



WEDDINGS . CELEBRATIONS
THE VAN DUSEN MANSION & EVENTS CENTER

GENERAL INFORMATION

Mintáhoe Catering & Events is pleased to offer you our Apples Catering menu, with a variety of selections that balance unique flavors and styles. We pride ourselves in 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 wedding celebration packages:

- Ivory or white table linens
- Ivory, white or black tent-folded napkins
- Ivory, white or black cocktail napkins
- Draped head, cake and gift tables
- 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
- Complimentary meals for the couple of honor

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.

FLORALS, DECOR, ENTERTAINMENT AND RENTALS

Apples can make recommendations or arrange for florals, music, entertainment, specialty linens or other rentals to make your event truly memorable.

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.

WEDDING CAKE

When you reserve a 'Wedding Celebration Package' with Apples, we will cut and serve your wedding cake at no additional charge. Ask your Event Consultant about our Cake & Specialty Desserts menu to learn about the sweet options Mintáhoe can offer you!

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.

BRUNCH RECEPTIONS

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

CELEBRATION BRUNCH

Egg frittata with fresh spinach, sauteed mushrooms, green onion with melted gruyère, fontina and smoked gouda
Smoked salmon served with capers, hard boiled eggs, onions, olives, dill cream cheese, stone ground mustard and jalapeño Chardonnay mustard
Assorted bagels and croissants with spreads including herbed garden, wildberry and regular cream cheese, honey almond butter and raspberry preserves
Turkey sausage, vegetarian sausage or bacon
Fresh fruit salad
Gourmet cheeses and 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

BRUNCH PERFORMANCE STATIONS

All performance stations have a 50 person minimum and require one chef per 50 guests. Priced per person, includes organic regular and decaffeinated coffee with condiments and orange and cranberry juices.

OMELET PERFORMANCE STATION

Whole fresh eggs (or egg whites) with choice of *Six* of the following fillings: cherrywood-smoked bacon, country sausage links, mesquite turkey, cured ham, smoked salmon, wild mushrooms, white cheddar, aged cheddar, gruyère, asiago, parmesan, basil herbed cheese, fresh chopped, spinach, asparagus, yellow squash, zucchini, bell peppers, leeks, sliced green onions
Accompanied by fresh tarragon, basil, oregano and thyme

CRÊPE PERFORMANCE STATION

Made-to-order sweet and savory crêpes with assorted fillings including chicken, shrimp, mushrooms, asparagus, spinach, bechamel sauce, berry compote, cinnamon apples, port poached cherries, cheddar rarebit, caramel sauce, fresh whipped cream, chocolate sauce

WAFFLE PERFORMANCE STATION

Belgian waffles with assorted toppings including raspberries, blueberries, peaches, strawberries, powdered sugar, chocolate chips, maple syrup, blackberry syrup, honey almond butter and fresh whipped cream

A LA CARTE BRUNCH ADDITIONS & PLATED MEAL OPTIONS *Available upon request.*

ABOUT CELEBRATION PACKAGES

This style of entertaining has become a popular way of celebrating receptions, especially for Friday evening events as it provides a perfect environment for mingling and socializing with friends and family. We've created these packages based on our most popular selections to ensure you have a menu that will delight your guests and complement your special day.

All Wedding Celebration Appetizer Packages include ivory or white table linens, cocktail plates, flatware and ivory, white or black cocktail napkins at each station, service staff, cake cutting with buffet-style service and buffet design and decor. Substitutions to the existing packages are possible, but may require specialty pricing.

CELEBRATION PACKAGE I

BUTLER-PASSED APPETIZER TRIO


A butler-passed collection of some of our top-selling appetizers

Blue Figs - Fresh figs stuffed with a Saga bleu cheese mousse

Mini Caprese Salad Skewers - Cherry tomato, fresh mozzarella and fresh basil drizzled with balsamic vinaigrette

Pepper Salmon Cups - Pepper seared salmon with fresh arugula and lemon zest aioli in a crispy cup

CHEF PERFORMANCE "TORCHED" STATION

 Chefs bring the heat to this station by flame-kissing these items on the spot with specialty torches, giving them an extra dash of heat!

Three items per person

Black and Blue Ribs

Porter and onion braised beef short ribs with gorgonzola crumbles atop, buttered spinach with mashed black garlic

Layer Cake

Balsamic roasted beets layered with goat cheese, toasted pistachio crust, microfennel, and fig balsamic reduction

Ahi Tuna

Soy and ginger marinated ahi tuna with sesame seeds served atop edamame purée on a wasabi dusted lotus chip

Maple and Brown Sugar

Maple smoked salmon with boursin cream, cracked pepper and brown sugar glaze over a scalloped potato cake with micro arugula

AN EMBELLISHMENT BUFFET . . .

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

Cilantro Mustard Seed Chicken Skewers

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

Balsamic Flank Steak

Balsamic and garlic marinated flank steak thinly sliced and topped with mushrooms served over a white bean and arugula salad

Grilled Vegetables with Aioli

Petit green topped carrots, jicama, zucchini, squash, portobellos and bell peppers served with dipping sauces of pesto aioli and roasted pepper aioli

Ragoût of Yukon Golds and Artichokes

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

Fresh Fruit Assortment

Sliced melons, seasonal fresh berries, and specialty fruits that may include starfruit, mangos, and kumquats

CELEBRATION PACKAGE II

BLOODY MARY SHRIMP SHOOTER WITH A GRILLED CELERY STICK

WOW your guests and greet them as they arrive to the reception in style with butler passed tail-on shrimp served in a shot glass with Bloody Mary spiked cocktail sauce and a grilled celery stick. (Two shrimp per guest.)

CHEF PERFORMANCE PORTOBELLO MUSHROOM & TENDERLOIN STATION

Your guests will be enticed by the alluring aroma and the entertaining presentation of this popular item!

Our chef will grill balsamic marinated portobellos and tenderloin and place them atop grilled sourdough toasts brushed with roasted garlic slather and freshly grated parmesan.

AN EMBELLISHMENT BUFFET . . .

Market Vegetables

marinated in champagne then lightly grilled and served with creamy pesto dip and red pepper aioli

Grimaud Farm Duck Salad with Minnesota Wild Rice

roasted duck breast from Grimaud Farm, hazelnuts and baby organic greens drizzled with Frangelico vinaigrette and dried blueberries

Cheese Mart with Seasonal Selections

This stunning centerpiece is displayed on three tiered risers with fresh herb bouquets, fruit garnishes and edible florals featuring saga blue, pesto jack, black wrapped cheddar, smoked provolone, boursin and camembert served with fancy crackers, dried fruits and nuts

Pepper Rubbed Roasted Beef Tenderloin

Sliced and garnished with marinated artichokes, red peppers and onions and served with red pepper relish, horseradish cream and sliced baguettes

Spicy Almond Salmon

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

Baked Goat Cheese

With roasted garlic, roasted cherry tomato, caramelized onions and olive oil served with sliced baguettes and flatbreads

Kiwi Splash Salad

Baby greens, kiwi, oranges and jicama with a lemon lime vinaigrette

A Mashed Potato Martini Bar*

Creamy mashed potatoes served in an acrylic glass with toppings including velvety poulet, wild mushroom ragout, tequila lime enchilada and sour cream, bacon, cheddar and chives

**Can be offered as a Chef Performance, with additional setup and Chef fees.*

CELEBRATION PACKAGE III

BUTLER PASSED APPETIZERS

Feta Kiss with Olive Tapenade

Creamy blend of artichokes and feta cheese topped with olive tapenade

Partridge Pear Spoons

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

Radish Tostadas with Crab

Fresh crab salad served on a crispy radish slice with a dollop of guacamole



Chicken Nicoise Tart

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

AN EMBELLISHMENT BUFFET

Blissful Brie

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

Antipasto Salad

Romaine greens with salami, peperoncini, pepperoni, artichokes, olives and pepper with a balsamic reduction

Olives Galore

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

Beef Tenderloin

Horseradish encrusted juicy tenderloin with the zing of horseradish, served with lemon couscous, grilled tomatoes, onions and pita wedges, Hand-carved by our Chef



Mediterranean Mac 'n Cheese

Goat cheese, sautéed spinach, kalamata olives and roasted garlic with classic elbow macaroni noodles

Local Market Vegetables

Marinated in champagne and then lightly grilled served with dipping sauces of red pepper aioli and creamy pesto

Prosciutto, Tomato and Olive on Polenta

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

CELEBRATION PACKAGE IV

Chevre Spears

Belgian endive spear with chevre and cajun spiced walnuts

Peanut Chicken Wonton

Chopped chicken salad and fresh Asian vegetables with curry and peanuts in a crispy wonton cup with mango relish

Asian Tuna Mini Cones

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

STATION I

Szechuan Green Beans

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

Fresh Fruit Platter

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

Spicy Vegetable Peanut Noodle Salad

Udon noodles, chicken and crispy julienne vegetables tossed in a spicy peanut sauce and sprinkled with chopped green onions

Asian Rice Salad

Long grain rice with green onions, snow peas, red and green peppers, toasted almonds and grilled shrimp in a sesame ginger dressing

STATION II

Hoisin BBQ Glazed Salmon

Presented over a seaweed salad with kale and seasoned soy sauce

Shanghai Salad

with egg noodles, julienned chicken, fresh ginger, scallions and cilantro in a garlic-sesame oil with English cucumbers and daikon radishes

Marinated Flank Steak

Soy and ginger marinated flank steak thinly sliced and tossed with red and green onions served over a marinated carrot salad with ginger and sesame oil

Asian Tasio Greens Salad

Greens mixed with scallions, enoki mushrooms, leeks, roasted peppers and a soy honey ginger dressing

Potstickers

Choice of pork or chicken served with soy, ginger and sweet chili Asian fusion sauces

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 and 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

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

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

Chicken Nicoise Tart

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

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 . . . 2.95

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 with 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

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

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.

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

Pork Medallions

Pork medallions topped with a tangy mango lime salsa

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

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 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

Haricot vert Lyonnaise

Mélange of roasted vegetables

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

Broccolini

PLATED DINNERS

Our plated entrée menus include individual bread bowls 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 á 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)

Penne pasta tossed with a light lemon sauce and fresh asparagus

 **SALADS** *Please select one to accompany your entrée*

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

APPLES LATE NIGHT SNACKS AND OTHER ADDITIONS

A nice way to say thank you to your guests before their departure for the evening. Discuss ideas with your event consultant on a way of personalizing your ending. Here are a few popular items, priced per serving.

Fiesta Bar

Ideal especially if you are heading across the border for your honeymoon! Tri colored corn tortilla chips, plantain crisps and root vegetable chips Pico de gallo, chunky tomato salsa and rio grande melon salsa, epazote guacamole and bottled hot sauces, tortilla pinwheels filled with cream cheese, chilies and olives, lime cornmeal cookies

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 a warm cheese gratin with crackers, sourdough baguettes, hard breadsticks, olive oil and balsamic vinaigrette

Chicago Dog Cart

All beef hot dogs with freshly baked buns served with toppings including home-made chili, pickle spears, onions, sport peppers, tomato slices, relish, mustard, ketchup and sauerkraut

Taco Bar

Seasoned ground beef or chicken, shredded cheese, pico de gallo, lettuce, tomatoes, sour cream, onion, guacamole, salsa, and hard corn taco shells

Assorted Miniature Sandwiches

Rare sirloin of beef with caramelized red onions, plum tomato and horseradish chive sauce on mini tomato foccacia. Asian marinated chicken breast with lettuce and chipotle mayo served on a mini sesame seed roll. Curried turkey salad with field greens and tomato served on a mini croissant

The Coffee Table

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

Midnight Truffles

Send them home with a box of truffles. Flavors can vary – select two of your own favorites. Each box will include two truffles

Gourmet Cupcakes

Choose from chocolate, French vanilla, espresso, green tea, Boston cream, mojito, s'more, crème brulee or create-your-own!



Late Night Breakfast Burritos

Choose sausage, bacon or ham to accompany scrambled egg and cheese burritos! Your choice of whole wheat or flour tortillas, and Six of the following sides: red and green peppers, onions, tomatoes, spinach, jalapeños, salsa, sour cream, black or green olives, mushrooms, broccoli and cilantro



LATE NIGHT PASSED ITEMS

Grown-Up Milkshakes

Mini milk shake shots for the 21+ crowd will have your guests feeling like kids again...with a wild streak! Select white Russian or Bailey's and chocolate flavors

Night Owl Nibbles

Assorted flatbread pizzas (8 servings per

Second Wind Snacks

Buttermilk chicken bits with ranch dipping sauce and a party classic - pigs in a blanket!