



SOCIAL & CORPORATE GATHERINGS

THE VAN DUSEN MANSION & EVENTS CENTER



GENERAL INFORMATION

Mintáhoe Catering & Events is pleased to offer guests of The Van Dusen Mansion & Events Center a customized menu from our Apples Catering division. This menu focuses on providing a variety of selections that balance unique flavors and styles. Apples is known for offering creative cuisine alongside culinary currents. Our goal is to use only the freshest of ingredients in preparing our cuisine, including locally and regionally grown products whenever possible. Your Event Consultant will help you customize a menu for your event that suits your personal style and taste. Bon Appétit!

SETUP AND SPECIAL NOTES

Apples provides the following items for your event:

- Ivory or white table linens
- Ivory, white or black tent-folded napkins
- Ivory, white or black cocktail napkins
- Appropriate china, glassware, and flatware
- Table accoutrements
- Two votives per dining table, and one votive per cocktail table.
(votives not permitted inside the mansion)
- Catering cloths for buffet and beverage tables
- Professional and accommodating service staff

AGREEMENT

To confirm your catering reservation an accepted catering agreement and deposit will be requested. A payment schedule with terms will be outlined in your catering agreement. Depending upon the nature and/or date of the event, minimums will be requested. The appropriate taxes, delivery and 18% house service are added to menu items. The house service charge is not a gratuity nor is it the property of any one employee, and will be dispersed at the discretion of management. Some facilities to which Apples caters may have a catering fee that is assessed in addition to the facility rental. When applicable, this fee will be added to your invoice.

SERVICE PERSONNEL

Depending upon the nature of your event, the needs for service personnel will vary. In the menu package we include professional and accommodating service staff appropriate for your gathering. Special services including on-site Chefs, Chef Attendants and Event Captains, or extended service times will be calculated on an á la carte basis. Generally, the Event Captain and Bartender for your event will be calculated beginning an average of four hours prior to your event through two hours after the end of the event, unless your gathering requires special services or extended time requirements.

Charges for Apples Catering service staff per person are as follows:

- 30.00 per hour per Event Captain
- 25.00 per hour per Bartender
- 100.00 per Chef or Culinary Attendant

Per quote for specialty service or subcontracted services.

BAR AND BEVERAGES

At the Van Dusen Mansion & Event Center, Apples will gladly arrange any bar and beverage service you desire. Please check with your Event Consultant regarding our inclusive beverage service packages and á la carte beverage arrangements.

CHAMPAGNE OR WINE SERVICE

When you purchase wine or champagne through Apples, stemware and tableside service are also included.



& Bold Title - indicates an exclusive Van Dusen specialty item

Bold Title - indicates a Mintáhoe 'Client favorite' item

PLEASE NOTE All menus and prices are subject to change. Some menu items may be seasonal and subject to market pricing.





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BREAKFAST BUFFETS

Includes serviceware appropriate to the menu presentation and linens for the buffet presentation. Priced per person.

URBAN CONTINENTAL

Assortment of scones, cinnamon rolls, muffins and mini croissants served with lemon curd, raspberry preserves, sweet cream butter and honey almond butter and sliced fresh fruit tray

Organic regular and decaf coffee with condiments , Orange and cranberry juice

HEALTHY EXPRESS "GRAB 'N GO" CONTINENTAL

Assorted low-fat muffins, breakfast bars, whole fruits and individual yogurts

Organic regular and decaf coffee with condiments and hot tea with lemon

Individual bottles of orange, cranberry and apple juices

UPTOWN BRUNCH

Smoked salmon with capers, hard-boiled eggs, onions, olives, dill cream cheese and spicy stone-ground mustard

Assorted bagels and croissants with spreads of herbed garden, wildberry and regular cream cheese, honey almond butter and raspberry preserves

Egg fritatta with fresh spinach, sautéed mushrooms, green onions and melted gruyère, fontina and smoked gouda

Choice of ham, bacon or sausage (vegetarian, pork or turkey sausage available)

Fresh fruit salad

Gourmet cheeses with assorted crackers and breads

Organic regular and decaf coffee with assorted syrups, whipped cream, swizzle sticks, cream and sugar,

Orange juice and cranberry sparkling juice

A LA CARTE BRUNCH ADDITIONS

*Priced per person, unless marked with *, *Priced for 50 servings*

YOGURT & CEREAL BAR

An array of cold cereals from Minnesota's own General Mills. Assortment may include Wheaties, Cheerios, Kix or Lucky Charms

2% milk, non-fat milk, and sugar along with vanilla and strawberry yogurt served with toppings of harvest granola, coconut, raisins,

golden raisins, dried apricots, and fresh seasonal fruits and berries. Groups of fewer than 50, assortment may vary

FRESH STICKY CARAMEL ROLLS

Start your morning with this indulgent caramelicious treat!

GOURMET CINNAMON ROLLS

This large gooey cinnamon and icing laced sweet roll redefines decadence

FRESH FRUIT PLATTER

Sliced and whole fresh seasonal fruits which may include pineapple, strawberries, grapes, honeydew, star fruit and cantaloupe*

WHOLE FRESH FRUIT

Bananas, Oranges, Apples, Red and Green Grapes and Grapefruit *

HOT - OR - ICED COFFEE BAR

Freshly brewed regular and decaffeinated coffee served either hot or cold with enhancements of flavored syrups, natural sugar cubes, sweetener and real cream, crystallized ginger, chocolate covered beans, white chocolate curls, cinnamon sticks, peppermint sticks, sugar swizzlers and vanilla whipped crème

Brunch 'Chef Performance Station' and plated breakfast menus are available. Please check with your Event Consultant for details and pricing.



APPLES ONE PLATE LUNCHES

Our plated lunch menus include organic coffee with condiments and artisan breads and butter. Menus are presented with ivory or white linens for guest dining tables and complete china service.

COBB LETTUCE SALAD

Chicken and ham on a bed of mixed greens, diced tomato, avocado, hard-boiled eggs, bacon bits and bleu cheese crumbles served with a creamy buttermilk herb dressing

SOUTHWESTERN CHICKEN SALAD

Marinated grilled chicken served warm atop fresh romaine with diced tomato, black beans, shaved manchego, jícama and roasted corn with cilantro lime dressing and garnished with cilantro and a lime wedge

GRILLED TENDERLOIN SALAD

Grilled tenderloin served warm on organic greens with roasted red peppers, sweet red onions, mango, black bean salsa and tortilla strips in a cilantro vinaigrette

TRIO OF MINIATURE SANDWICHES*

Veggie mini-croissant with boursin cheese spread, sliced tomatoes, cucumbers, onions and lettuce

Turkey and cheddar with tomato, lettuce and mayonnaise on tomato focaccia bread

Grilled Chicken breast with hoisin sauce on a sesame-dusted bread

Trio served with fresh fruit salad

*Sandwiches can be served alone or as half-sandwiches with a side of Caesar or a salad made of organic mixed greens with green apple, carrots, cherry tomato wedges and balsamic vinaigrette

All meals include a pre-set dessert choice of one of the following:

Individual fruit tart

Individual chocolate raspberry tart

Vanilla cheesecake with fresh berries

Chipotle apple pecan cake with spicy caramel glaze



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BREAKS

Our break menus include organic roast coffee with condiments. Minimum order of 20 servings required.

THE ENERGIZER

Fresh fruit platter

Assorted energy bars

Rice Krispie bars dipped and then drizzled with chocolate

Flax rice krispie bars

Iced coffee bar with chilled organic coffee, assorted syrups and toppings—caramel sauce, chocolate shavings and whipped cream

TUSCAN TABLE

Genoa salami, prosciutto wrapped melon, smoked turkey, provolone and mozzarella, roasted red peppers, marinated artichoke hearts, olives and peperoncini served with crackers, sourdough baguettes, hard breadsticks, olive oil and balsamic vinaigrette

AFTERNOON GARDEN

Platters of fresh sliced veggies served with creamy pistachio pesto dip and buttermilk ranch dip

Domestic & imported cheese tray with crackers and flatbreads

SWEET TREATS

Assortment of homemade macaroons, double chocolate chip cookies, mini green tea cupcakes

Chocolate-covered fruit

SOUTH OF THE BORDER

Tri colored tortilla chips and root vegetable chips

Pico de gallo, guacamole, chunky tomato salsa

Lime cornmeal cookies

Tortilla pinwheels filled with cream cheese, chilies and olives

THE CANDY JAR

Looking for something sweet? Ask your Event Consultant about creating a custom “Candy Jar” buffet for your guests!

Pricing varies based on selection of sweets.

CHILLED APPETIZERS

Minimum 3 dozen per item, priced per piece. Ideal for butler passing.

The Van Dusen Mini Crudite Display

Served in mini silver pails, organic carrots, zucchini sticks, chipolinni onion and olive skewers, red pepper sticks with a spiced ranch dressing with a crispy Italian breadstick

Partridge Pear Spoons

Edible pastry spoon filled with chopped pear and brie garnished with chopped walnuts

Tenderloin Roll

Medium-rare roasted beef tenderloin medallion thinly sliced, rolled with horseradish cream and tied with a green onion bow

Tequila Shrimp Shooters

Two skewered tail-on shrimp served atop a salted rim shot glass of tequila-charged pico de gallo salsa, and fresh cilantro; Other show-stopping varieties are listed below

Bloody Mary Shooters - with a picante cocktail sauce and celery stick and rimmed with celery salt

Mojito Shooters - cumin-rubbed shrimp in rum-spiked cocktail sauce with a key lime wedge

Martini Shooters - dry martini marinated shrimp served with pink vodka dipping sauce with a bleu cheese stuffed olive

Mini Caprese Salad Skewers

Cherry tomato, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette

Roquefort Grapes

The perfect blend of sweet and savory! Green grapes rolled in bleu cheese and crushed walnuts

Honey Goat Cheese Dates

Dates stuffed with a honey flavored goat cheese

Feta Kiss Tartlet

Creamy blend of artichokes and feta cheese topped with olive tapenade

Blue Figs

Fresh fig stuffed with a saga bleu cheese mousse

Chicken Nicoise Tart

Chicken, pancetta, olives and cherry tomatoes with a balsamic jam

Vietnamese Chicken Meatballs

rolled in Bibb lettuce wraps with chili sauce and garnished with red onion slivers

Peanut Chicken Wonton

Chop chicken salad with curry and peanuts in a crispy wonton cup with a coconut mango relish

Asian Tuna Mini Cones

Soy and ginger marinated tuna seared, cubed and served with a creamy wasabi puree in a savory mini cone

Radish Tostadas

Crab salad served on a radish slice with a dollop of guacamole

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Pepper Salmon Cups

Pepper seared salmon with fresh arugula and lemon-zest aioli in a crispy wonton

Prosciutto, Tomato and Olive on Polenta

Chopped prosciutto topped with olives and tomatoes placed on a grilled polenta triangle

WARM APPETIZERS

Minimum 3 dozen per item, priced per piece



The Van Dusen Heartland Tacos

Served in mini silver fryer baskets, wild rice and corn hand pressed soft tacos with walleye, grilled tomatoes, Napa cabbage, pickled red onion and jalapeno, and Baja cream with chili and lime blue corn chips

Roasted Vegetable Phyllo

Boursin cheese spread on rich phyllo topped with balsamic roasted vegetables including zucchini, yellow squash, red peppers, tomatoes and garlic

Grand Mariner Muffin with Roasted Duck

Split petit grand mariner muffin with plum sauce and scallions sandwiched with tender roasted duck

Ginger Beef and Pork Meatballs

Ground beef and pork meatballs presented in mini red potato shells garnished with cilantro sour cream

Caramelized Onion and Cherrywood-Smoked Bacon Pie

Puff pastry pie filled with caramelized onion, Roquefort, wild boar cherrywood-smoked bacon and chopped walnuts

Mini Asian Pork Tenderloin

Sweet hoisin-chili glazed pork served on a sesame bun with a red onion mandarin chutney skewered with a mandarin orange

Balsamic Glazed Portobello bites

Grilled sourdough toast topped with creamy roasted garlic sauce, aged romano and parmesan and topped with a warm portobello bite

Cajun Crab Salad

Crab salad served in a phyllo shell topped with creole aioli and dirty onion relish



BUFFET EMBELLISHMENT PLATTERS

50 servings per platter unless otherwise indicated, priced per platter.

SEAFOOD

Spicy Almond Salmon

Whole salmon filets in a spiced stoneground mustard with an almond crust, presented on a platter with grilled red, yellow, and green peppers, toasted sourdough crostini and a lemon mustard tartar sauce

Margarita Shrimp

Succulent shrimp marinated in tequila and displayed with leafy arugula, and colorful citrus slices. Served with a spicy citrus salsa and cocktail sauce

Citrus Marinated Tuna

Tuna medallions marinated in a citrus vinaigrette, grilled and plattered with mandarin oranges and snap peas served with wasabi aioli, ginger mustard and sesame rolls

Lobster Tropicana

Ocean fresh cold water lobster poached and presented with sliced melons and mango on greens with orange cilantro dipping sauce

Artichoke Crab Gratin

Served warm with flatbreads, baguettes and sourdough bread

BEEF

Crusted Tenderloin, *Your choice of...*

- Pepper crusted beef tenderloin garnished with roasted green topped carrots and served with roasted garlic slather, caramelized onion marmalade and herb focaccia

or

- Cumin and chilies rubbed beef tenderloin slow roasted and sliced then drizzled with a chimichurri sauce, grilled pineapple and red pepper relish, served with sourdough baguettes, lime sour cream and horseradish aioli

or

- Horseradish crusted juicy tenderloin and lemon couscous, grilled tomatoes and onions served with pita wedges

Marinated Flank Steak

- Soy and ginger marinated flank steak thinly sliced and tossed with red and green onions served over a marinated red wine spicy slaw

or

- Balsamic and garlic marinated flank steak thinly sliced and topped with diced roasted mushrooms served over a chickpea, carrot, parsley and feta salad with sourdough baguettes

Spiced Steak Skewers

Tender grilled steak skewers in a sweet and sassy peach bourbon sauce



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SALAD (V) vegetarian option

Minnesota Wild Rice Salad

Minnesota wild rice and hazelnut salad tossed in a Frangelico vinaigrette and served atop a bed of organic greens and garnished with dried blueberries (V)

Add roasted duck, chicken or turkey

Treasure of the Woods Salad

Wild mushrooms, asparagus, and artichokes nestled in field greens and walnuts, drizzled with an applewood vinaigrette (V)

Cuban Fruit Salad

Mixed baby greens, hearts of palm, starfruit, bananas and toasted coconut, drizzled with sweet chili and orange vinaigrette and garnished with cashews (V)

Spicy Vegetable Peanut Noodle Salad

Udon noodles with crispy julienne vegetables tossed in a spicy peanut sauce and sprinkled with chopped green onions (V)

Apples Chopped Salad

Julienne romaine, peperoncini, tomatoes, provolone and hard salami tossed in a red wine and dijon vinaigrette



The Van Dusen Salad

Candy striped Chioggia beets, tender asparagus and fragrant lemon in a tangerine and shallot vinaigrette (V)

PORK

Bourbon Pecan Apple Jack Pork Loin

Succulent center cut pork loin slow roasted in a bourbon and honey glaze with crushed pecans and diced apples, thinly sliced and plattered with glazed apples. Served with wild rice rolls, smoked bacon aioli and brown sugar mustard

Baby Back Ribs

Mahogany glazed ribs marinated in ginger, soy, hoisin and garlic

Smoky Barbecue Rubbed Pork

Pork tenderloin thinly sliced and plattered with caramelized onions, chunky sweet pepper apple sauce served with jalapeño corn bread



Rosemary Mustard Pork

roasted pork tenderloin rubbed with rosemary and stone ground mustard layered with brown sugar simmered peaches served with sweet sugar rolls



POULTRY

Sesame Chicken Lollipops with Plum Sauce

Baked chicken glazed in a plum sauce rolled in sesame

Shanghai Chicken Salad

Udon noodles, grilled chicken, fresh ginger, scallions, garlic and cilantro in a sesame vinaigrette. Garnished with daikon radishes and sliced cucumbers

Peppered Smoked Turkey Breast

Pepper-crusted tender roast turkey sliced and plattered with pear chutney. Served with sliced baguettes, lemon habañero aioli and cranberry coulis

Cilantro Mustard Seed Chicken Skewers

Fresh chicken breast marinated in olive oil with cracked mustard, coriander seed and cilantro then fire grilled, skewered and braised with a roasted pepper glaze

Pecan Crusted Julienne Chicken Strips

Served with apricot mustard

ADDITIONAL PLATTERS ('V' indicates Vegetarian options)

Roasted Vegetables with Aiolis (V)

Petit green topped carrots, jícama, zucchini, squash, portobellos and red, yellow and green bell peppers served with an avocado dip, pesto aioli and roasted red pepper aioli

Assorted Breads and Slathers(V)

Flatbread, crostini and crusty breads served with assorted slathers of leek and goat cheese, garlic white bean and sundried tomato toasted onion

Blissful Brie (V)

A creamy brie wheel topped with your choice of caramel sauce and diced apples with candied pecans or brandied peaches with spiced walnuts served with breads, flatbreads and crackers

Fresh Fruit Platter (V)

Sliced melons, seasonal fresh berries, and specialty fruits that may include star fruit, mango, and kumquats

Gourmet Cheeses with Dried Fruits and Nuts (V)

May include port salut, double Gloucester, black wax cheddar, pesto Sonoma jack, and Jarlsburg with dried apricots, craisins, pears, spiced walnuts, sugared pecans, and toasted almonds Served with flatbreads and crostini

Relish The Garden (V)

Display of fresh cut vegetables including celery, pea pods, green onions, zucchini, green-top baby carrots, cherry tomatoes, red and yellow julienne peppers and asparagus served with dips of tomato romesco, chive crème fraîche, white cheddar apple and smoked bacon, all presented on a bed of wheatgrass

Szechuan Green Beans (V)

Green beans stir fried with oyster sauce, garlic and hot chili oil



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Extreme Chips and Salsa (V)

Colorful crispy tortillas and root vegetable chips served with smoky tomato salsa, pico de gallo, ancho pepper dip, guacamole, warm black bean dip and bottled hot sauces

Olives Galore (V)

Black nicoise, kalamata and green olives, with pickled hot chilis, artichokes, feta, fresh chopped garlic and basil

Ragoût of Yukon Golds and Artichokes (V)

Layers of potatoes, artichokes, onions and smoked provolone baked until golden and served with flatbreads

Baked Goat Cheese (V)

Creamy goat cheese blended with caramelized onions served warm with herbed crostini

Artichoke Gratin (V)

Warm gratin of artichoke hearts, horseradish, basil and assorted cheeses served with lavosh

Tuscan Table

Genoa salami, prosciutto wrapped melon, smoked turkey slices, provolone, smoked gouda and mozzarella cheeses, roasted bell peppers, marinated artichoke hearts, olives and peperoncini served with crackers, sourdough baguettes, hard breadsticks, olive oil and balsamic vinaigrette

Campfire Potatoes

Wedge potatoes tossed with sweet bell peppers, cherrywood bacon and smoky gouda cheese

DINNER BUFFETS

Our dinner buffets include artisan breads with sweet cream butter and organic roast coffee with condiments. Menus are presented with ivory or white linens for guest dining tables, complete china service, and catering cloths for buffet and beverage table presentation. Priced per person.

DESIGN YOUR OWN BUFFET

ENTRÉES *Please select one, (V) indicates vegetarian option*

Van Dusen Beef Tenderloin and Chicken

Porcini rubbed beef tenderloin, seared and slow roasted then bias cut into medallions topped with a red wine peppercorn reduction and Chicken Breast á la Apples (description below)

Chicken Breast á la Apples

Choose between a chicken breast stuffed with spinach, asiago and aged Swiss topped with our signature roasted apple glaze or port mustard cream sauce

Lemon Pepper Pasta with Asparagus (V)

Bowtie pasta tossed with a light lemon sauce and fresh asparagus

Roasted Pork Loin with Apple Bourbon Pecan Glaze

Succulent center cut pork loin slow roasted with a glaze of crushed pecans, diced apples, bourbon and honey, placed atop a reduction of au jus

Spicy & Sweet Almond Salmon

Whole salmon filets in a spiced stoneground mustard with an almond crust, topped with a maple glaze

Select-Your-Own Marinated Chicken Breast

A free range bone-in, wing tip chicken breast with choice of one of the following sauces: blood orange, chipotle peach salsa, fresh pesto or cilantro mustard seed

SALADS *please select three for a trio of salads display to begin your buffet*

The Van Dusen Salad - candy striped chioggia beets, tender asparagus and fragrant lemons in a tangerine and shallot vinaigrette

Wild rice and hazelnut salad with Frangelico vinaigrette

Balsamic tomato and red onion with saga blue cheese

Organic mixed greens with green apples, carrots, cherry tomato wedges and a balsamic vinaigrette

Fresh spinach salad with toasted pinenuts and fresh berries, drizzled with a wild berry vinaigrette

Caesar salad with crisp romaine, egg, shaved parmesan, Caesar dressing and twisted parmesan straws

Baby greens with kalamata olives, sliced red onion, watermelon and a champagne vinaigrette

ACCOMPANIMENTS *(please select two to accompany your entrée)*

Green topped carrots with tarragon honey or lemon brown sugar

Sauté of broccoli, snow peas, julienne carrots and amber almonds

Asparagus spears

Haricots vert Lyonnaise

Mélange of roasted vegetables

Broccolini

Yukon gold potato spears with onion and parmesan rösti

White cheddar shallot mashed potatoes

Garlic mashed red skin on potatoes

Cabernet medley rice blend of red and long grain rice, barley and rye

Roasted parmesan red potato wedges

Butter infused mashed potato nest with wilted garlic spinach

Roasted heirloom fingerling potatoes

PLATED DINNERS

Our plated entrée menus include an individual bread bowl with ricotta dip, artisan lavosh and grissini and organic coffee with condiments. Select your plated meal by pairing one of the below entrées with one salad and two accompaniments. Priced per person.

THE VAN DUSEN SIGNATURE PLATED DINNER

Porcini rubbed beef tenderloin seared and slow roasted, then bias cut into medallions and topped with a red wine peppercorn reduction

ENTRÉES

(V) indicates vegetarian option

Chicken Breast à la Apples

Choose between a chicken breast stuffed with spinach, asiago and aged Swiss cheese topped with our signature roasted apple glaze or a port mustard cream sauce

Select-Your-Own Marinated Chicken Breast

A free range bone-in, wing tip chicken breast with choice of one of the following sauces: blood orange, chipotle peach salsa, fresh pesto or cilantro mustard seed

Roasted Pork Loin with Apple Bourbon Pecan Glaze

Succulent center-cut pork loin slow roasted with a glaze of crushed pecans, diced apples, bourbon and honey, placed atop a natural reduction of au jus

Spicy & Sweet Almond Salmon

Whole salmon filets in a spiced stoneground mustard with an almond crust, topped with a maple glaze

Spice Infused Sea Bass

Sea bass with chili infused oil on a bed of seasoned wilted greens

Mahi Mahi

Marinated grilled Mahi Mahi with a ginger carrot purée

Lemon Pepper Pasta with Asparagus (V)


Bowtie pasta tossed with a light lemon sauce and fresh asparagus



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SALADS

 The Van Dusen Salad - candy striped chioggia beets, tender asparagus and fragrant lemons in a tangerine and shallot vinaigrette
Organic mixed greens with green apples, carrots, cherry tomato wedges and a balsamic vinaigrette
Mixed greens salad with fresh sliced pears, walnuts and stilton dressed with a champagne vinaigrette
Fresh spinach salad with toasted pinenuts and fresh berries, drizzled with a wild berry vinaigrette
Caesar salad with crisp romaine, egg, shaved parmesan, Caesar dressing and twisted parmesan straws
Baby leaf lettuce with kalamata olives, sliced red onion, watermelon and a champagne vinaigrette

ACCOMPANIMENTS *Please select two to accompany your entrée*

Green topped carrots with tarragon honey or lemon brown sugar
Sauté of broccoli, snow peas, julienne carrots and amber almonds
Asparagus spears
Mélange of roasted vegetables
Broccolini
Yukon gold potato spears with onion and parmesan rösti
White cheddar shallot mashed potatoes
Garlic mashed red skin-on potatoes
Cabernet medley rice blend of red and long grain rice, barley and rye
Crispy roasted red potato quarters
Butter infused mashed potato nest with wilted garlic spinach
Trio of roasted rosemary scented heirloom fingerling potatoes
Red pepper wrapped haricots vert with lemon butter



SWEET TEMPTATIONS *Minimum 3 dozen per item unless otherwise indicated, priced per serving.*

Tortes

A decadent cake layered with various fillings of rich butter creams, mousses, fresh fruits or compotes. Garnished with nuts, fresh fruit or coulis. Selections include: double chocolate raspberry, espresso with cappuccino cream, strawberry banana torte, chocolate hazelnut truffle torte, raspberry almond torte, devil's food with caramel buttercream and toffee pieces, devil's food pistachio torte, tiramisu

Individual Fruit Tarts

Fresh fruit nestled on vanilla pastry cream with apricot glaze, or fresh strawberry with chocolate ganache and white chocolate shavings

Sautéed Apple-Tinis*

Fresh apple wedges sautéed with caramel served in an acrylic martini glass with toppings to include: cocoa, shaved chocolate, caramel and chocolate sauce, cinnamon crackle, almonds, candied nuts, almond roca whipped crème *We recommend adding a Chef for the sauté

Exquisite Fondue and Double Dips (minimum of 50 servings)

Warm white chocolate and hazelnut caramel chocolate fondues along with a chilled lemon curd mascarpone swirl dip, accompanied by sweet cookies, marshmallows, pretzels, strawberries and pineapple

Fancy Fruit Trifle (25 servings per trifle)

Peaches, raspberries, blueberries, strawberries and white chocolate crème nestled between layers of pound cake soaked in rum

Grandé Sweets Buffet*

Assorted enrobed fruit, petit cakes, tartlets, tortes, trifles, cheesecake and truffles

*Add an impressive dessert performance station for an additional 2.95 per guest - Flambé Pears with crystallized ginger, caramelized pecans and amaretto whipped cream. Requires one chef per 100 guests

Brownie Pops

Indulgence on a stick! Choose from flavors including raspberry, grasshopper, cream cheese, caramel and double chocolate crunch

Miniature Tartlets

May include pecan fudge, peanut butter milk chocolate, apricot, seasonal fruit, lemon cream, key lime, raspberry almond, tangerine dream-

Gourmet Cookies and Bars

May include chocolate chili, lime cornmeal, lemon ice box bars, chocolate dipped coconut macaroons, nibby pecan, chocolate dipped lemon thyme shortbread, raspberry white chocolate brownies, nanaimo bites

Painted Palette Shortcake Bar Create Your Own Masterpiece!

Fudge brownies, lemon shortbread, shortcakes and pound cake, strawberries, raspberries, blackberries and blueberries, tropical fruit salsa, bounceberry, butterscotch, caramel and chocolate sauces, white chocolate shavings, toasted coconut and vanilla bean whipped cream

Mini Sweet Shooters

Miniature parfait shooters with up to three different enticing flavors, chosen from the following: Black Forest cheesecake, bananas foster, strawberry shortcake, oreo, lemon blackberry tiramisu, mocha with kahlúa creme, red raspberry, s'mores, devil's food raspberry

Gourmet Cupcakes

The childhood classic - redefined! Flavors to choose from: s'mores, Boston cream pie, mojito, chocolate daze, crème brulee, cotton candy French

Almond Apple Tart

sweet crust spread with raspberry marmalade, almond cream and thinly sliced apples . . . 11" or 3.5"



Chocolate Fig Tart

Chocolate fig tart with raspberry sauce drizzled with white chocolate



BEVERAGES

Includes appropriate serveware, napkins, and coverings for the beverage presentation. Per serving unless otherwise noted.

The Coffee Table

Minimum 50 servings

Your choice of hot or iced freshly brewed organic regular and decaffeinated coffee with flavored syrups, natural sugar cubes, sweetener and real cream, crystallized ginger, chocolate covered beans, white chocolate curls, cinnamon sticks, peppermint sticks, sugar swizzlers and vanilla whipped crème

A la Carte Beverages

Organic regular or decaf coffee with cream, natural sugar cubes and sweetener

Hot or fresh-brewed iced tea with natural sugar cubes, sweetener and lemon

Assorted juices

Orange juice, grapefruit, apple or cranberry

Assorted canned sodas (Coke, Diet Coke, Sprite & Sprite Zero - others available upon request)

Bottled spring or sparkling water

Talk with your Event Consultant about enhancing your event with Mintáhoe Beverage Services!