



MINTAHOE

CATERING & EVENTS

WHO WE ARE

Long ago our Founder, Jim McMerty, envisioned a company that combined his culinary passion with his strong family values.

The result became the creation of Minnesota's largest family-owned and family-operated catering company for over 30 years.

OUR PROMISE

We bring our client's vision to life through thoughtfully prepared cuisine, unparalleled service and a host of distinctive venues to choose from.

With fully customizable menus and service options, an experienced staff always working in concert with each other and our limitless passion and pride in what we do, there is nothing that we cannot accomplish for our clients.





PASSED HORS D'OEUVRES

PRICED PER PIECE

RASPBERRY BRIE BITE fresh raspberry & brie cheese in a phyllo cup, drizzled with raspberry jam (V)

CUCUMBER GUAC BITE spinach guacamole on crisp cucumber topped with pico de gallo & corn tortilla strips (DF, GF, Vv)

BRUSCHETTA CROSTINI diced tomatoes, basil, olive oil & mozzarella mousse on an herb crostini, drizzled with balsamic glaze (V)

❶ BLEU BITE whipped bleu cheese mousse, sliced grapes drizzled with local honey & spiced pistachio in a phyllo cup (V)

CAPRESE SKEWER heirloom grape tomatoes, marinated mozzarella, fresh basil & olives drizzled with balsamic glaze (V, GF)

PEAR, HONEY & BRIE CROSTINI sliced pears baked with cinnamon & Grand Marnier, drizzled with local honey, brie & cornflower garnish (V)

SALMON CREAM PUFFS light, airy cream puffs filled with smoked salmon mousse & fresh dill

BALSAMIC GLAZED PORTOBELLO CROSTINI with creamy garlic aioli, parmesan & fresh chives (V)

❶ MINI BEEF WELLINGTON tender beef & mushroom wrapped in puff pastry served with a drizzle of our roasted red pepper horseradish mustard and fresh chives

SOUTHWESTERN BITES sweet corn tossed in cilantro & lime with black beans, avocado & red pepper in a phyllo cup (DF) (V)

❶ BACON WRAPPED GOAT CHEESE DATES drizzled with balsamic glaze (GF)



PASSED HORS D'OEUVRES

PRICED PER PIECE

❷ APPLEWOOD BACON WRAPPED SCALLOPS	with sesame seeds and your choice of teriyaki or lemongrass sauce (GF, DF)
INTERNATIONAL SATAY	choice of: lemongrass ginger chicken (DF), thai peanut chicken (DF) or asian beef teriyaki (DF) garnished with sesame seeds & fresh chives
❷ SMOKED BEEF TENDERLOIN CANAPÉ	smoked in-house with boursin cheese & chives on crostini
PHYLLO WRAPPED ASIAGO ASPARAGUS	roasted asparagus & asiago cheese in a flaky phyllo dough wrap with roasted tomato coulis (V)
❷ THAI PEANUT CHICKEN WONTON	crushed peanuts & coconut shavings in a crispy wonton cup topped with fresh chives (DF)
GRILLED SAMBAL SHRIMP CRISP	with sambal aioli, cucumber mango salsa & wasabi micro greens on a rice cracker (DF, GF)
CUCUMBER PLANKED SALMON	lox salmon with crème fraîche & fresh dill on a crisp cucumber plank (GF)
CHILI-LIME FIESTA SPOON	seasoned pulled chicken, guacamole, mango salsa & micro greens on an edible corn spoon (DF)
VEGAN SPRING WRAPS	carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and hot mustard sauces (DF, Vv)
SHRIMP SPRING WRAPS	shrimp, carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and hot mustard sauces (DF)
LOBSTER CEVICHE	citrus lime marinade with peppers, onions & micro greens, served on asian spoons (DF, GF)



HORS D'OEUVRES PLATTERS

50 SERVINGS PER PLATTER

SEASONAL FRESH FRUIT

varieties of fresh, ripe seasonal fruits including melons, grapes, berries & citrus (GF, DF, Vv)

❶ MEDITERRANEAN DELIGHT

garlic hummus (GF), roasted red pepper hummus (GF), olive tapenade
served with carrot & celery sticks, olive medley, cherry tomatoes, baked pita & pretzel chips (DF, Vv)

DOMESTIC CHEESE BOARD

a variety of cheeses that may include: cheddar, swiss, pepper jack, gouda, dill havarti & boursin
served with crackers, flatbreads, grapes & strawberries (V)

FARMERS MARKET TABLE

raw, grilled & pickled seasonal vegetables (Vv) served with cucumber wasabi & ranch dill dips

❶ COLD SMOKED HONEY GLAZED SALMON

with sliced lemons, capers, diced red onion, dill cream cheese & cornichons with mini bagels

GOURMET CHEESE BOARD

chef's selection of the finest imported & domestic cheeses available, with fig spread & local honey
served with flatbreads, gourmet crackers, dried fruits & nuts (V)

CLASSIC GULF SHRIMP COCKTAIL

jumbo shrimp delicately poached in our court bouillon with arugula, lemon,
parsley & creole cocktail sauce (GF, DF)

❶ PEPPER CRUSTED BEEF TENDERLOIN

grilled then chilled tenderloin with horseradish cream, caramelized onion jam & fresh bakery rolls

CHEF'S CHARCUTERIE BOARD

thinly sliced capicola, salami, prosciutto, soppressata, olives, cipollini onions, peppadew peppers
served with flatbreads, crackers, breadsticks, dried fruits and nuts

PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ROLLS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE



STARTERS

SELECT ONE

HOUSE SALAD	crisp romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons & balsamic vinaigrette (DF, V)
CLASSIC CAESAR SALAD	crisp romaine, parmesan & croutons with a zesty caesar dressing
SUNBURST SALAD	organic greens, mandarin oranges and strawberries with choice of poppyseed or blackberry peppercorn dressing (GF)
CHERRY & MOZZARELLA SALAD	organic greens, dried cherries and mozzarella with cherry basil vinaigrette (GF)
FUJI APPLE SALAD	spring greens, diced fuji apples, roasted brussels sprouts shavings, manchego cheese with waldorf dressing
RUSTIC PEAR SALAD	organic greens, diced pears, candied walnuts and crumbled bleu cheese with champagne pear vinaigrette (GF, V)
BUTTERNUT SQUASH SALAD	artisan greens with diced butternut squash, fried onion, crumbled feta, toasted pecans & dried cherries with a maple vinaigrette (DF, V)

ACCOMPANIMENTS

SELECT ONE FROM
EACH CATEGORY

VEGETABLES

lemon & brown sugar green topped carrots (Vv, GF, DF)
oven roasted asparagus (Vv, GF, DF)
apple cider & bacon roasted brussels sprouts
chef's oven roasted vegetables (Vv, GF, DF)
fresh garlic green beans (Vv, GF, DF)
green beans with carrot spheres (Vv, GF, DF)

STARCHES

parmesan yukon gold spears (GF)
baby red herb roasted potatoes (GF)
cheese stuffed twice baked potatoes
skin-on, roasted garlic white cheddar mashed potatoes
minnesota wild rice pilaf
ancient grains

CHILDREN

AGES TEN AND UNDER
SERVED WITH BABY CARROTS,
RANCH DIP & FRUIT CUP

CRISPY CHICKEN TENDERS (DF)
with tater tots
ketchup & BBQ sauces

HOMEMADE MAC & CHEESE (V)
with a breadstick

KIDS PIZZA
cheese (V)
or
pepperoni

SPAGHETTI & MEATBALLS
with a breadstick





PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

ENTRÉES

- | | |
|--|--|
| HERB ROASTED WINGTIP CHICKEN BREAST | with garlic herb or cherry madiera sauce (DF) |
| MINNESOTA CHICKEN | fresh breast of chicken stuffed with our savory wild rice sage dressing & topped with supreme sauce |
| ❶ CHICKEN ROULADE | chicken breast stuffed with wild rice, smoked gouda & topped with sherry mushroom sauce |
| CHICKEN VERONIQUE | sautéed in rice flour with chandon sparkling wine sauce & topped with red grapes (GF) |
| CIDER-BRAISED CHINESE PORK LOIN | tender, thick slices of pork loin with fuji apple demi-glaze (DF) |
| ❶ KOREAN BBQ SALMON | grilled, glazed & roasted with fresh lemon slice (DF) |
| BEEF SHORT RIBS | oven-braised beef short rib with sangria reduction (DF) |
| CRUSTED WALLEYE | pecan or hazelnut, served with lemon & tartar (venue only) (GF) |
| BEEF TENDERLOIN | grilled and roasted to perfection with choice of: port wine reduction (DF),
our bordelaise sauce (DF), or cherry madeira demi glaze |
| GRILLED CHILEAN SEA BASS | with wasabi ginger sauce or fresh pineapple pico de gallo & baked lemon slice (venue only) (DF) |
| ❶ CITY OF THE LAKES SIGNATURE DUET | bias cut beef tenderloin in a port wine reduction (DF) with our herb roasted wingtip chicken breast
in a garlic herb sauce |



VEGETARIAN PLUS

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS AND FRESH BREWED COFFEE SERVICE

VEGETARIAN PLUS

M CAJUN VEGAN JAMBALAYA long grain rice with roasted peppers, tomatoes, vegetables, and vegan sausage (GF, DF, Vv)

MOROCCAN VEGETABLE TAGINE carrots, potatoes, tomatoes, apricots, craisins & chickpeas combine to make this all star stew served with basmati rice & fresh cilantro (V, GF)

M BASIL PASTA RUSTICA farfalle pasta tossed in pesto or pesto alfredo with sun-dried tomatoes, garlic & parmesan cheese (V)

BALSAMIC GLAZED PORTOBELLO MUSHROOM served over aztec rice with red pepper pomodoro sauce & roasted seasonal vegetables (GF, DF, W)

EGGPLANT STACKER zucchini, yellow squash, eggplant & cheese, layered with pomodoro sauce (GF, DF, V)

FIRE GRILLED VEGETABLE & RAINBOW QUINOA stuffed pepper with red pepper pomodoro sauce with a side of seasonal vegetables (chef's choice) (Vv, DF, GF)

M BUTTERNUT SQUASH TORTELLACIA with dried cranberries, spinach & toasted walnuts in a brown butter sauce (V)

CHARRED ITALIAN CAULIFLOWER STEAK oven roasted with fresh herbs, red pepper pomodoro sauce, sautéed mushrooms & fresh vegetables (Vv, DF, GF)



FAMILY-STYLE & BUFFETS

FAMILY-STYLE & BUFFETS INCLUDE ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

FAMILY-STYLE PRICED PER PLATTER

BUFFET PRICED PER PERSON

TUSCAN

FAMILY-STYLE

BUFFET STYLE

classic caesar salad
chicken piccata (GF)
mostaccioli marinara (V)
chef's roasted vegetables (GF, DF)
italian white bean cassoulet (GF, DF, V)

CLASSIC

FAMILY-STYLE

BUFFET STYLE

house salad
tender beef bordelaise
boneless breast of chicken with roasted garlic herb sauce (GF)
chef's roasted vegetables (GF, DF)
white cheddar & roasted garlic mashed potatoes

HEARTLAND

FAMILY-STYLE

BUFFET STYLE

sunburst salad
beef short ribs braised with sangria reduction (DF)
herb-roasted wingtip chicken breast with garlic herb (GF) or cherry madiera (DF) sauce
potato gruyere
lemon & brown sugar green topped carrots (GF, DF)

SIGNATURE

FAMILY-STYLE

BUFFET STYLE

pear & bleu salad (GF)
bias cut beef tenderloin grilled and roasted to perfection
with choice of port wine reduction (DF) or our bordelaise sauce (DF)
asiago & spinach chicken roulade with port mustard cream sauce
baby red herb roasted potatoes (GF)
oven roasted asparagus (GF, DF)



STATIONS

PERFORMANCE STATIONS

MINIMUM OF 100 GUESTS. STATIONS ARE PRICED PER PERSON

BITTY BURGER BAR

(choice of two) beef, turkey or black bean veggie mini sliders served hot-off-the-griddle served with petit rolls, bacon ketchup, yellow mustard, sharp cheddar, pickle slices & kettle chips
upgrade to petite filet mignon slider - add 3.50 per person

SMASHED-TINI STATION

create your own mashed potato martini with your choice of: yukon gold or white cheddar roasted garlic mashed potatoes. served with cheesy broccoli, bacon bits, chives, cheddar cheese, tenderloin beef tips & house gravy

STREET TACO STATION

mini flour tortillas with pulled chicken carnitas, fiesta black beans, pico de gallo, queso fresco, elote salad, cilantro & lime wedges, served with tortilla chips, guacamole & pineapple jalapeño salsa (corn tortillas available upon request) (GF)

GRILLED KABOB STATION

lemongrass ginger chicken or asian beef skewers hot-off-the-griddle with green onions, topped with sesame seeds served with your choice of caribbean coconut rice or vegetable fried rice

RAMEN & POT STICKER STATION

noodles cooked in rich broth & served with matchstick carrots & red peppers, scallions, sprouts, jalapeños, pea pods, cilantro, sriracha & chopped scrambled egg with chicken, veggie or pork pot stickers (choose one)

GOURMET MAC & CHEESE STATION

fresh bowtie pasta, tossed in our aged cheddar cheese sauce with your choice of toppings: bacon bits, tomatoes, green onion, country ham, baby bay shrimp, bleu cheese crumbles & parmesan toasted breadcrumbs

CARVING STATIONS

SERVED WITH FRESH BAKERY ROLLS

HERB ROASTED TURKEY BREAST

with cranberry aioli

OLD FASHIONED HONEY GLAZED HAM

with a mustard trio

SLOW ROASTED PRIME RIB

with horseradish cream

MIX & MINGLE PACKAGE

MINIMUM OF 100 GUESTS

PASSED HORS D'OEUVRES

SELECT THREE

bleu bites (V)

applewood bacon wrapped scallops (GF, DF)

grilled sambal shrimp crisp (GF) (DF)

chili-lime fiesta spoons (DF)

pear, honey, brie crostinis (V)

balsamic glazed portobello crostinis (V)

HORS D'OEUVRES PLATTERS

SELECT TWO

fresh fruit display (GF)(DF)(V)(Vv)

charcuterie board

crudite display (V)

korean barbecue salmon

cranberry chipotle sliced turkey breast

domestic cheese board (V)

mediterranean delight

roasted vegetables (V)

TABLE STATIONS*

SELECT TWO

BITTY BURGER BAR

choice of (select two) beef, turkey or black bean veggie mini sliders served hot-off-the-griddle served with petit rolls, bacon ketchup, yellow mustard, sharp cheddar, pickle slices & kettle chips
upgrade to petite filet mignon - add 3.50 per person

PORTOBELLO GRILLE

garlic sautéed portobello with creamy garlic aioli, chives and parmesan cheese
on grilled sourdough | add beef tenderloin - add 3.50 per person

SMASHED-TINI STATION

create your own mashed potato martini with your choice of: yukon gold or white cheddar roasted garlic mashed potatoes served with cheesy broccoli, bacon bits, chives, cheddar cheese, sour cream, tenderloin beef tips & house gravy

POTSTICKER STATION

chicken, veggie or pork potstickers, served with chef prepared vegetable fried rice, asian slaw, seasoned soy sauce & sriracha

GOURMET MAC AND CHEESE

fresh bowtie pasta tossed in our aged cheddar cheese sauce with your choice of bacon bits, asparagus spears, cheddar cheese, green onion, diced tomato, country ham, baby bay shrimp, bleu cheese crumbles & parmesan toasted breadcrumbs



EVENT ENHANCEMENTS

PRICED PER PLATTER UNLESS NOTED. PLATTER SERVES APPROXIMATELY 50

KETTLE CHIPS	served with french onion dip (V)
CHEF'S TRAIL MIX	chex mix, pretzels, dried bananas, raisins, dried apricots, M&M's & roasted peanuts (V)
CRISP HOUSE-MADE TORTILLA CHIPS	served with pineapple pico de gallo, guacamole & salsa (Vv)
MEATBALLS	your choice of swedish, smokey barbeque (DF) or italian marinara (DF)
CHICKEN WINGS	house dry rub, jamaican jerk, teriyaki, or buffalo served with bleu cheese, ranch dressing & celery sticks
PARMESAN ARTICHOKE DIP	served with garlic crostini & pita chips (V)
SIRLOIN SLIDERS	beef patties with mini brioche buns, cheese, pickles, ketchup, mustard, mayo & kettle chips
CLASSIC CHICAGO DOGS	all beef dogs with poppyseed rolls, house made chili, sport peppers, onion, neon relish, tomato, mustard & pickle spears
PIZZA	YOUR CHOICE OF: <div><div>margarita (V)</div><div>sausage</div><div>pepperoni</div><div>three cheese (V)</div><div>buffalo chicken with bleu cheese & red onion</div><div>sausage, fresh mozzarella & red onion</div><div>spinach, caramelized onions & fontina (V)</div><div>hawaiian canadian bacon with pineapple & banana peppers</div></div>

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

DESSERTS

PRICED PER GUEST. PRICING BASED ON A MINIMUM OF 50 PER ITEM.

SIGNATURE DESSERTS

CANDIED BACON DONUTS

glazed donut holes filled with candied bacon and chocolate ganache

CHOCOLATE DIPPED FRUIT

strawberries, pineapple & bananas dipped in white, dark or milk chocolate (GF)

TULIP CUPS

dark & white chocolate tulip cups filled with tiramisu or chocolate tres leche

GOURMET COOKIES & BARS

may include raspberry white chocolate bites, lime cornmeal, espresso dark chocolate sables, apricot medals, palmiers, honey pecan toffee bites, lemon shortbread, speculaas, or coconut macarons

🍷 FRENCH MACARONS

chocolate, champagne, pistachio, raspberry, lemon, strawberry, vanilla bean or salted caramel (GF)

BROWNIE POPS

raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch & peanut butter

MINI PIES

mississippi mud, banana cream, key lime, s'mores, strawberry rhubarb or pecan pumpkin

🍷 MINI SWEET SHOOTERS

Oreo cheesecake, banana cream pie, strawberry shortcake, key lime pie, brooklyn blackout, devil's food raspberry, pumpkin crème brûlée, chocolate peanut butter cup, butterscotch budino

TARTS & TARTLETS

peanut butter truffle, seasonal fruit, key lime, chocolate caramel pecan, banana cream fudge, raspberry cheesecake and apricot almond

🍷 SHORTCAKE BAR




fudge brownies, angel food cake, shortcake & pound cake, sliced strawberries, raspberries, blackberries & blueberries, bounceberry, caramel sauce, chocolate sauce, white chocolate shavings, toasted coconut & vanilla bean whipped cream

PETIT SWEETS BAR

may include assortment of dipped fruit, tartlets, french macarons, mini sweet cakes, éclairs, cannolis, mousse filled cream puffs, and petit chocolate cups

CAKES + CUPCAKES




GOURMET CUPCAKES

-  s'mores
-  crème brûlée
- boston cream pie
- chocolate daze
- strawberry malt
- peanut butter dulce de leche
-  blackberry lemon (GF)
- passion fruit

GOURMET CHEESECAKE

- white chocolate raspberry swirl cheesecake
-  vanilla bean cheesecake with seasonal berries
- turtle cheesecake
-  crème brûlée cheesecake
- tres leche

GOURMET CAKES

- double chocolate raspberry torte
-  lemon almond polenta cake (GF, DF)
- espresso with cappuccino cream torte
- italian cream cake
- raspberry champagne
-  fresh strawberries and cream
- tiramisu torte
-  flourless chocolate truffle torte with tripleberry sauce (GF)
- devil's food with caramel buttercream and toffee pieces
- carrot cake with cream cheese frosting

CUSTOM CAKES + CUPCAKES

SELECT CAKE, ICING, AND FILLING

TIERED CAKES | CENTERPIECE CAKES | FULL SHEET CAKE (96 PIECES)

HALF SHEET CAKE (48 PIECES) | STANDARD CUPCAKES | MINIATURE CUPCAKES

CAKE

- carrot
- white
- chocolate
- devil's food
- strawberry chiffon
- lemon poppyseed
- german chocolate
- spice
- banana
- marble
- red velvet
- almond
- coconut
- pink champagne

ICING

- vanilla buttercream
- chocolate buttercream
- white chocolate buttercream
- cream cheese frosting
- chocolate ganache
- white chocolate fondant
- dark chocolate fondant

FILLING

- chocolate mousse
- raspberry mousse
- lemon curd
- chocolate ganache
- vanilla pastry cream
- raspberry marmalade
- passion fruit mousse
- fresh fruit
- cannoli cream
- mocha marscapone
- strawberry mousse



CATERING DETAILS

INCLUSIONS

Mintahoe provides the following items complimentary with full-service catering:

- professional menu planning
- ivory or white table linens
- ivory, white, or black linen napkins
- black cocktail napkins
- linens for specialty tables (gift, registration, etc)
- china, glassware, flatware
- three votives per dining table - subject to site restrictions
- one votive per cocktail table - subject to site restrictions

CATERING TEAM

enjoy Mintahoe's professional and accommodating catering team. Custom staffing details in your proposal.

BAR SERVICE

Mintahoe offers several bar options and packages. Please review our bar + libations menu for details.

DIETARY SYMBOLS

GF GLUTEN FRIENDLY • **DF** DAIRY FRIENDLY • **V** VEGETARIAN • **Vv** VEGAN • **M** CHEF'S FAVORITE

Mintahoe takes all necessary precautions to prepare meals for guests who have food intolerances & allergies, but our kitchens are not exclusively allergen free and cross-contamination may occur. Please speak with your sales consultant about accommodating guest's individual dietary needs and requirements.

AGREEMENT

to confirm your catering reservation, a signed catering agreement and deposit are required.

Taxes, delivery, and service fees may apply.

menu and pricing subject to change.



ADDITIONAL CATERING OPTIONS

THE MINTAHOE CATERING & EVENTS FAMILY



MINTAHOE

CATERING & EVENTS

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M SIGNATURE VENUE COLLECTION



A'BULAE

SAINT PAUL • MINNESOTA
465 SEATED • 465 MINGLING



COURTYARD BY MARRIOTT

BLOOMINGTON • MINNESOTA
270 SEATED • 270 MINGLING



INWOOD OAKS

SAINT PAUL • MINNESOTA
1,000 SEATED • 1,500 MINGLING



LEOPOLD'S MISSISSIPPI GARDENS

BROOKLYN PARK • MINNESOTA
300 SEATED • 500 MINGLING



MINNESOTA BOAT CLUB

SAINT PAUL • MINNESOTA
130 SEATED • 170 MINGLING



NICOLLET ISLAND PAVILION

MINNEAPOLIS • MINNESOTA
600 SEATED • 5,000 MINGLING



SAINT MARY'S UNIVERSITY

MINNEAPOLIS • MINNESOTA
512 SEATED • 750 MINGLING



VAN DUSEN MANSION

MINNEAPOLIS • MINNESOTA
200 SEATED • 350 MINGLING