

PFS
PROFESSIONAL
FOODSERVICE

2026 Menu

Corporate Catering

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(612) 253-0255

M
MINTAHOE
CATERING & EVENTS

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 10 to 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.

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.



Simple. Reliable. Delicious.

Ordering is easy! Just follow these 3 simple steps.

1. Place Your Order

Call: (612) 253-0255 or email: pfs@mintahoe.com

Not sure what to order? Our team has plenty of ideas and is happy to help! We accept orders up to 72 hours in advance. Call us to see if we can accommodate an order within a shorter timeframe.

2. We'll Confirm

We'll reach out 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 or 10 person buffet
- 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.

Breakfast Buffets

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

Buffets

CLASSIC CONTINENTAL \$ 13

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 \$ 16.50 **V**

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

FARMHOUSE COUNTRY BREAKFAST \$ 20.50

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 \$ 20.50

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 \$ 19

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

Priced per dozen

SAVORY BREAKFAST QUICHE \$ 222

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

BAKED EGG STRATA \$ 222

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.

FABULOUS FRENCH TOAST BAKE \$ 210

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

Vegan Options

VEGAN BREAKFAST SCRAMBLE \$ 20.50 **Vv**

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

VEGAN BREAKFAST BURRITOS \$ 20.50 **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 \$ 20 **Vv**

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

Breakfast A La Carte

Signature Options

ASSORTED INDIVIDUAL YOGURT \$4
Includes Greek.

YOGURT & GRANOLA \$5
Strawberry, vanilla, or Greek.

OVERNIGHT OATS \$7.25
Choice of cinnamon roll GF, tiramisu, strawberry, or blueberry lemon with nuts.

HARD-BOILED EGG \$2.50

FRESH CUT FRUIT BOWL \$6
Seasonal selection.

FRESH WHOLE FRUIT \$3.50
Apples, bananas, oranges, and pears.

YOGURT PARFAIT \$10.50
Layered with vanilla yogurt, blueberries, raspberries, and granola.

BREAKFAST SANDWICH \$9
Choice of bacon or sausage, scrambled eggs and cheese on a flaky croissant or English muffin.

SCRAMBLED EGGS \$5

**COUNTRY-FRIED POTATOES
WITH ONIONS \$4.50**

BACON STRIPS \$5/two strips

SAUSAGE LINKS \$5/two links

TURKEY SAUSAGE LINKS \$5/two links

ASSORTED MINI PASTRY TRAY \$32/two dozen
Bagels, muffins, strudel sticks, and Danish pastries.

CINNAMON COFFEE CAKE \$23 serves 12
Cinnamon topping on coffee cake with a gooey cinnamon center.

ASSORTED CAKE DONUTS \$3

ASSORTED FRUIT QUICK BREADS \$23 serves 12
Flavorful loaves with a selection of seasonal fruits and warm spices.

ASSORTED MUFFINS \$5
With butter and honey.

ASSORTED BAGELS \$4
With cream cheese.

CROISSANTS \$4
Strawberry or chocolate.

ICED CINNAMON ROLLS \$4

ASSORTED SCONES \$5.25

ASSORTED DANISH \$4

ASSORTED STRUDEL STICKS \$4

Dietary Options

CAKE DONUT \$6 GF, DF

MUFFIN \$6 GF, DF

MINI MUFFINS \$6/two muffins GF, DF

BAGEL \$6 GF, DF

SOY YOGURT \$4 GF, DF

SCONE \$6 GF

VEGAN BREAKFAST

PATTIES \$6/two patties

VEGAN CROISSANT \$5 Vv

VEGAN MUFFIN \$6 Vv

Beverages

FRESH-BREWED COFFEE
1 Gallon \$36
2.5 Gallons \$63
5 Gallons \$108

BOTTLED JUICE \$3.25

BOTTLED WATER \$2.75

MILK \$2.75

HOT TEA \$3

Boxed Lunches

Ordering boxed lunches couldn't be easier! Choose your favorites, set your budget, and we'll handle the rest—fresh, delicious meals made simple, fast, and affordable.

Classic Sandwich

REGULAR SANDWICH

Choose your sandwich, bread (gluten free options available), and cheese. Served with leaf lettuce, mayo, mustard, bag of potato chips, seasonal fruit, and a fresh baked cookie. Priced per person. \$ 18.25

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
(Gluten free options available)

CHEESE

Swiss
Cheddar
Provolone
Pepper Jack

VEGAN SANDWICH **Vv**

Hummus, sprouts, cucumbers, tomatoes, and leaf lettuce on a pretzel bun. Served with sweet potato tortilla chips, a piece of whole fruit, and a vegan cookie. Priced per person. \$ 20



VIP Salads

Salads are served with a breadstick.
Priced per person. \$21.50

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 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

Sandwiches are served with leaf lettuce, mayo, mustard, and choice of fruit, side and dessert from selection below.
Priced per person. \$23

SMOKED TURKEY KAISER ROLL

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

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, and spring greens.

SPICY TUNA WRAP

Flaked tuna in sriracha mayo, romaine, spinach, tomatoes, onions, and celery.

VEGGIE HUMMUS WRAP Vv

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

ITALIAN DELI SUB

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

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

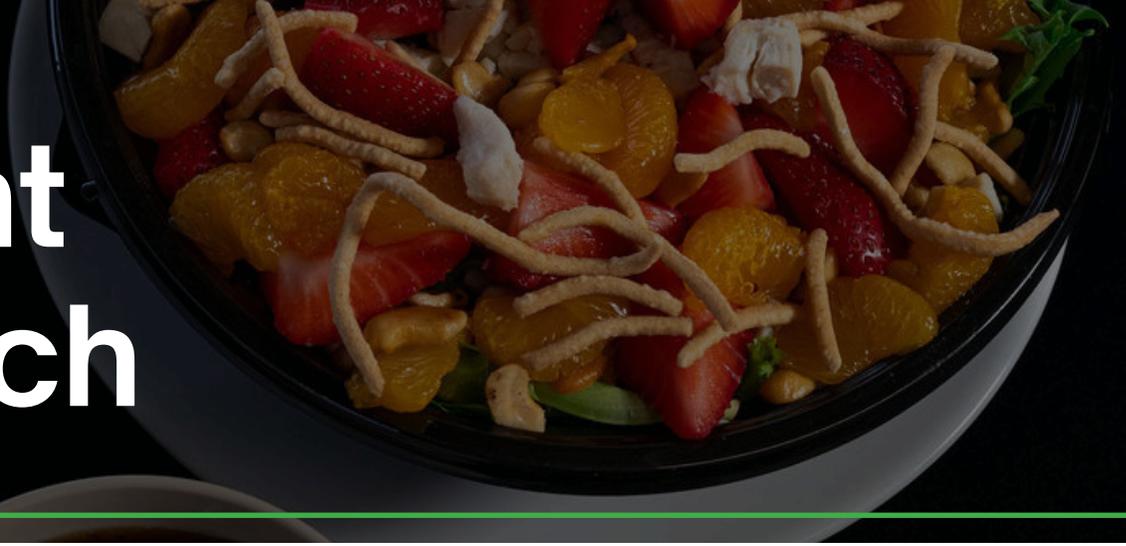
SIDES (CHOOSE 1)

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

Light Lunch



Salad Bar

Build-your-own perfect salad!

Includes disposable buffet table covering, serving utensils, plates, flatware, and napkins.

Priced per person.

BISTRO BOWL \$ 22

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 +\$2. Add salmon +\$3.

TACO SALAD \$ 21

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 VEGAN SALAD BAR \$ 23

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.

MANDARIN CHICKEN SALAD \$ 19

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

Sandwich Trays

Served with chips and cookies.

MAKE-YOUR-OWN SANDWICH BUFFET \$ 14.50

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

FULL SANDWICH TRAY (CUT IN HALF) \$ 14

Assorted deli sandwiches with pickles, olives, and condiments.

GOURMET SANDWICH TRAY \$ 16.50

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.

Make Your Meal Complete!

Enhance your lunch with the perfect pairings — delicious soups, fresh salads, savory sides, tempting desserts, and refreshing beverages. See page 12 or click below:

[Add-On Options](#)



Themed Buffets

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

Southwest

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

TACO BAR \$24

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

FAJITA BAR \$24

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

ENCHILADAS \$24

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

VEGAN ENCHILADAS \$24 **Vv**

Vegan almost chicken; comes with vegan cheese and vegan sour cream.

BYO NACHOS \$24 **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 \$27.50

Your choice of 2: Julienne grilled chicken, Italian sausage, meatballs, or vegetable medley. Served with mostaccioli and fettuccine 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 \$23

With marinara sauce and parmesan cheese.

VEGAN SPAGHETTI & MEATBALLS \$24 **Vv**

Plant-based meatballs, marinara sauce, vegan parmesan, vegan breadstick, and vegan butter.

PASTA PRIMAVERA \$22 **V**

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

BAKED ZITI \$21 **V**

With marinara sauce and mozzarella cheese.

CHICKEN PENNE PASTA \$24

Grilled chicken in a garlic cream sauce.

LASAGNA \$24 serves 12

Choose beef, cheese, spinach, roasted vegetable or beyond beef.

CHICKEN ALFREDO \$24

Seasoned chicken with creamy alfredo sauce.

Asian

Served with steamed white rice, Asian slaw and soy sauce.
Upgrade to vegetable fried rice +\$2.

STIR-FRY \$24

Grilled steak, chicken, or vegetables served with chow mein noodles, fresh baked bars, and fortune cookies.

VEGAN STIR-FRY \$24 Vv

Vegan chicken served with brown rice, vegan Asian slaw, soy sauce, and vegan dessert bars.

TERIYAKI CHICKEN \$24

Pineapple ginger teriyaki chicken served with chow mein noodles, fresh baked bars, and fortune cookies.

All American

BRATS & BURGERS \$25

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 \$31 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 \$25

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

TURKEY WILD RICE CASSEROLE \$24

Turkey, cheddar cheese, wild rice, celery, onions, and turkey gravy. Served with a tossed salad with assorted dressing, fresh veggie tray, and assorted desserts.

BAKED POTATOES \$18

Choice of beef or veggie chili.
Served with potatoes, bacon, shredded cheddar, red onions, butter, salsa, sour cream, chives, tossed salad, and bars and cookies.

TRADITIONAL BEEF STEW \$24

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

MAC 'N' CHEESE BAR \$24

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. Served with lemon bars.



Design Your Buffet

Choose one entrée, one salad, one starch, one vegetable, and one dessert to build your perfect buffet.

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

Chicken Entrées

Priced per person. \$25

HERB ROASTED CHICKEN **GF**

Choose bone-in or boneless.

CHICKEN PARMESAN

Breaded chicken breast with marinara sauce and mozzarella cheese.

FRIED CHICKEN

(2 pieces per person)

BAKED TURKEY

With sage dressing.

BONELESS CHICKEN BREAST

Choose from lemon herb sauce or creamy white wine mushroom sauce or hot honey. **GF**

Beef Entrées

Priced per person. \$25

CHAR-BROILED CHOPPED SIRLOIN

With sautéed mushrooms and onions.

SLICED ROAST BEEF AU JUS **GF**

Pot roast sliced and topped with au jus. 2 pieces per.

BURGUNDY MUSHROOM SIRLOIN TIPS

Over parsley buttered noodles. Limit to choice of three accompaniments.

Pork Entrées

Priced per person. \$25

BAKED HAM **GF**

With pineapple.

STUFFED PORK CHOPS

Bone-in pork chops cut and stuffed with seasoned bread stuffing.

ROASTED PORK LOIN

With apple jack sauce.

PORK CHOPS

With golden mushroom or orange sauce.

Seafood Entrées

Priced per person. \$25

Entrées include lemon wedges and tartar sauce.

BAKED COD **GF**

Cod fillets seasoned with a blend of herbs and spices, then gently baked until tender and flaky.

TORTILLA CRUSTED TILAPIA **GF**

Tender tilapia fillet encrusted with seasoned tortilla crumbs and baked to a golden crunch.

CAJUN SALMON

Salmon fillets seasoned with bold Cajun spices and baked to perfection.

Vegetarian/Vegan Entrées

Priced per person. \$24

PORTOBELLO MUSHROOM BAKE GF, Vv, DF

Cooked with potatoes and spinach.

EGGPLANT PARMESAN GF, Vv

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.

VEGAN SPAGHETTI & MEATBALLS Vv

Plant-based meatballs, marinara sauce, vegan parmesan, vegan breadstick, and vegan butter.

THAI MASSAMAN CURRY GF, Vv

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

CHEESE TORTELLINI V

With sun-dried tomato pesto sauce.

Accompaniments

SALAD (CHOOSE 1)

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

VEGETABLE (CHOOSE 1)

Carrots in Buttery Dill Sauce V
Seasoned Corn GF, V
Glazed Carrots GF, V
Herbed Green Beans GF, V
Roasted Brussels Sprouts GF, V
California Vegetable Medley GF, V
Key Largo Vegetable Medley GF, V

Sizzlin' Hot Sandwich Entrées

Priced per person. \$24

MEATBALL SUB

With sliced provolone and Italian sub.

SLOPPY JOES

With kaiser rolls.

SHREDDED PHILLY BEEF

With sautéed peppers, onions, provolone, and French rolls.

HERB GRILLED CHICKEN BREAST

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

OPEN-FACED HOT TURKEY & GRAVY

With rustic bread.

SHREDDED BARBECUE BEEF

With onion buns.

PULLED PORK CARNITAS

On kaiser rolls.

STARCH (CHOOSE 1)

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

DESSERT (CHOOSE 1)

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

*Gluten-free and vegan desserts available upon request.

Make Your Meal Complete

Enhance your lunch with the perfect pairings — delicious soups, fresh salads, savory sides, tempting desserts, and refreshing beverages.

Buffet Additions

HOMEMADE SOUPS \$7.25

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 \$4.50

Potato Salad **V, GF**
Broccoli & Bacon Salad
Marinated Vegetable Salad **Vv, GF**
Tossed Green Salad **V**
Kale & Broccoli Slaw **Vv, GF**
Pasta Salad **V**
Tossed Italian Salad

SIDES

Fresh Fruit \$6
Cut fruit bowl or sliced fruit tray.

Veggie Tray \$5.50
With dill dip or hummus.

Desserts

ASSORTED MINI GOURMET DESSERTS \$132

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

MINI BARS & COOKIES \$68

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

DESSERT PIZZA \$79

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) \$83
Half sheet cake (40 servings) \$138
Full sheet cake (80 servings) \$215

ASSORTED CUPCAKES \$4.50/per person

ASSORTED GOURMET DESSERTS \$6/per person
Assortment includes cakes, cheesecakes, and pies.

ASSORTED BARS \$5.50/per person

ASSORTED COOKIES \$5.50/per person

Individual Beverages

ASSORTED CANNED SODA \$2.75

BOTTLED WATER \$2.75

CANNED FLAVORED MINERAL WATER \$2.75

BOTTLED JUICE \$3.25

MILK \$2.75

HOT TEA \$3

Beverages by the Gallon

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

1 Gallon \$36
2.5 Gallons \$67
5 Gallons \$108

ICE WATER WITH LEMON

1 Gallon \$4.50
2.5 Gallons \$11
5 Gallons \$22

FRESH BREWED COFFEE

1 Gallon \$36
2.5 Gallons \$63
5 Gallons \$107

Appetizers



Cold

Priced per 25 servings.

SHRIMP COCKTAIL \$ 175 GF, DF

Cocktail sauce and lemon wedges. 3 per.

CAPRESE SKEWERS \$ 50 V, GF

Fresh mozzarella marinated in balsamic vinegar and olive oil with grape tomatoes and fresh basil. 1 per.

MINI FRUIT KABOB \$ 109 Vv, GF, DF

Cantaloupe, honeydew, pineapple, and strawberry. 2 per.

MINI SANDWICH BITES \$ 77

Chicken salad, tuna salad, and ham salad in flaky pastry rolls. 2 per.

SPINACH DIP \$ 77 V

In a sourdough bread bowl with bread cubes.

CRISPY CROSTINIS \$ 118 V

With artichoke and red pepper hummus. 2 per.

FRUIT & CHEESE PLATTER \$ 118 V, GF

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

FRESH VEGGIES & DILL DIP \$ 77 V, GF

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

SLICED CHEESE & CRACKER PLATTER \$ 50 V

Swiss, cheddar, and pepper jack.

DELUXE CHEESE & CRACKER TRAY \$ 67 V

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

ANTIPASTO PLATTER \$ 114

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

PINWHEEL ROLLUPS \$ 40

Turkey, ham, roast beef with lettuce, assorted cheeses and spreads. 2 per.

MEAT & CHEESE PLATTER \$ 100 GF

Turkey, ham, roast beef, salami with swiss, cheddar, and provolone cheese with dollar buns, crackers, and mayonnaise & mustard packets. (Gluten free crackers available).

Hot

Priced per 25 servings.

BACON WRAPPED WATER CHESTNUTS \$ 118 GF, DF

2 per.

STUFFED MUSHROOMS \$ 70 V, GF

Stuffed with seasoned white wine cream cheese and mushrooms. 1 per.

CHICKEN WINGS \$ 125 GF, DF

Buffalo, BBQ, teriyaki, or spicy honey. 2 per.

ALL BEEF MEATBALLS \$ 118

BBQ, Swedish, or hot honey. 3 per.

CHIPOTLE BBQ COCKTAIL FRANKS \$ 94 GF, DF

3 per.

SLIDERS \$ 149

Ground beef, shredded chicken or pulled pork served with buns, pickles, barbecue sauce, mayo, ketchup, and mustard. Vegan sliders available. 2 per.

ROASTED POTATO WEDGES \$ 84 V, GF

With ranch dressing or sriracha sour cream.

ASSORTED MINI QUICHE \$ 127 V

Assortment. 2 per.

SPINACH ARTICHOKE DIP \$ 118 V

Served with cubed French bread.

SPANAKOPITA \$ 128 V

Spinach, feta, cream cheese, mint and spices in phyllo. 2 per.

CHICKEN OR BEEF SKEWERS \$ 169

Choose teriyaki, BBQ or peanut sauce. 2 per.

POT STICKERS \$ 118

Chicken, pork, or vegetable potstickers with vegetable fried rice, soy sauce, and sriracha. 2 per.

FALAFEL \$ 91

Served with tzatziki. 2 per.

Seminar Package

\$35 per person.

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

Breakfast

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) +\$6.50.

Choose 1:

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

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.

VIP BOX LUNCHESES

Assorted sides and desserts.

TACO BAR

Your choice of seasoned chicken, beef, shredded pork or beyond beef **Vv**. 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

Serves 12. 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. Served with potatoes, carrots, onions, side of gravy, tossed green salad, fresh rolls, butter, and assorted desserts.

MANDARIN CHICKEN SALAD BAR

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

Afternoon Snack

Choose 1. Delivered with lunch.

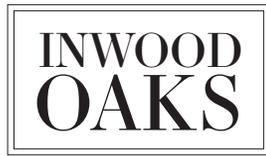
INDIVIDUAL SNACK BAGS
SLICED CHEESE & CRACKERS
TORTILLA CHIPS & SALSA

HUMMUS AND FLATBREAD
YOGURT PRETZELS
HEALTHY SNACK BARS

Thank you!

We look forward to creating a wonderful experience for you.

Let us help you find the perfect venue from our collection.



Check out our other catering divisions.



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(612) 253-0255

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PROFESSIONAL
FOODSERVICE

Professional Food Service is a division of

