



PFS
PROFESSIONAL
FOODSERVICE

CORPORATE CATERING

2025

A DIVISION OF MINTAHOE CATERING & EVENTS



pfs@mintahoe.com
(612) 253-0255

WELCOME

to Professional Foodservice by Mintahoe Catering & Events.

Big enough to deliver. Small enough to care.

Since 1972, Professional Foodservice has been the trusted partner for corporate catering across the Twin Cities. As a local, family-owned business, we're proud to make mealtime both easy and exceptional—from daily lunches to VIP boardroom gatherings.

Our experienced culinary and sales teams craft fresh, flavorful menus that fit any occasion and every guest. Whether you're serving 15 or 500, we bring thoughtful service, consistent quality, and on-time delivery—every time.

You order. We cook. We deliver. You impress.

Let's make your next office meal your best one yet.



SIMPLE. RELIABLE. DELICIOUS.

Ordering is Easy!

Just follow these three simple steps:

1 – Place Your Order

Call: (612) 253-0255 | Email: PFS@mintahoe.com

Not sure what to order? Our team has plenty of ideas and is happy to help!

We kindly request at least 72 hours' notice whenever possible.

2 – We'll Confirm

You'll hear from us one business day before your delivery to confirm the details and ensure everything is just right.

3 – Enjoy Your Meal

Our delivery team will arrive on time, set everything up for you, and return later to pick up any equipment—so you can focus on your event.

A Few Helpful Notes:

- Catering minimum: \$150 and 10 people on all items.
- We use compostable plates, flatware, cups, and napkins.
- Delivery fee varies by location and order size.
- Professional staffing is available for an additional fee.
- Food allergies? We take every precaution, but our kitchen is not allergen-free and cross-contamination may occur.

Dietary key: **GF** – Gluten friendly, **DF** - Dairy friendly, **V**- Vegetarian, **Vv** - Vegan

We're happy to customize nearly any order to accommodate dietary restrictions or special requests. From gluten-free and vegetarian to dairy-free and beyond, our team ensures every guest can enjoy a meal that suits their needs.

BREAKFAST BUFFETS

Includes disposable buffet table covering and serving utensils, compostable plates, flatware, and napkins. Priced per person. Served with assorted canned juice. Upgrade to bottled juice for \$1.50 per person.

CLASSIC CONTINENTAL 12

Fresh fruit and 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 15 V

Strawberry or vanilla yogurt with assorted fruit toppings, granola, mini muffins and hard-boiled eggs.

FARMHOUSE COUNTRY BREAKFAST 18.50

Choice of bacon strips or sausage links, scrambled eggs, country-fried potatoes, Danish pastries, and fresh fruit. Add shredded cheddar cheese or salsa for \$.50.

SOUTHERN BREAKFAST BURRITOS 18.50

Choice of bacon or sausage with flour tortillas, scrambled eggs, shredded cheddar, and diced green peppers and onions. Served with potato rounds with salsa and sour cream, mini muffins, and fresh fruit.

ON THE GO BREAKFAST SANDWICHES 17

Choice of bacon or sausage with flaky croissants or English muffins, scrambled eggs, cheese, hash browns, mini muffins and fresh fruit.

FABULOUS FRENCH TOAST BAKE 17.50

12 pieces. Choice of bacon strips or sausage links, scrambled eggs, and fresh fruit.

SAVORY BREAKFAST QUICHE 18.50

12 pieces. Ham or spinach quiche in a buttery pastry crust. Served with bacon strips, iced cinnamon rolls, Danish pastries, and fresh fruit.

BAKED EGG STRATA 18.50

12 pieces. Green peppers, onions, mushrooms, shredded cheddar and bread. Your choice of bacon strips or sausage links and fresh fruit. Served with assorted muffins and Danish pastries.

VEGAN BREAKFAST SCRAMBLE 18.50 VV

Seasoned tofu scrambled with vegetables. Served with country-fried potatoes and onions, vegan muffins and butter, and fresh fruit.

VEGAN BREAKFAST BURRITOS 18.50 Vv

Corn tortillas with vegan sausage, seasoned scrambled tofu, vegan shredded cheese, diced green peppers and onions, salsa, vegan sour cream. Served with potato rounds, vegan bakery item, and fresh fruit.

VEGAN BREAKFAST SANDWICH 18 Vv

Vegan English muffin with vegan scrambled tofu, vegan sausage and vegan cheese. Served with hashbrown, vegan bakery item and fresh fruit.



BREAKFAST A LA CARTE

Priced per person.

INDIVIDUAL YOGURT 3.50

YOGURT & GRANOLA 4.50

Strawberry or vanilla.

OVERNIGHT OATS 6.50

Choice of cinnamon roll **GF**, tiramisu, strawberry, or blueberry lemon with nuts.

HARD-BOILED EGG 2.25

FRESH CUT FRUIT BOWL 5.50

FRESH WHOLE FRUIT 3.25

Apples, bananas, oranges, and pears.

YOGURT PARFAIT 9.50

Layered with vanilla yogurt, blueberries, raspberries, and granola.

BREAKFAST SANDWICH 8

On english muffin.

SCRAMBLED EGGS 4.50

COUNTRY-FRIED POTATOES WITH ONIONS 4

BACON STRIPS (2 strips) 4.50

SAUSAGE LINKS (2 links) 4.50

TURKEY SAUSAGE LINKS (2 links) 4.50

VEGAN BREAKFAST PATTIES (2 patties) 5.50

ASSORTED MINI PASTRY TRAY 29/two dozen

Bagels, muffins, strudel sticks, and Danish pastries.

COFFEE CAKE 21

12 pieces.

ASSORTED FRUIT QUICK BREADS 21

12 pieces.

ASSORTED CAKE DONUTS 2.75

ASSORTED MUFFINS 4.50

With butter and honey.

ASSORTED BAGELS 3.50

With cream cheese.

CROISSANTS 3.50

Strawberry or chocolate.

ICED CINNAMON ROLLS 3.50

ASSORTED SCONES 4.75

ASSORTED DANISH 3.50

ASSORTED STRUDEL STICKS 3.50

DIETARY OPTIONS

CAKE DONUT 5.50 **GF, DF**

MUFFIN 5.50 **GF, DF**

MINI MUFFIN (2 muffins) 5.50 **GF, DF**

BAGEL 5.50 **GF, DF**

SOY YOGURT 3.50 **GF, DF**

SCONE 5.50 **GF**

VEGAN CROISSANT 4.50 **Vv**

VEGAN MUFFIN 5.50 **Vv**

BEVERAGES

BOTTLED JUICE 3

FRESH BREWED COFFEE

1 Gallon 33

2.5 Gallons 57

5 Gallons 98

BOTTLED WATER 2

MILK 2

HOT TEA 2.75



Mini Muffins

BOXED LUNCHES

CLASSIC 16.50

Build your own perfect 'wich. Choice of 1 sandwich, bread, and cheese. Served with leaf lettuce, mayo, mustard, bag of potato chips, seasonal fruit, and a fresh baked cookie. Priced per person.

Sandwich

Smoked Turkey Breast
Smoked Ham
Roast Beef
Grilled Chicken
Classic Turkey Club
Garden **V**

Bread

100% Whole Wheat
White Kaiser Roll
Marble Rye
Pretzel Bun **Vv**
Wheatberry
Multi-Grain

Cheese

Swiss
Cheddar
Provolone
Pepper Jack

VEGAN SANDWICH 18 **Vv**

Hummus, sprouts, cucumbers tomatoes, avocado, and leaf lettuce on a pretzel bun. Served with sweet potato tortilla chips, piece of whole fruit, and a vegan cookie.



Smoked Turkey Classic Boxed Lunch

BOXED LUNCHES

VIP SALADS 19.50

Salads are served with a croissant.

CLASSIC CHICKEN CAESAR SALAD

Grilled chicken, crisp romaine, grated parmesan, croutons, and Caesar dressing.

MANDARIN CHICKEN SALAD

Grilled chicken, strawberries, mandarin oranges, cashews, spring greens, wonton noodles and Asian ginger dressing.

STRAWBERRY SPINACH SALAD GF, Vv

Sliced strawberries, baby spinach, almond slivers, red onions, dried cranberries, and raspberry vinaigrette.

COBB SALAD

Bacon, eggs, diced chicken avocado, tomatoes, bleu cheese, spring mix, and assorted dressings.

SUNFLOWER CHOP SALAD

Kale, red and green cabbage, bacon bits, carrots, cilantro, green onions, roasted sunflower seeds and citrus Dijon vinaigrette.

RAINBOW VEGGIE VEGAN SALAD Vv

Shredded romaine, cherry tomatoes, sliced zucchini, sliced radishes, red and orange bell peppers, carrots, avocado, and alfalfa sprouts. Served with a vegan breadstick and orange sesame ginger dressing.

VIP SANDWICHES 21

Sandwiches are served with leaf lettuce, mayo, mustard, and choice of 1 fruit, 1 side and 1 dessert.

SMOKED TURKEY KAISER ROLL

Smoked turkey, swiss, sliced tomatoes, red onions, spring greens, and cranberry relish.

RAINBOW THAI CHICKEN WRAP

Grilled chicken, red cabbage, spinach, bell peppers, carrots, cilantro, green onions, chopped roasted peanuts, and ginger peanut dressing.

CLUB ON FRENCH BREAD

Smoked turkey breast and ham on a French roll with smoked gouda, sliced tomato, red onion, spring greens, smokey bacon aioli.

SPICY TUNA WRAP

Tuna in sriracha mayo, romaine, spinach, tomatoes, onions, and celery.

ITALIAN DELI SUB

Hard salami, pepperoni, thinly sliced prosciutto, provolone, sliced tomatoes, shredded lettuce, and Italian dressing on a parmesan hoagie.

VEGGIE HUMMUS WRAP Vv

Brown rice, black beans, spinach, carrots, bell peppers, cucumbers, and avocado on a wheat wrap.

VEGGIE MUFFALETTA CIABATTA Vv

Marinated grilled eggplant, roasted red peppers, pickled red onions, tomatoes, and black olive tapenade.

Fruit (Choose 1)

Fruit Cup
Red Grapes
Fruit Kabob

Sides (Choose 1)

Kale Broccoli Slaw GF, Vv
Potato Salad GF
Broccoli Salad
Pasta Salad
Marinated Vegetables GF, Vv

Desserts (Choose 1)

Pecan Caramel Swirl Bar
Heavenly Brownie
Cheesecake
Rocky Road Bar
Apple Sour Cream Bar
Raspberry Bar

APPETIZERS

Priced per 25 servings.

COLD

SHRIMP COCKTAIL 130 GF, DF

Cocktail sauce and lemon wedges.

CAPRESE SKEWERS 45 V, GF

Fresh mozzarella marinated in balsamic vinegar and olive oil with grape tomatoes and fresh basil.

MINI FRUIT KABOB 99 Vv, GF, DF

Cantaloupe, honeydew, pineapple, and strawberry.

GOUGÈRES 70

Chicken salad, tuna salad, and ham salad in flakey pastry rolls.

SPINACH DIP 70 V

In a sourdough bread bowl with bread cubes.

CRISPY CROSTINIS 107 V

With artichoke and red pepper hummus.

FRUIT & CHEESE PLATTER 107 V, GF

Cantaloupe, honeydew, and pineapple, with swiss, cheddar and pepper jack cheeses.

FRESH VEGGIES & DILL DIP 70 V, GF

Carrots, celery, cauliflower, broccoli, cherry tomatoes, and cucumbers.

SLICED CHEESE & CRACKER PLATTER 45 V

Swiss, cheddar, and pepper jack.

DELUXE CHEESE & CRACKER TRAY 61 V

Brie, bleu, gouda, and Havarti cheeses. Served with assorted Carr's crackers.

ANTIPASTO PLATTER 104

Salami, pepperoni, capicola, mozzarella, smoked provolone, marinated olives, artichoke hearts, peppadew peppers, pepperoncini, and roasted vegetables. Served with artisan crackers.

HOT

BACON WRAPPED WATER CHESTNUTS 107 GF, DF

STUFFED MUSHROOMS 45 V, GF

Stuffed with seasoned white wine cream cheese and mushrooms.

CHICKEN WINGS 107 GF, DF

Buffalo, BBQ, teriyaki, or hot honey.

ALL BEEF MEATBALLS 107

BBQ, Swedish, or hot honey.

CHIPOTLE BBQ COCKTAIL FRANKS 85 GF, DF

SLIDERS 135

Ground beef, shredded chicken or pulled pork served with buns, pickles, barbecue sauce, mayo, ketchup, and mustard. Vegan sliders available.

ROASTED POTATO WEDGES 76 V, GF

With ranch dressing or sriracha sour cream.

MINI QUICHE 115 V

Assortment includes three-cheese, broccoli and cheese, quiche Lorraine and garden vegetable.

SPINACH ARTICHOKE DIP 107 V

Served with French bread.

SPANAKOPITA 116 V

Spinach, feta, cream cheese, mint and spices in phyllo.

CHICKEN OR BEEF SKEWERS 154

Choose teriyaki, BBQ or peanut sauce.

POT STICKERS 107

Chicken or pork potstickers with vegetable fried rice, soy sauce, and sriracha.

FALAFEL 83

Served with tzatziki.

LIGHT LUNCH

Includes disposable buffet table covering and serving utensils, and compostable plates, flatware, and napkins. Priced per person.

SALAD BARS

BUILD-YOUR-OWN BISTRO BOWL 20

Smoked ham and turkey, bacon bits, broccoli, cauliflower, shredded cheddar, cucumbers, diced eggs, mushrooms, tomatoes, red onions, chickpeas, croutons, spring greens, assorted dressings, and breadsticks. Add chicken +1.5.

TACO SALAD 19

Choice of seasoned chicken, beef, or beyond beef, shredded lettuce, diced tomatoes, red onions, shredded cheddar, tortilla strips, salsa, sour cream, pico de gallo, guacamole, and taco sauce.

RAINBOW VEGGIE VEGAN SALAD BAR 21

Shredded romaine, cherry tomatoes, zucchini, radishes, bell peppers, shredded carrots, avocado, and alfalfa sprouts. Served with a vegan breadstick and oriental orange sesame ginger dressing.

SANDWICHES

FULL SANDWICH TRAY (Halved) 12.50

Assorted deli sandwiches with pickles, olives, and condiments.

GOURMET SANDWICH TRAY 15

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

MANDARIN CHICKEN SALAD 17

Grilled chicken, mandarin oranges, strawberries, cashews, wonton noodles, spring greens, Asian ginger dressing, breadsticks.



MAKE-YOUR-OWN SANDWICH BUFFET 13

Roast beef, smoked ham, smoked turkey, salami, assorted cheese, tomatoes, lettuce, pickles, olives, breads and rolls, and condiments.

THEMED BUFFETS

Our team will set up your buffet with disposable chafing dishes, a disposable buffet table covering and serving utensils, compostable plates, flatware, and napkins. Priced per person.

SOUTHWEST

Served with Spanish rice, black beans, fresh cut fruit, and bars and cookies.

TACO BAR 22

Your choice of seasoned chicken, beef, shredded pork or beyond beef. Served with soft and hard shells, lettuce, diced tomatoes, shredded cheddar, salsa, sour cream, pico de gallo, guacamole, and hot sauce.

FAJITA BAR 22

Your choice of grilled chicken or beef. Served with soft tortillas, sautéed peppers and onions, shredded cheddar cheese, salsa, sour cream, pico de gallo, and hot sauce.

ENCHILADAS 22

Your choice of beef, chicken, cheese, or vegan almost chicken. Served with sour cream and salsa. Vegan almost chicken **Vv** comes with vegan cheese and vegan sour cream.

BYO NACHOS 22 **GF**

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

ITALIAN

PASTA BAR 25

Your choice of 2: Grilled chicken, Italian sausage, meatballs, or vegetable medley. Served with mostaccioli and fettucine noodles, roma tomato marinara, creamy alfredo, grated parmesan cheese, tossed Italian salad, garlic bread, and assorted desserts.

Buffets below are served with a Caesar salad, relish tray, French bread, and bars and cookies.

SPAGHETTI & MEATBALLS 21

With marinara sauce and parmesan cheese. Make it vegan +1. Vegan option **Vv** comes with plant-based meatballs, marinara sauce, vegan parmesan, vegan breadstick, and vegan butter.

CHICKEN ALFREDO 22

Seasoned chicken with creamy alfredo sauce.

BAKED ZITI 19 **V**

With marinara sauce and mozzarella cheese

LASAGNA 22

12 pieces. Choice of beef, cheese, spinach, roasted vegetable or beyond beef.

CHICKEN PENNE PASTA 22

Grilled chicken in a garlic cream sauce.

PASTA PRIMAVERA 20 **V**

Fettuccine, broccoli, cauliflower, carrots, onions, and a garlic cream sauce.

THEMED BUFFETS

Our team will set up your buffet with disposable chafing dishes, a disposable buffet table covering and serving utensils, compostable plates, flatware, and napkins. Priced per person.

ASIAN

Served with steamed white rice, Asian slaw, soy sauce, fresh baked bars and fortune cookies. Upgrade to vegetable fried rice +2.

STIR-FRY 22

Grilled steak or chicken, vegan chicken or vegetables served with chow mein noodles. Vegan chicken **Vv** option served with brown rice, vegan Asian slaw, soy sauce, and vegan dessert bars.

TERIYAKI CHICKEN 22

Pineapple ginger teriyaki chicken with chow mein noodles.

ALL AMERICAN

BRATS & BURGERS 23

With baked beans, potato chips, relish tray, and apple pie squares. Served with tomatoes, onions, lettuce, pickles, sauerkraut, cheese, ketchup, mustard, mayo, and BBQ sauce.

VEGAN BRATS & BURGERS 28 **Vv**

Vegan sausage and Beyond Meat burgers, vegan baked beans, vegan cheese, vegan potato chips, broccoli slaw, relish tray, and vegan dessert.

HOMESTYLE POT ROAST 23

Hearty pot roast with potatoes, onions, carrots, and gravy. Served with a tossed green salad, dinner rolls, butter, and assorted desserts.

BAKED POTATOES 16.50

Choice of beef or veggie chili, potatoes, bacon, shredded cheddar, red onions, butter, salsa, sour cream, and chives. Upgrade to sweet potatoes +2.

TRADITIONAL BEEF STEW 22

Served with a tossed green salad, cornbread, butter, honey, and fresh baked cookies.

MAC 'N' CHEESE BAR 22

Start with our three-cheese macaroni and build your perfect bowl with our favorite toppings: crispy bacon, scallions, buffalo chicken, roasted vegetables, shredded cheese, and hot sauce.

TURKEY WILD RICE CASSEROLE 22

Turkey, cheddar cheese, wild rice, celery, onions, and turkey gravy.

BUFFET ADDITIONS

Homemade Soups 6.50

Cream of Chicken Wild Rice
Garden Vegetable **Vv, GF**
Cheesy Potato
Chicken Noodle
Tomato Basil **V**
Beef Chili
Black Bean Veggie **Vv, GF**
Veggie Chili **Vv, GF**
Sweet Potato Curry **Vv**

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**

Sides

FRESH FRUIT 5.50

Cut fruit bowl or slices fruit tray.

VEGGIE TRAY 5

With dill dip or hummus.

DESIGN YOUR BUFFET

Choose 1 entrée, 1 salad, 1 starch, 1 vegetable, and 1 dessert to build your perfect buffet. Our team will set up your buffet with disposable chafing dishes, a disposable buffet table covering and serving utensils, and compostable plates, flatware, and napkins. Priced per person.

CHICKEN 23

HERB ROASTED CHICKEN **GF**

Choose two bone-in or one boneless.

BONELESS CHICKEN BREAST

Choose from lemon herb sauce, honey glaze, sun dried tomato cream sauce, or creamy white wine mushroom sauce.

FRIED CHICKEN (2 pieces per person)

CHICKEN PARMESAN

BAKED TURKEY

With sage dressing.

BEEF 23

CHAR-BROILED CHOPPED SIRLOIN

With sautéed mushrooms and onions.

SLICED ROAST BEEF AU JUS **GF**

BURGUNDY MUSHROOM SIRLOIN TIPS

Over parsley buttered noodles. Comes with 3 sides only.

VEGETARIAN/VEGAN 22

PORTOBELLO MUSHROOMS **GF, Vv, DF**

Baked with potatoes and spinach.

EGGPLANT PARMESAN **GF, Vv**

CHEESE TORTELLINI **V**

With sun-dried tomato pesto sauce.

THAI MASSAMAN CURRY **GF, Vv**

Potatoes, onions, peas, curry sauce served over white rice. Served with peanuts on the side.

PORK 23

BAKED HAM **GF**

With pineapple.

STUFFED PORK CHOPS

ROASTED PORK LOIN

With apple jack sauce.

PORK CHOPS

With golden mushroom sauce.

SEAFOOD 23

BAKED COD **GF**

TORTILLA CRUSTED TILAPIA **GF**

CAJUN SALMON

VEGAN SLOPPY JOES **Vv**

Beyond beef on a vegan bun, roasted new red potatoes, herbed green beans, tossed salad with vegan dressing and vegan dessert.

VEGAN CHICKEN SANDWICH **Vv**

Vegan chicken breast with ciabatta, lettuce, tomato, and onions. Served with brown rice, carrots, marinated vegetable salad and vegan dessert.

DESIGN YOUR BUFFET

Choose 1 entrée, 1 salad, 1 starch, 1 vegetable, and 1 dessert to build your perfect buffet. Our team will set up your buffet with disposable chafing dishes, a disposable buffet table covering and serving utensils, and compostable plates, flatware, and napkins. Priced per person.

SIZZLIN' HOT SANDWICHES 22

SHREDDED PHILLY BEEF

With sautéed 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.

SLOPPY JOES

With kaiser rolls.

HERB GRILLED CHICKEN BREAST

With tomatoes, red onions, leaf lettuce, and condiments on ciabatta.

ACCOMPANIMENTS

Salad (Choose 1)

Tossed Green Salad
Tossed Italian Salad
Caesar Salad
Mandarin Salad
Marinated Vegetable Salad **Vv**
Coleslaw **GF**
Broccoli Slaw **GF**
Asian Slaw

Starch (Choose 1)

Brown Rice **GF**
Skin-On Garlic Mashed Potatoes
Mashed Potatoes with Gravy
Au Gratin Potatoes
Scalloped Potatoes
Roasted New Red Potatoes **GF**
Cheesy Jo Jo Fries
Steamed White Rice **GF**
Rice Pilaf **GF**
Parsley Buttered Noodles
Penne Pasta in Garlic Cream Sauce

Vegetable (Choose 1)

Carrots in Buttery Dill Sauce
Seasoned Corn
Glazed Carrots
Herbed Green Beans
Roasted Brussels Sprouts
Vegetable Medley

Dessert (Choose 1)

Salted Caramel Apple Poke Cake
Chocolate Mousse Cake
Double Chocolate Cake Bowls with Chocolate Mousse
Key Lime Cheesecake
Assorted Desserts
Assorted Bars & Cookies

*Gluten-free and vegan desserts available upon request.

MAKE YOUR MEAL COMPLETE

DESSERTS

ASSORTED MINI GOURMET DESSERTS 120

Per 50 pieces. Variety of cheesecakes, chocolate drizzled cream puffs, chocolate dipped strawberries, mini pecan tartlets, and petit fours.

MINI BARS & COOKIES 62

Per 50 pieces. Assortment of bite-sized bars and cookies.

DESSERT PIZZA 72

Per 50 pieces. Sugar cookie crust with sweetened cream cheese topped with strawberries, kiwi, blueberries, grapes, and raspberries. Available seasonally May – October.

DECORATED CAKES

Chocolate, white, or marble.

Quarter sheet cake (20 servings) 75

Half sheet cake (40 servings) 125

Full sheet cake (80 servings) 195

ASSORTED CUPCAKES 4

Priced per person.

ASSORTED GOURMET DESSERTS 5.50

Priced per person. Assortment includes bars, cakes, and cheesecakes.

ASSORTED BARS 5

Priced per person.

ASSORTED COOKIES 5

Priced per person.



INDIVIDUAL BEVERAGES

ASSORTED CANNED SODA 2.5

BOTTLED WATER 2.5

CANNED FLAVORED MINERAL WATER 2.5

BOTTLED JUICE 3

ASSORTED INDIVIDUAL MILK 2.5

HOT TEA 2.5

BEVERAGES BY THE GALLON

ICED TEA, LEMONADE, ORANGE JUICE, FRUIT PUNCH, HOT COCOA, or HOT APPLE CIDER

1 Gallon 33

2.5 Gallons 61

5 Gallons 97

ICE WATER WITH LEMON

1 Gallon 4

2.5 Gallons 10

5 Gallons 20

SEMINAR PACKAGE

33 per person

Planning an all day seminar has never been easier! Just choose 1 item for breakfast, 1 for lunch, and 1 snack and we will make two deliveries at your specified times with care.

BREAKFAST Choose 1

Served with regular and decaf coffee with accompaniments and canned juice. Upgrade to bottled juice +1. Upgrade to the Farmhouse Country Breakfast (from page 2) +6.

CLASSIC CONTINENTAL

Fresh fruit and your choice of 3:
Danish, bagels, muffins, strudel sticks, filled croissants, iced cinnamon rolls, scones, cake donuts.

REFRESHING YOGURT BAR V

Strawberry or vanilla yogurt, assorted fruit toppings, granola, mini muffins, hard-boiled eggs.

LUNCH BUFFET Choose 1

SOUP & SANDWICH

Choose chicken noodle, chicken wild rice, beef chili, or black bean veggie soup. Includes assorted sandwich platter, veggies and dill dip or hummus, tossed green salad, and assorted desserts.

PULLED PORK CARNITAS

Kaiser rolls, barbecue sauce, new red potatoes, green beans with herbs, coleslaw, assorted bars and cookies.

MANDARIN CHICKEN SALAD BAR

Served with breadsticks and assorted bars and cookies.

TACO BAR

Your choice of seasoned chicken, beef, shredded pork or beyond beef. Served with soft and hard shells, Spanish rice, lettuce, diced tomatoes, shredded cheddar, salsa, sour cream, pico de gallo, guacamole, and hot sauce. Served with a fresh fruit bowl, and assorted bars and cookies.

LASAGNA

12 pieces. Includes a relish tray, Caesar salad, breadsticks, and assorted bars and cookies.

BAKED POTATO BAR

Choice of beef or veggie chili, potatoes, bacon, shredded cheddar, red onions, butter, salsa, sour cream, and chives. Upgrade to sweet potatoes +2. Includes a tossed green salad and assorted bars.

CHICKEN DINNER

Seasoned boneless chicken breast topped with chopped bacon, potatoes, carrots, onions, and gravy. Served with a tossed green salad, fresh rolls, butter, and assorted desserts.

VIP BOX LUNCHES

Assorted sides and desserts.

AFTERNOON SNACK Choose 1. Delivered with lunch.

INDIVIDUAL SNACK BAGS

SLICED CHEESE & CRACKERS

TORTILLA CHIPS & SALSA

HUMMUS AND FLATBREAD

YOGURT PRETZELS



(612) 253-0255 | pfs@mintahoe.com

Professional Foodservice is a division of



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