



PROFESSIONAL FOODSERVICE **CORPORATE CATERING MENU**

A DIVISION OF MINTAHOE CATERING & EVENTS
SINCE 1972!

2024

THREE EASY STEPS

1

PLACE YOUR ORDER

CALL **612.767.1765** | EMAIL **PFS@MINTAHOE.COM**

NOT SURE WHAT YOU WANT? WE HAVE LOTS OF IDEAS
72 HOURS ADVANCED NOTICE REQUESTED

2

WE WILL CONFIRM

WE WILL TOUCH BASE ONE BUSINESS DAY PRIOR TO CONFIRM

3

ENJOY YOUR MEAL!

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

QUICK LOOK

- 4 BREAKFAST
- 6 BOX LUNCHES
- 8 LIGHT LUNCHES
- 9 THEMED BUFFETS
- 11 DESIGN YOUR BUFFET
- 13 APPETIZERS
- 14 SEMINAR PACKAGE
- 15 BEVERAGES & DESSERTS

DIETARY SYMBOLS

GF : GLUTEN FRIENDLY - CONTAINS NO GLUTEN

V : VEGETARIAN - NO ANIMAL PROTEINS EXCEPT DAIRY

Vv : VEGAN - NO ANIMAL PRODUCTS OR BY-PRODUCTS

DF : DAIRY FRIENDLY - CONTAINS NO DAIRY PRODUCTS

ADDITIONAL DETAILS

CATERING MINIMUM OF \$150 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 PRECAUTIONS TO PREPARE MEALS FOR GUESTS WITH FOOD ALLERGIES,
BUT OUR KITCHEN IS NOT EXCLUSIVELY ALLERGEN FREE AND CROSS-CONTAMINATION MAY OCCUR.



WHY PROFESSIONAL FOODSERVICE?

WE KEEP IT SIMPLE

YOU ORDER. WE COOK. WE DELIVER. YOU SMILE.

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

WE PRIDE OURSELVES ON DELIVERING 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 FOODSERVICE, 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 \$1.05 PER PERSON

PRICED PER PERSON

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

CLASSIC CONTINENTAL

\$11

FRESH FRUIT & YOUR CHOICE OF (three)

DANISH PASTRIES, ASSORTED BAGELS, STRUDEL STICKS, CAKE DONUTS,
SCONES, ICED CINNAMON ROLLS, ASSORTED MUFFINS OR ASSORTED FILLED CROISSANTS

REFRESHING YOGURT BAR V

\$14

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

FARMHOUSE COUNTRY BREAKFAST

\$17

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

\$17

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

VEGAN BREAKFAST SCRAMBLE Vv

\$17

SEASONED TOFU SCRAMBLED WITH VEGETABLES
COUNTRY-FRIED POTATOES WITH ONIONS
VEGAN MUFFIN WITH VEGAN BUTTER AND FRESH FRUIT

VEGAN BREAKFAST SANDWICH Vv

\$16

VEGAN ENGLISH MUFFIN WITH VEGAN SEASONED SCRAMBLED TOFU,
VEGAN SAUSAGE AND VEGAN CHEESE. SERVED WITH HASHBROWNS,
VEGAN BAKERY ITEM AND FRESH FRUIT

ON THE GO BREAKFAST SANDWICHES

\$16

YOUR CHOICE OF BACON OR SAUSAGE WITH FLAKY CROISSANTS
OR ENGLISH MUFFINS, SCRAMBLED EGGS, SLICE OF CHEESE, HASH BROWNS,
MINI MUFFINS AND FRESH FRUIT

FABULOUS FRENCH TOAST BAKE

\$16 INCREMENTS OF 12

WITH SCRAMBLED EGGS, BACON STRIPS OR SAUSAGE LINKS AND FRESH FRUIT

SAVORY BREAKFAST QUICHE

\$17 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

\$17 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

VEGAN BREAKFAST BURRITOS Vv

\$17 (2 PER PERSON)

CORN TORTILLAS WITH VEGAN SAUSAGE, SEASONED SCRAMBLED TOFU,
VEGAN SHREDDED CHEESE, DICED GREEN PEPPERS & ONIONS,
SALSA, VEGAN SOUR CREAM SERVED WITH POTATO ROUNDS,
VEGAN BAKERY ITEM AND FRESH FRUIT

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BREAKFAST A LA CARTE

HEALTHY CHOICES

INDIVIDUAL YOGURT (includes Greek yogurt)
\$3

YOGURT & GRANOLA (10 person minimum)
STRAWBERRY OR VANILLA \$4

HEALTHY SNACK BARS
KASHI, BELVITA, KIND & ASSORTED PROTEIN BARS \$5

STEEL CUT OATMEAL (10 person minimum)
BERRIES, BROWN SUGAR, WALNUTS, DRIED CRANBERRIES
\$6

HARD BOILED EGG
\$2

FRESH FRUIT (10 person minimum)
FRESH CUT FRUIT BOWL or SLICED FRUIT TRAY
\$5

FRESH WHOLE FRUIT (10 person minimum)
APPLE, BANANA, ORANGE & PEARS
\$3

YOGURT PARFAIT (10 person minimum)
LAYERED WITH VANILLA YOGURT, BLUEBERRIES, RASPBERRIES & GRANOLA
\$9

WARM UP YOUR MORNING

SCRAMBLED EGGS
\$4

BACON STRIPS (2 PER)
\$4

SAUSAGE LINKS (2 PER)
\$4

TURKEY SAUSAGE LINKS (2 PER)
\$4

VEGAN BREAKFAST PATTIES (2 PER)
\$5

COUNTRY-FRIED POTATOES WITH ONIONS
\$4

BAKED GOODIES

ASSORTED MINI PASTRY TRAY (2 PER)
BAGELS, MUFFINS, STRUDEL STICKS & DANISH
\$29 PER 12 GUESTS

COFFEE CAKE
\$19 (per 12 slices)

FRUIT BREAD
\$19 (per 12 slices)

ASSORTED CAKE DONUTS
\$2

ASSORTED MUFFINS
WITH BUTTER AND HONEY
\$4

ASSORTED BAGELS
WITH CREAM CHEESE
\$3

CROISSANTS
STRAWBERRY OR CHOCOLATE
\$3

ICED CINNAMON ROLLS
\$3

BREAKFAST BEVERAGES

FRESH BREWED COFFEE
1 GALLON ... \$33
2.5 GALLONS ... \$57
5 GALLONS ... \$93

BOTTLED JUICE
\$3

BOTTLED WATER
\$2

ASSORTED INDIVIDUAL MILK
\$2

HOT TEA
\$2

ASSORTED SCONES
\$4
ASSORTED DANISH
\$3
ASSORTED STRUDEL STICKS
\$3

HAVE DIETARY RESTRICTIONS? HERE YOU GO!

CAKE DONUT GF, DF ... \$3
MUFFIN GF, DF ... \$5
VEGAN MUFFIN Vv ... \$5

MINI MUFFIN (2 per) GF, DF ... \$5
SCONE GF ... \$5
VEGAN CROISSANT...\$4

BAGEL GF, DF ... \$5
SOY YOGURT GF, DF ... \$3

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CLASSIC

\$15

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

CHEESE

SWISS
CHEDDAR
PROVOLONE
PEPPER JACK

SIDE

POTATO CHIPS GF, DF

DESSERT

CHEF'S CHOICE COOKIE

OR BAR

FRUIT

SEASONAL FRUIT

VEGAN SANDWICH WITH HUMMUS, SPROUTS, CUCUMBER, TOMATO, AVOCADO & LEAF LETTUCE ON A PRETZEL BUN
SERVED WITH SWEET POTATO TORTILLA CHIPS, SEASONAL WHOLE FRUIT AND A VEGAN COOKIE OR DESSERT BAR

\$16

VIP

\$18

SANDWICHES ARE SERVED WITH FRUIT, SIDE AND 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

BREAD

WHOLE WHEAT
WHITE
WHITE KAISER ROLL
MARBLE RYE
WHEAT BERRY
CROISSANT
FRENCH ROLL
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
CHOPPED VEGETABLE SALAD GF Vv

DECADENT DESSERTS

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

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

CLASSIC CHICKEN CAESAR SALAD

GRILLED DICED CHICKEN, CRISP ROMAINE LETTUCE, GRATED PARMESAN,
CROUTONS AND CAESAR DRESSING

TACO SALAD GF

SEASONED CHICKEN OR BEEF, TORTILLA STRIPS,
SHREDDED LETTUCE, DICED TOMATOES, SHREDDED CHEDDAR, SALSA, SOUR CREAM
& TACO SAUCE, PICO DE GALLO AND GUACAMOLE

RAINBOW VEGGIE VEGAN SALAD Vv

SHREDDED ROMAINE, HALVED CHERRY TOMATOES, SLICED ZUCCHINI, SLICED
RADISHES, RED & ORANGE BELL PEPPERS, SHREDDED CARROTS, SLICED AVOCADO
AND FRESH ALFALFA 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 AND ASIAN GINGER DRESSING

REFRESHING STRAWBERRY SPINACH SALAD GF, Vv

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

COBB SALAD GF, Vv

BACON, EGGS, DICED CHICKEN, AVOCADO, TOMATOES, BLEU CHEESE SPRING
MIX, ASSORTED DRESSINGS

PINEAPPLE BOAT GF

CHICKEN PECAN SALAD WTH RED GRAPES AND ONION

PRESIDENTIAL

\$21

SANDWICHES: FEATURING BOAR'S HEAD MEATS, SERVED WITH FRUIT, SIDE AND DESSERT

SALADS: SERVED WITH A BREADSTICK OR CROISSANT, FRUIT AND DESSERT

SMOKED TURKEY KAISER ROLL

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

ROAST BEEF CIABATTA

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

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 AIOLI

ITALIAN DELI SUB

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

VEGGIE MUFFALETTA CIABATTA Vv

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

WILDBERRY TURKEY SALAD GF

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 GF, Vv

BLUEBERRIES, DRIED CHERRIES, TOASTED WALNUTS, AND BLEU CHEESE CRUMBLES ON SPRING GREENS WITH AGED BALSAMIC VINAIGRETTE
ADD GRILLED CHICKEN BREAST \$4

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 DESSERT

VEGGIE HUMMUS WRAP Vv

BROWN RICE, BLACK BEANS, SPINACH, CARROTS, BELL PEPPERS, CUCUMBER AND AVOCADO ON A WHEAT WRAP

SIDES

KALE BROCCOLI SLAW GF, Vv

POTATO SALAD GF

BROCCOLI SALAD

PASTA SALAD

MARINATED VEGETABLE GF, Vv

CHOPPED VEGETABLE SALAD GF Vv

FRUIT

FRUIT CUP

RED GRAPES

KABOB

DESSERTS

PECAN CARAMEL SWIRL BAR

HEAVENLY BROWNIE

CHEESECAKE

ROCKY ROAD BAR

APPLE SOUR CREAM BAR

RASPBERRY BAR



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LIGHT LUNCHES

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

BUFFETS

MAKE-YOUR-OWN SANDWICH

ROAST BEEF
SMOKED HAM
SMOKED TURKEY
SALAMI
ASSORTED CHEESE
TOMATOES & LETTUCE
PICKLES & OLIVES
BREADS & ROLLS
CONDIMENTS

\$11

MANDARIN CHICKEN SALAD

GRILLED DICED CHICKEN
STRAWBERRIES
MANDARIN ORANGES
CASHEWS
SPRING GREENS
WONTON NOODLES
ASIAN GINGER DRESSING
BREADSTICKS

\$15

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

\$17

BAKED POTATOES

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

\$15

COBB SALAD

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

\$15

SALAD BAR **GF**

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

\$18

ADD CHICKEN FOR AN ADDITIONAL \$1.50

SANDWICHES

FULL (cut in half)

ASSORTED DELI SANDWICHES
WITH PICKLES, OLIVES &
CONDIMENTS

\$11

HALF

ASSORTED DELI SANDWICHES
WITH PICKLES, OLIVES &
CONDIMENTS

\$6

PRESIDENTIAL

(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

\$13

ADDITIONS

HOUSEMADE SOUPS | \$6.00

CREAM OF CHICKEN WILD RICE
VEGETABLE BEEF
GARDEN VEGETABLE **Vv, GF**
CHEESY POTATO **V**
CHICKEN NOODLE
TOMATO BASIL **V**
BEEF CHILI
BLACK BEAN VEGGIE **Vv, GF**
VEGGIE CHILI **Vv, GF**

SALADS | \$4

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**
SEVEN LAYER SALAD **GF**

SIDES

ASSORTED SNACK BAGS | \$3
CHIPS, PRETZELS, POPCORN, FRITOS, MINI
GOLD FISH, CHEEZE-ITS, CHEX MIX, TRAIL MIX **Vv**
SWEET POTATO TORTILLA CHIPS **GF, Vv, DF**
FRESH FRUIT | \$5
CUT FRUIT BOWL or SLICED FRUIT TRAY
FRESH VEGGIE TRAY | \$4
WITH DILL DIP OR HUMMUS
ASSORTED BARS & COOKIES | \$3
ASSORTED BARS | \$3
ASSORTED COOKIES | \$3
TORTILLA CHIPS, GUACAMOLE & SALSA | \$5

THEMED BUFFETS

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

FIRE ROASTED SOUTHWEST

\$20

SERVED WITH FRESH CUT FRUIT AND BARS & COOKIES

TACO BAR

YOUR CHOICE OF SEASONED CHICKEN, BEEF, SHREDDED PORK OR BEYOND BEEF, SERVED WITH
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, SERVED WITH SPANISH RICE,
SHREDDED CHEDDAR CHEESE AND 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

VEGAN ALMOST CHICKEN ENCHILADAS (2 PER PERSON)

VEGAN ALMOST CHICKEN, VEGAN CHEESE, VEGAN SOUR CREAM & SALSA WITH SPANISH RICE,
VEGAN REFRIED BEANS, FRESH FRUIT CUP AND FRESH BAKED VEGAN DESSERT

MINNESOTA MEALS

\$20

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 \$2

TURKEY WILD RICE CASSEROLE

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

PASTA PRIMAVERA V

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

HAMBURGER GOULASH

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

ADD BLACK BEANS FOR AN ADDITIONAL \$2



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THEMED BUFFETS

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A DISPOSABLE BUFFET TABLE COVERING, SINGLE-USE PLATES, FLATWARE, SERVING UTENSILS AND NAPKINS.

ITALIAN DISHES

PASTA BAR \$22

MOSTACCIOLI & FETTUCCHINE
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

THE BELOW ITALIAN DISHES SERVED WITH A CAESAR SALAD, RELISH TRAY, FRENCH BREAD
AND BARS & COOKIES

SPAGHETTI & MEATBALLS \$19

WITH MARINARA SAUCE AND PARMESAN CHEESE

CHICKEN ALFREDO \$20

SEASONED CHICKEN BREAST WITH CREAMY ALFREDO SAUCE

BAKED ZITI V \$17

WITH MARINARA SAUCE AND MOZZARELLA CHEESE

LASAGNA \$20

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

CHICKEN PENNE PASTA \$20

WITH JULIENNE CHICKEN BREAST IN A GARLIC CREAM SAUCE

VEGAN SPAGHETTI & PLANT BASED MEATBALLS \$20

WITH MARINARA SAUCE, VEGAN PARMESAN, VEGAN BREADSTICK & VEGAN BUTTER

ALL-AMERICAN FARE

BRATS & BURGERS | \$21

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

VEGAN BRATS & BURGERS | \$21

VEGAN SAUSAGE (1 PER PERSON)
BEYOND MEAT HAMBURGER (1 PER PERSON)
VEGAN BAKERY BUNS

WITH TOMATOES, ONIONS, LETTUCE, PICKLES, SAUERKRAUT, VEGAN CHEESE
KETCHUP, MUSTARD, MAYO & BBQ PACKETS

VEGAN BAKED BEANS, VEGAN POTATO CHIPS, BROCCOLI SLAW, RELISH TRAY
AND VEGAN DESSERT

YANKEE POT ROAST | \$21

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

TRADITIONAL BEEF STEW | \$20

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

ASIAN STYLE

\$20

SERVED WITH STEAMED WHITE RICE, ASIAN COLESLAW, SOY SAUCE,
FRESH BAKED BARS AND FORTUNE COOKIES.
UPGRADE TO VEGETABLE FRIED RICE \$2

STIR-FRY

BEEF, CHICKEN, OR VEGETABLE SERVED WITH CHOW MEIN NOODLES

TERIYAKI CHICKEN

PINEAPPLE GINGER TERIYAKI CHICKEN WITH CHOW MEIN NOODLES

VEGAN STIR-FRY

VEGAN ALMOST CHICKEN WITH BROWN RICE, VEGAN ASIAN COLESLAW,
SOY SAUCE, AND VEGAN BARS

SEE PAGE 12
TO CHOOSE YOUR
SIDES!

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.

ENTICING ENTRÉES

ALL PRICED AT \$21

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 \$20

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 SUB BUN

SLOPPY JOES
WITH KAISER ROLLS

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

VEGAN SLOPPY JOES
WITH BEYOND MEAT ON A VEGAN BUN, ROASTED NEW RED POTATOES,
GREEN BEANS WITH HERBS, TOSSED SALAD WITH VEGAN DRESSING AND VEGAN DESSERT

VEGAN HOT SANDWICH
VEGAN CHICKEN BREAST WITH CIABATTA, LETTUCE, TOMATO, & ONIONS
SERVED WITH BROWN RICE, CARROTS, MARINATED VEGETABLE SALAD AND VEGAN DESSERT

VEGETARIAN OPTIONS

PORTOBELLO MUSHROOMS **GF, Vv, DF**
BAKED WITH POTATOES AND SPINACH

EGGPLANT PARMESAN **Vv**

CHEESE TORTELLINI **V**
WITH SUN-DRIED TOMATO PESTO SAUCE

MASSMAN **GF, Vv**
POTATOES, ONIONS, PEAS, CURRY SAUCE SERVED OVER WHITE RICE
PEANUTS ON THE SIDE

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
SEVEN LAYER SALAD GF

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
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
VEGAN DESSERTS AVAILABLE



APPETIZER MENU

COOL & REFRESHING PRICED PER 25 SERVINGS

SHRIMP COCKTAIL V, GF, DF . . . \$121 (2 PER)
COCKTAIL SAUCE & LEMON WEDGES

CAPRESE SKEWERS V, GF . . . \$42
FRESH MOZZARELLA MARINATED IN BALSAMIC VINEGAR AND OLIVE OIL
WITH GRAPE TOMATOES AND FRESH BASIL

MINI FRUIT KABOB Vv, GF, DF . . . \$92 (2 PER)
CANTALOUPE, HONEYDEW, PINEAPPLE & STRAWBERRY

MINI CREAM PUFFS . . . \$64 (2 PER)
CHICKEN SALAD, TUNA SALAD, AND HAM SALAD IN FLAKY PASTRY ROLLS

MINI SANDWICH TRAY . . . \$106 (2 PER)
ASSORTED DELI MEATS, TUNA SALAD, AND CHICKEN SALAD WITH CHEESE AND LETTUCE ON MINI
CROISSANTS AND DOLLAR BUNS WITH MAYO & MUSTARD PACKETS

DELUXE CHEESE & CRACKER TRAY V . . . \$56
BRIE, BLEU CHEESE, GOUDA & HAVARTI WITH DILL WITH ASSORTED CARR'S CRACKERS
(**GF CRACKERS AVAILABLE**)

ANTIPASTO PLATTER . . . \$95
SALAMI **GF**, PEPPERONI **GF**, CAPICOLA **GF**, MOZZARELLA BALLS **V, GF**, SMOKED PROVOLONE **V, GF**,
MARINATED OLIVES **V, GF**, ARTICHOKE HEARTS **V, GF**, PEPPADEW PEPPERS **V, GF**, PEPPERONCINIS **V, GF**,
AND ROASTED VEGETABLES **V, GF** SERVED WITH ARTISAN CRACKERS

COLD VEGGIE PIZZA V, GF . . . \$56
GLUTEN FREE CRUST WITH A SEASONED CREAM CHEESE & SOUR CREAM SPREAD TOPPED WITH
DICED TOMATOES, BROCCOLI, CAULIFLOWER, SHREDDED CHEESE & SHREDDED CARROTS

SPINACH DIP V . . . \$64
IN A SOURDOUGH BREAD BOWL WITH BREAD CUBES

CRISPY CROSTINIS V . . . \$98 (2 PER)
WITH ARTICHOKE AND RED BLACK BEAN HUMMUS

PINWHEEL ROLLUPS . . . \$64 (2 PER)
TURKEY, HAM, ROAST BEEF WITH ASSORTED CHEESES, LETTUCE,
AND ASSORTED SPREADS

MEAT & CHEESE PLATTER GF . . . \$91
TURKEY, HAM, ROAST BEEF, SALAMI WITH SWISS, CHEDDAR, AND
PROVOLONE CHEESE WITH DOLLAR BUNS, CRACKERS AND MAYONNAISE AND MUSTARD PACKETS
(**GF CRACKERS AVAILABLE**)

SEASONAL FRESH FRUIT & CHEESE PLATTER V, GF . . . \$98
CANTALOUPE, HONEYDEW, PINEAPPLE WITH CUBED SWISS,
CHEDDAR & PEPPER JACK CHEESE

FLATBREADS & CRACKERS V . . . \$22

SLICED CHEESE (GF) & CRACKER PLATTER V, . . . \$42
SWISS, CHEDDAR & PEPPER JACK
(**GF CRACKERS AVAILABLE**)

FRESH VEGGIES & DILL DIP V, GF . . . \$64
CARROTS, CELERY, CAULIFLOWER, BROCCOLI AND CHERRY TOMATOES GARNISHED
WITH CUCUMBERS

DEVILED EGGS V, GF . . . \$36 (2 PER)

WARM & COMFORTING PRICED PER 25 SERVINGS

BACON WRAPPED WATER CHESTNUTS GF, DF . . . \$98 (2 PER)

STUFFED MUSHROOMS V, GF . . . \$42
STUFFED WITH A SEASONED WHITE WINE CREAM CHEESE & MUSHROOMS

CHICKEN WINGS GF, DF . . . \$98 (2 PER)
BUFFALO **GF**, BARBECUE **GF**, OR TERIYAKI

ALL BEEF MEATBALLS . . . \$98 (3 PER)
BARBECUE, SWEDISH, OR ITALIAN

BARBECUE COCKTAIL FRANKS GF, DF . . . \$78

SLIDERS . . . \$125 (2 PER)
GROUND BEEF **GF**, SHREDDED CHICKEN **GF**, OR PULLED PORK **GF** WITH BUNS (GF BUNS AVAIL-
ABLE), PICKLES, BARBECUE SAUCE, MAYO, KETCHUP, AND MUSTARD PACKETS
(**VEGAN SLIDERS AVAILABLE**)

BUILD YOUR OWN NACHO BAR GF . . . \$13 PER PERSON
TORTILLA CHIPS, SEASONED BEEF OR CHICKEN, WARM NACHO CHEESE SAUCE, DICED TO-
MATOES, SHREDDED LETTUCE, BLACK OLIVES, BLACK BEANS, JALAPENOS, SALSA, SOUR CREAM,
GUACAMOLE AND PICO DE GALLO

BUILD YOUR OWN MASHED POTATO BAR...\$12 PER PERSON
MASHED POTATOES **V, GF**, SOUR CREAM **V, GF**, CHIVES **V, GF**, BUTTER **V, GF**, BACON BITS **GF**, SHRED-
DED CHEDDAR CHEESE **V, GF**, RED ONION **V, GF**, TURKEY GRAVY & CHICKEN POT PIE

ROASTED POTATO WEDGES V, GF . . . \$69
WITH RANCH DRESSING OR RED PEPPER HUMMUS

ASSORTED MINI QUICHE V . . . \$106 (2 PER)
THREE CHEESE, BROCCOLI & CHEESE, QUICHE LORRAINE AND GARDEN VEGETABLE

SPINACH ARTICHOKE DIP V . . . \$98
SERVED WITH FRENCH BREAD

SPANAKOPITA V . . . \$106 (2 PER)
SPINACH, FETA, CREAM CHEESE, MINT, AND SPICES IN A PHYLLO

CHICKEN GF, BEEF GF, SKEWERS . . . \$140 (2 PER)
CHOOSE TERIYAKI, BARBECUE **GF**, OR PEANUT SAUCE

POT STICKERS . . . \$98 (2 PER)
CHICKEN OR PORK, WITH VEGETABLE FRIED RICE, SOY SAUCE AND SIRACHA

FALAFEL Vv SERVED WITH TZATZIKI. . . **\$75** (2 PER)

MINI DESSERTS PRICED PER 50 PIECES

ASSORTED MINI GOURMET DESSERTS . . . \$112
A VARIETY OF CHEESECAKES, CHOCOLATE DRIZZLED CREAM PUFFS,
CHOCOLATE DIPPED STRAWBERRIES, MINI PECAN TARTLETS, AND PETIT FOURS

MINI BARS & COOKIES . . . \$56
AN ASSORTMENT OF BITE-SIZED BARS & COOKIES

DESSERT PIZZA V (AVAILABLE MAY THROUGH OCTOBER) . . . \$65
SUGAR COOKIE CRUST WITH SWEETENED CREAM CHEESE TOPPED WITH STRAWBERRIES, KIWII,
BLUEBERRIES, GRAPES & RASPBERRIES

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

SEMINAR PACKAGE

PRICED PER PERSON

\$29

BREAKFAST

SELECT ONE

REGULAR & DECAF COFFEE WITH CONDIMENTS
BOTTLED JUICE UPGRADE \$1 | HOT BREAKFAST BUFFET UPGRADE \$6

CLASSIC CONTINENTAL

FRESH FRUIT AND YOUR CHOICE OF (3)

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

REFRESHING YOGURT BAR V

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

ASSORTED CANNED JUICE SERVED WITH BREAKFAST

LUNCH BUFFET

SELECT ONE

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

AFTERNOON SNACK

DELIVERED WITH LUNCH

INDIVIDUAL SNACK BAGS
SLICED CHEESE & CRACKERS
ASSORTED BARS & COOKIES
TORTILLA CHIPS & SALSA

HUMMUS & FLATBREAD
SWEET POTATO TORTILLA CHIPS Vv, GF, DF
YOGURT PRETZELS

ADD SODA OR BOTTLED WATER FOR \$2.50 EACH

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DESSERTS

DECORATED CAKES

CHOCOLATE, MARBLE, OR WHITE
QUARTER SHEET CAKE (20 SERVINGS) ... \$70
HALF SHEET CAKE (40 SERVINGS) ... \$119
FULL SHEET CAKE (80 SERVINGS) ... \$174

ASSORTED CUPCAKES ... \$4

ASSORTED GOURMET DESSERTS ... \$5

BEVERAGES

INDIVIDUAL BEVERAGES

ASSORTED CANNED SODA ... \$2.50
BOTTLED WATER ... \$2.50
CANNED FLAVORED MINERAL WATER ... \$2.50
BOTTLED JUICE ... \$3
ASSORTED INDIVIDUAL MILK ... \$2.50
HOT TEA ... \$2.50

BEVERAGES BY THE GALLON

ICED TEA • LEMONADE • ORANGE JUICE • FRUIT PUNCH
HOT COCOA • HOT APPLE CIDER
1 GALLON ... \$33 • 2.5 GALLONS ... \$57 • 5 GALLONS ... \$93
ICE WATER WITH LEMON
1 GALLON ... \$4 • 2.5 GALLONS ... \$10 • 5 GALLONS ... \$20

NOT SURE WHAT TO

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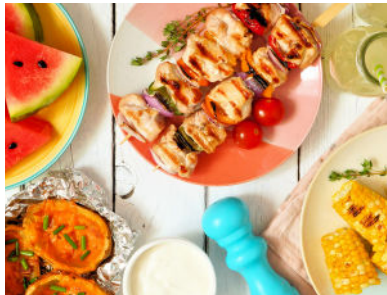
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