

Breakfast & Brunch

Buffet service includes single use plates and cutlery. Upgrade to china and silverware for an additional \$11 per person. Minimum 50 guests.

Farmhouse Country Breakfast

\$24 per person

\$22 per person

Scrambled eggs, shredded cheddar cheese, salsa, country-fried potatoes, Danish pastries, bacon strips or sausage links and fresh fruit.

With scrambled eggs, bacon strips or sausage links and fresh fruit. Increments of 12.

Cream Cheese Blintz - Add On

Fabulous French Toast Bake

\$6 per person

The perfect complement to your main breakfast selection! Two cream cheese blintzes with mixed fruit on the side.



Design Your Buffet

Buffet includes dinner rolls with butter, table linens, napkins, votive candles, coffee service & ice water.

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Salads

Choose One Tossed Green Salad Caesar Salad Mandarin Salad Tossed Italian Salad

Entrées

Choose Two

Chicken Parmesan
Baked Turkey with Sage Dressing
Penne Puttanesca
Roasted Pork Loin with Apple Jack Sauce
Sliced Roast Beef Bordelaise
Cheese Tortellini with Sundried Tomato Pesto
Tenderloin Tips

Sides

Choose Two
Skin-On Garlic Mashed Potatoes
Au Gratin Potatoes
Roasted New Red Potatoes
Rice Pilaf
Chef's Blend Vegetable Medley
Glazed Carrots
Green Beans Almondine
Seasoned Corn



Add Appetizers to Complete your Event!

Appetizer Stations

Appetizer Stations and Plattered Appetizers are a buffet add on. They do not include staffing unless paired with a buffet.

Build-Your-Own Mashed Potato Bar

\$13 per person

Mashed potatoes, sour cream, chives, butter, bacon bits, shredded cheddar cheese, red onion, turkey gravy, and chicken pot pie.

Build-Your-Own Nacho Bar 🚳

\$14 per person

Tortilla chips, seasoned beef or chicken, warm nacho cheese sauce, diced tomatoes, shredded lettuce, black olives, black beans, jalapeños, salsa, sour cream, guacamole and pico de gallo.





Appetizer Platters - Cold

Priced per 25 servings. Serving size is typically 2 per person.

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Shrimp Cocktail (*) (*) Cocktail sauce and lemon wedges.	\$127	Spinach Dip In a sourdough bread bowl with bread cubes.	\$67
Caprese Skewers © Fresh mozzarella marinated in balsamic vinegar and	\$44	Crispy Crostinis O With artichoke and black bean hummus.	\$103
olive oil with grape tomatoes and fresh basil. Mini Fruit Kabob 😘 🗸 Cantalope, honeydew, pineapple, and strawberry.	\$97	Pinwheel Rollups Turkey, ham, and roast beef with lettuce and assorted cheeses and spreads.	\$67
Gougères Chicken salad, tuna salad, and ham salad in flaky pastry rolls.	\$67	Build-Your-Own Sandwich Platter Turkey, ham, roast beef, salami, chef's choice cheese, swiss, cheddar, and provolone, with dollar buns,	\$96
Petite Sandwich Tray Assorted deli meats, tuna salad, and chicken salad with cheese and lettuce on mini croissants and dollar buns with mayo and mustard packets.	\$111	crackers, and mayo and mustard packets. Seasonal Fresh Fruit & Cheese Platter ©© Cantalope, honeydew, pineapple with cubed swiss, cheddar, and pepper jack cheese.	\$103
Deluxe Cheese & Cracker Tray Brie, bleu cheese, gouda, and havarti with dill and assorted Carr's crackers.	\$59	Flatbreads & Crackers 6 Sliced Cheese & Cracker Platter	\$23 \$44
Antipasto Platter Salami, pepperoni, capicola, mozzarella, smoked provolone, marinated olives, artichoke hearts, peppadew peppers, pepperoncini, and roasted vegetables. Served with artisan crackers.	\$100	Swiss, cheddar, and pepper jack.	
Cold Veggie Pizza Go Gluten-free crust with a seasoned cream cheese and sour cream spread topped with diced tomatoes,	\$59		



Appetizer Platters - Hot

\$67

\$38

Priced per 25 servings. Serving size is typically 2 per person.

Bacon Wrapped Water Chestnuts (**) Stuffed Mushrooms (**) Stuffed with mushrooms and a seasoned white wine	\$103 \$44	Assorted Mini Quiche Three cheese, broccoli cheese, quiche lorraine, and garden vegetable.	\$111
cream cheese. Chicken Wings 🙌	\$103	Spinach Artichoke Dip Served with french bread.	\$103
Buffalo, barbecue, or teriyaki. All Beef Meatballs	\$103	Spanakopita Spinach, feta, cream cheese, mint, and spices in phyllo.	\$111
Barbecue, Swedish, or Italian. Barbecue Cocktail Franks 🙌	\$82	Chicken or Beef Skewers Choose teriyaki, barbecue, or peanut sauce.	\$147
Sliders Ground beef, shredded chicken, or pulled pork with bun	\$131 is,	Pot Stickers Chicken or pork, with vegetable fried rice, soy sauce and	\$103 sriracha.
pickles, barbecue sauce, mayo, ketchup and mustard packets. Gluten free buns available.		Falafel ∀ Served with tzatziki.	\$79
Roasted Potato Wedges 🚳	\$72		

A 24% administrative fee, captain fee, and applicable taxes will be added to all menu offerings. The administrative fee supports the high standard of service and operational excellence our clients expect. Please note, this fee is not a gratuity.



With ranch dressing or red pepper hummus.

broccoli, cauliflower, shredded cheese, and shredded

Carrots, celery, cauliflower, broccoli and cherry

Fresh Veggies & Dill Dip 🐠

Deviled Eggs 🍪

tomatoes garnished with cucumbers.

carrots.



Award-winning catering from the best in town.

At Mintahoe Catering & Events, we pride ourselves on customizing our services to perfectly fit your unique needs. Whether you're planning a grand gathering or an intimate celebration, our team is dedicated to bringing your vision to life. From personalized menus to tailored décor and seamless event coordination, we ensure every detail reflects your style and preferences. We're committed to making your event extraordinary, providing the highest quality food, exceptional service, and an unforgettable experience for you and your guests.

mintahoe.com (612) 253 - 0255









