SAUTÉED MUSHROOMS & ONIONS

SLICED ROAST BEEF AU JUS GF

BURGUNDY MUSHROOM SIRLOIN TIPS (CHOOSE THREE SIDES) OVER PARSLEY BUTTERED NOODLES

HOMEMADE MEATLOAF

6OZ RIB-EYE STEAK GF (TO UPGRADE ADD \$6 PER PERSON)

SEAFOOD

BAKED COD GF

TORTILLA ENCRUSTED TILAPIA GF

ALL PRICED AT \$14.50

SIZZLIN' HOT SANDWICHES

SHREDDED PHILLY BEEF WITH PEPPERS, ONIONS, PROVOLONE, AND FRENCH ROLLS

> OPEN-FACED HOT TURKEY & GRAVY WITH RUSTIC BREAD

> > SHREDDED BARBECUE BEEF WITH ONION BUNS

PULLED PORK CARNITAS ON KAISER ROLLS

MEATBALL SUB WITH SLICED PROVOLONE AND ITALIAN WITH SUB BUN

> SLOPPY JOES WITH KAISER ROLLS

HERB GRILLED CHICKEN BREAST WITH TOMATO, RED ONION, LEAF LETTUCE, CONDIMENTS & CIABATTA

ALL PRICED AT \$14.25

VEGETARIAN OPTIONS

PORTOBELLO MUSHROOMS GF, V, DF BAKED WITH POTATOES AND SPINACH

NEW! EGGPLANT PARMESAN Vv

CHEESE TORTELLINI V WITH SUN-DRIED TOMATO PESTO SAUCE

RATATOUILLE GF, V, Vv

-DESIGN YOUR BUFFET-

SELECT FOUR SIDES

SALADS

TOSSED GREEN SALAD AVAILABLE GF CAESAR SALAD AVAILABLE GF TOSSED ITALIAN SALAD MARINATED VEGETABLE SALAD GF, Vv CHOPPED VEGETABLE SALAD GF, Vv COLESLAW GF MANDARIN SALAD AVAILABLE GF BROCCOLI-SLAW SALAD GF, V ASIAN COLESLAW

STARCHES

MASHED POTATOES WITH GRAVY BROWN RICE GF SKIN-ON GARLIC MASHED POTATOES GF AU GRATIN POTATOES SCALLOPED POTATOES ROASTED NEW RED POTATOES GF QUARTER CHEESY JO JO FRIES STEAMED WHITE RICE GF RICE PILAF GF PARSLEY BUTTERED NOODLES PENNE PASTA IN GARLIC CREAM SAUCE

VEGETABLES

CARROTS IN A BUTTERY DILL SAUCE GF SEASONED CORN GF GLAZED CARROTS GF GREEN BEANS WITH HERBS GF NEW! ROASTED BRUSSELS SPROUTS GF KEY LARGO VEGETABLE MEDLEY GF

DESSERTS

SALTED CARAMEL APPLE POKE CAKE CHOCOLATE MOUSSE CAKE MOCHA CAKE COCONUT PINEAPPLE CAKE CREAM HORNS DOUBLE CHOCOLATE CAKE BOWLS FILLED WITH CHOCOLATE MOUSSE KEY LIME CHEESECAKE ASSORTED DESSERTS ASSORTED BARS & COOKIES GLUTEN FREE DESSERTS AVAILABLE

CHOOSE YOUR BREAKFAST CHOOSE YOUR LUNCH BUFFET CHOOSE YOUR SNACK WE'LL DO THE REST! SEMINAR PACKAGE

PRICED PER PERSON

\$20.50

BREAKFAST SELECT ONE

REGULAR & DECAF COFFEE WITH CONDIMENTS | ASSORTED CANNED JUICE BOTTLED JUICE UPGRADE \$.85 | HOT BREAKFAST BUFFET UPGRADE \$4.50

CLASSIC CONTINENTAL

SELECT THREE

DANISH BAGELS MUFFINS STRUDEL STICKS CAKE DONUTS FILLED CROISSANTS ICED CINNAMON ROLLS SCONES FRESH FRUITSCONES FRESH FRUIT

REFRESHING YOGURT BAR V

STRAWBERRY OR VANILLA YOGURT ASSORTED FRUIT TOPPINGS GRANOLA MINI MUFFINS BOILED EGGS WITH SALT & PEPPER PACKETS

LUNCH BUFFET

SOUP & SANDWICH

CHOICE OF SOUP FROM PAGE 8 ASSORTED SANDWICH PLATTER VEGGIES & DILL DIP OR HUMMUS TOSSED GREEN SALAD ASSORTED DESSERTS

TACO BAR

CHICKEN, BEEF, BEYOND BEEF OR SHREDDED PORK SPANISH RICE PICO DE GALLO FRESH FRUIT BOWL ASSORTED BARS & COOKIES

PULLED PORK CARNITAS

BARBECUE SAUCE & KAISER ROLLS NEW RED POTATOES GREEN BEANS WITH HERBS COLESLAW ASSORTED BARS & COOKIES

MANDARIN CHICKEN

SALAD BAR BREADSTICKS ASSORTED BARS & COOKIES

LASAGNA

INCREMENTS OF 12 RELISH TRAY CAESAR SALAD BREADSTICKS ASSORTED BARS & COOKIES

BAKED POTATO BAR

TOSSED GREEN SALAD ASSORTED BARS

CHICKEN DINNER

SEASONED BONELESS CHICKEN BREAST TOPPED WITH CHOPPED BACON POTATOES, CARROTS, ONIONS, AND GRAVY TOSSED GREEN SALAD FRESH ROLLS & BUTTER ASSORTED DESSERTS

> VIP BOX LUNCHES ASSORTED SIDES & DESSERTS



DELIVERED WITH LUNCH

INDIVIDUAL SNACK BAGS SLICED CHEESE & CRACKERS ASSORTED BARS & COOKIES TORTILLA CHIPS & SALSA HUMMUS & FLATBREAD LENTIL CHIPS Vv, GF, DF SWEET POTATO TORTILLA CHIPS Vv, GF, DF YOGURT PRETZELS

ADD SODA OR BOTTLED WATER FOR \$1.75 EACH

DESSERTS

DECORATED CAKES CHOCOLATE, MARBLE, OR WHITE QUARTER SHEET CAKE (20 SERVINGS) ... \$50.00 HALF SHEET CAKE (40 SERVINGS) ... \$85.00 FULL SHEET CAKE (80 SERVINGS) ... \$125.00

ASSORTED CUPCAKES ... \$3.00 ASSORTED GOURMET DESSERTS ... \$3.50

BEVERAGES

INDIVIDUAL BEVERAGES

ASSORTED CANNED SODA ... \$1.75 BOTTLED WATER \$1.75 BOTTLED FLAVORED MINERAL WATER ... \$1.75 BOTTLED JUICE ... \$1.95 ASSORTED INDIVIDUAL MILK ... \$1.75 HOT TEA ... \$1.75

BEVERAGES BY THE GALLON

ICED TEA · LEMONADE · ORANGE JUICE · FRUIT PUNCH HOT COCOA · HOT APPLE CIDER 1 GALLON ... \$24.95 • 2.5 GALLONS ... \$42.95 • 5 GALLONS ... \$69.95 ICE WATER WITH LEMON

1 GALLON ... \$3.00 • 2.5 GALLONS ... \$7.50 • 5 GALLONS ... \$15.00

NOT SURE WHAT TO CHOOSE? WE CAN HELP!

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