
WEDDINGS
AT THE
VAN DUSEN MANSION

GENERAL INFORMATION

Mintáhoe Catering & Events is pleased to offer guests of The Van Dusen Mansion & Events Center a customized menu. This menu focuses on providing a variety of selections that balance unique flavors and styles. Mintáhoe 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. Your Sales Consultant will help you customize a menu for your event that suits your personal style and taste. Bon Appétit!

SETUP AND SPECIAL NOTES

Mintáhoe provides the following items for your wedding celebration packages:

Ivory or white table linens
Ivory, white or black linen 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.
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 à 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 Mintáhoe Catering service staff are as follows:
35.00 per hour per Event Captain
30.00 per hour per Bartender
100.00 per Chef or Culinary Attendant

Per quote for specialty service or subcontracted services.

FLORALS, DECOR, ENTERTAINMENT AND RENTALS

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

AGREEMENT

All food and beverage catering must be provided by Mintáhoe Catering & Events. 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. Please ask your Sales Consultant for details as food and beverage minimums vary depending upon the day and time of your event. The appropriate taxes, delivery and 20% house service are added to menu items. The house service charge is not a gratuity nor is it the property of anyone employee, and will be dispersed at the discretion of management.

WEDDING CAKE

When you reserve a 'Wedding Celebration Package' with Mintáhoe, we will cut and serve your wedding cake at no additional charge.

BAR AND BEVERAGES

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

CHAMPAGNE OR WINE SERVICE

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

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



BREAKFAST & BRUNCH

VAN DUSEN MANSION



BREAKFAST & BRUNCH

BREAKFAST BUFFETS

Includes serveware 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, honey almond butter, and a sliced fresh fruit platter
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 CELEBRATION BRUNCH

**Can be chef-carved for an additional fee*

Egg frittata with fresh spinach, sauteed mushrooms, green onion and melted sheeses
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
Cinnamon and caramel rolls with sweetcream butter
Choice of bacon, maple pepper ham or mesquite smoked turkey
Yukon gold potato soufflé with leeks and peppers OR All American Fried Potatoes served with a side of blueberry ketchup
Fresh fruit platter
Regular and decaf coffee with assorted syrups, whipped cream, swizzle sticks, cream and sugar, orange juice and cranberry juice

BRUNCH PERFORMANCE STATIONS – *Add on to brunch*

All performance stations have a 50 person minimum and require one chef per 50 guests.

OMELET PERFORMANCE STATION

Whole fresh eggs (or egg whites) with choice of five 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 and basil herbed cheese, fresh chopped, spinach, asparagus, yellow squash, zucchini, bell peppers, leeks, sliced green onions. Comes with fresh tarragon, basil, oregano and thyme

CRÊPE PERFORMANCE STATION

Made-to-order sweet or savory crêpes with assorted fillings including chicken, mushrooms, asparagus, spinach, bechamel sauce, triple-berry sauce, cinnamon apples, cheddar rarebit, 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

BREAKFAST & BRUNCH

VAN DUSEN MANSION



A LA CARTE BREAKFAST & BRUNCH ADDITIONS

Priced per person

** is 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 canteloupe

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

a la Carte Breakfast add-ons and plated meals upon request.

Plated breakfast options are available. Please ask your Sales Consultant for details and pricing.



BREAKS & SNACKS

Minimum order of 10 servings required.

PRE-NUPTIAL PACKAGE

Snacks...

Platters of fresh sliced veggies served with buttermilk ranch dip
Domestic & imported cheese tray with crackers and flatbreads
Fresh cut fruit platter

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
Assorted mini cupcakes and cookies

Bottled water and assorted sodas

THE ENERGIZER

Fresh fruit platter
Assorted energy bars
Rice Krispie bars dipped and then drizzled with chocolate
Flax rice krispie bars
Vitamin Water and bottled waters

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, warm cheese gratin, hard breadsticks, olive oil and balsamic vinegar
Bottled waters and Italian sodas

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
Bottled water and assorted sodas

SWEET TREATS

Assortment of homemade macaroons, double chocolate chip cookies, mini green tea cupcakes, and chocolate-covered fruit
Bottled water and iced tea

SNACKS & CHIPS

Tri colored tortilla chips and salsa
Potato chips and dip
Gourmet snack mix
Pretzels and cheese dip
Bottled waters and assorted sodas

ASSORTED MINIATURE SANDWICHES

Ham & Swiss with dijonaise
Turkey and gouda with basil mayo
Sliced sirloin and pepperjack with horseradish sauce
All with triple cheese, roma tomatoes and lettuce with garlic spread
Bottled water and assorted sodas



CHILLED APPETIZERS

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

THE VAN DUSEN MINI CRUDITE DISPLAY

Organic carrots, asparagus, sweet peas and red pepper sticks with an herbed butter served in sliced baguettes

PARTRIDGE PEAR SPOONS

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

TENDERLOIN ROLL

Medium-rare roasted beef tenderloin roulade stuffed with horseradish cream, thinly sliced and tied with a green onion bow served on endive lettuce leaf

SHRIMP SHOOTERS

Two skewered tail-on shrimp served atop a shot glass with a choice of the following...

Tequila Shooter - tequila-charged pico de gallo salsa, and fresh cilantro and rimmed with sea salt

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

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

VIETNAMESE MEATBALLS

Rolled in Bibb lettuce wraps with garlic chili sauce and skewered 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 purée in a savory sesame mini cone

FIGS IN A BLANKET

Fresh figs stuffed with gorgonzola and wrapped in prosciutto



CHILLED APPETIZERS CONTINUED. . .

RADISH TOSTADAS

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

PEPPER SALMON CHIPS

Pepper seared salmon with fresh arugula and lemon-zest aioli on a crispy pita chip

CHICKEN NICOISE PHYLLO

Smoked chicken, pancetta, olives and cherry tomato salad topped with a balsamic jam served in a light pastry shell

WATERMELON BITES

Pink watermelon squares filled with fruit salsa and topped with cilantro

MINI ZUCHINNI CAKES

Round zucchini cakes topped with a corn mango salsa

SEA SCALLOP SPOON

Seared Sea Scallop layered a top of pulled lobster and dolloped with a sweet corn mousse and lemon parsley oil

WRAPPED ASPARAGUS

Prosciutto and herbed cream cheese wrapped asparagus spears

PARMESAN CRISP WONTON

Filled with smoked salmon topped with crème fraiche and caviar

SPICY GARLIC AND LEMON SHRIMP

Shrimp in a garlic, shallot and lemon sauce served in mini edible pastry spoons



WARM APPETIZERS

Minimum 3 dozen per item, priced per piece

ROASTED VEGETABLE PHYLLO

Boursin cheese and balsamic roasted vegetables layered in a puff pastry shell

CRANBERRY ROASTED DUCK

Tender roasted duck seared on an edible cranberry spoon with goat cheese and topped with orange zest

BACON WRAPPED STEAK BITES

Grilled beef filets quartered and wrapped in applewood smoked bacon with horseradish cream sauce

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

SOUP & SANDWICH SHOOTERS

Please choose two (2)

Creamy Tomato Mint with Grilled Fontina Cheese Sandwiches

White Corn and Crab Chowder with Corn Bread Muffins

Gingered Carrot with Apple and Brie Croissants

Black and White (cheddar cheese and black bean) with Roasted Vegetable Quesadillas

Butternut Squash and Sage with a Carmelized Onion Tart

Chicken and Wild Rice with a Warm Buttered Baguette

BACON CHICKEN TENDERS

Sweet chipotle marinated chicken breast tenders wrapped in crispy bacon

SPICE CRUSTED BEEF TENDERLOIN SATAYS

With chimichurri sauce

SEARED CHICKEN SATAYS

With spicy peanut sauce and cilantro

EMBELLISHMENT
PLATTERS
VAN DUSEN MANSION

BUFFET EMBELLISHMENT PLATTERS

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

*Can be chef performance for an additional fee

SEAFOOD

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

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

BEEF SHORT RIBS

Braised with a sangria reduction and served with oranges and a tangy barbecue sauce

PULLED ROAST BEEF

With au jus served with horse radish aioli, spicy mustard and hard rolls



EMBELLISHMENT
PLATTERS
VAN DUSEN MANSION

SALADS

(V) indicates 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, pepperoncini, 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)

CAPRESE SALAD

Saga bleu cheese, fresh whole milk mozzarella, roasted red, golden, and green tomatoes, fresh basil plattered and drizzled with a balsamic merlot vinaigrette and served with crispy breads (V)

Add pancetta or capicola salami

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

PANCETTA, GORGONZOLA AND GRYERE FONDUE

Served with sides of artisan breads, sliced pears, sliced apples and Belgian endive

WHOLE ROASTED HAM

Sliced and served with whole ground mustard, garlic aioli, and mini handmade 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-crust tender roast turkey sliced and plattered with pear chutney. Served with sliced baguettes, lemon habañero aioli and cranberry coulis

EMBELLISHMENT
PLATTERS
VAN DUSEN MANSION

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 option

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, raisins, 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 ARTICHOKE (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

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 smokey gouda cheese

HUMMUS TRIO (V)

Garlic, red pepper hummus and baba ghanoush with celery, carrots, asparagus, pita chips and flatbreads

ARTICHOKE AND SPINACH DIP (V)

With red pepper served in fresh bread bowls with fresh vegetables and sourdough bread pieces





PLATED DINNERS

Our plated entrée menus include artisan breads served with sweet cream butter, choice of (1) salad, choice of (2) accompaniments and gourmet coffee with condiments. Priced per person.

ENTRÉES

(V) indicates vegetarian option



THE VAN DUSEN SIGNATURE PLATED DINNER

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

CHICKEN BREAST Á LA APPLES

Chicken breast stuffed with spinach, asiago and aged Swiss cheese topped with your choice of 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: lemon tarragon, fresh basil pesto, cranberry dijon, roasted pepper and garlic

THE PRESIDENTIAL DINNER

Dual entrée of cocoa rubbed beef tenderloin seared and slow roasted bias cut, then into medallions and topped with a port wine reduction & sea bass topped with a buttery caper lemon sauce

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

ALDER & PEPPER SMOKED SALMON FILET

Topped with a dollup of forest mushroom snow pea cream and sautéed mushrooms

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

LOBSTER RAVIOLI

Served with Shitake mushrooms and roasted corn in shallot cream sauce

BASIL PASTA RUSTICA (V)

Bow tie pasta tossed in a light basil pesto sauce with roasted tomatoes, garlic, and parmesan cheese

BUTTERNUT SQUASH RAVIOLI (V)

Ravioli served with a mascarpone sage cream sauce and vegetable ratatouille

GRILLED VEGETABLE LASAGNA (V)

Grilled fresh vegetables featuring asparagus, eggplant, zucchini and other seasonal vegetables layered with sugar plum tomato marinara, ricotta and fresh mozzarella cheeses



SALADS

Please select one to accompany your entrée

- Chiongia beets, tender asparagus, fragrant lemons in a tangerine and shallot vinaigrette served over a bed of arugula
- Mesclun greens, dried cherries, basil and fresh mozzarella and a cherry basil vinaigrette
- Mixed baby greens with pomegranate seeds, mandarin oranges, feta and plum vinaigrette
- Mixed organic greens with green apples, carrots, cherry tomato wedges and a balsamic vinaigrette
- Mixed greens salad with fresh diced 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, croutons, 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
- Red pepper wrapped asparagus spears
- Mixed grilled vegetables of quartered squash, sliced green beans, halved cherry tomatoes, small green topped carrots, sliced asparagus served with a garlic peppercorn sauce
- Blackened brussel sprouts with garlic butter
- Broccolini and sun roasted tomatoes
- Haricots vert lyonnaise
- 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
- Butter infused mashed potato nest with wilted garlic spinach
- Trio of roasted lemon scented heirloom fingerling potatoes
- Minnesota wild rice with dried cranberries
- Crispy roasted rosemary red potato quarters

CELEBRATION PACKAGES

VAN DUSEN MANSION



CELEBRATION PACKAGE I

BUTLER-PASSED APPETIZER TRIO

Choose three butler passed options from our Chilled or Warm Appetizers.

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!

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 . . .

THE VAN DUSEN SALAD

Candy striped chioggia beets, tender asparagus and fragrant lemons in a tangerine and shallot vinaigrette

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 AÏOLI

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

CELEBRATION PACKAGES

VAN DUSEN MANSION



CELEBRATION PACKAGE II

BUTLER-PASSED APPETIZER TRIO

Choose three butler passed options from our Chilled or Warm Appetizers.

CHEF PERFORMANCE PORTOBELLO MUSHROOM 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 . . .

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 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

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

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 PACKAGES

VAN DUSEN MANSION



CELEBRATION PACKAGE III

BUTLER-PASSED APPETIZER TRIO

Choose three butler passed options from our Chilled or Warm Appetizers.

CHEF PERFORMANCE POTSTICKERS

Choice of pork or chicken with vegetable potstickers served with soy, ginger and sweet chili Asian fusion sauces served with Szechuan Green Beans stir fried with oyster sauce, garlic and hot chili oil & 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.

BUFFET EMBELLISHMENT . . .

EDAMAME WITH FRESH SEA SALT

SPICY VEGETABLE PEANUT NOODLE SALAD

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

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

FORTUNE COOKIES

DESSERTS

*Priced per individual dessert, unless otherwise noted
* can be chef performance for an additional fee*

PETIT SWEETS BAR

Assortment of our mini desserts which may include dipped fruit, tartlets, French macarons, mini sweet cakes, baked mini donuts, eclairs, cannoli, mousse filled cream puffs, and petit chocolate cups

*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, vanilla bean whipped crème

THE SHORTCAKE BAR

Fudge brownies, angel food cake, shortcakes and pound cake, sliced strawberries, raspberries, blackberries and blueberries, tropical fruit salsa, bounceberry sauce, caramel and chocolate sauces, white chocolate shavings, toasted coconut and vanilla bean whipped cream

EXQUISITE FONDUE AND DOUBLE DIPS

Warm milk chocolate and hazelnut caramel chocolate fondues along with a chilled raspberry cream cheese marshmallow dip, accompanied by sweet cookies, potato chips, pretzels, strawberries and pineapple

CHOCOLATE DIPPED FRUIT

Strawberries, pineapple, bananas and grapes dipped in white, dark or milk chocolate

BROWNIE POPS

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

PIE POPS

Individual pies on a stick! Choose from cherry ricotta, apple spice, pumpkin, chocolate raspberry, plum balsamic, and apricot

MINI PIES

Choose from Mississippi mud, banana cream, key lime, s'mores, and sour cream berry

WHOOPIE PIES

Choose from chocolate blood orange with olive oil, green tea with pomegranite, red velvet, and banana hazelnut truffle

MINI SWEET SHOOTERS

Miniature parfait shooters with up to three different enticing flavors: Oreo cheesecake, banana cream pie, strawberry shortcake, lemon blackberry tiramisu, Brooklyn blackout, devil's food raspberry, pumpkin crème brûlée, chocolate peanut butter cup, butterscotch pudding & brownie parfait

TARTS & MINIATURE TARTLETS

May include peanut butter truffle, seasonal fruit, orange dreamsicle, key lime, chocolate caramel pecan, raspberry vanilla cream, banana rum fudge and butterscotch cream

CAKES & CUPCAKES

VAN DUSEN MANSION



GOURMET CAKES & CUPCAKES

GOURMET CAKES

Double Chocolate Raspberry Torte
Lemon Polenta Cake (gluten free)
Espresso with Cappuccino Cream Torte
Flourless Chocolate Truffle Torte with Tripleberry Sauce
Carrot Cake with Cream Cheese Frosting
Raspberry Almond Torte
Devil's Food with Caramel Buttercream and Toffee Pieces
Fresh Strawberries and Cream
Chocolate Peanut Butter Crunch
Tiramisu Torte

CHEESECAKES

Vanilla Cheesecake with Fresh Seasonal Berries
White Chocolate Oreo
Turtle Cheesecake
Crème Brulée
Ask about seasonal options

GOURMET CUPCAKES

S'more
Boston Cream Pie
Mojito
Bananas Foster
Chocolate Daze
Crème Brulée
Chocolate Chip Cookie Dough
Strawberry Malt
Peaunt Butter Dolce de Leche

CUSTOM CAKES & CUPCAKES

TIERED CAKE OPTIONS

Custom cakes are priced per serving and include your choice of cake flavor, filling and icing. Decorative icing and tier arrangement options are available. Pricing will vary depending upon cake style, icing and decor.

Approximate pricing guides:

Buttercream
Fondant

SHEET CAKES

Your choice of cake flavor, filling and buttercream icing
Full (96 pieces)
Half (48 pices)

CENTERPIECE CAKES

6" table-placed centerpiece cakes . . . pricing starts at 30.00 per cake

THE CAKE

Carrot
White
Chocolate
Banana
Devil's Food
Yellow Sponge
Spice
Lemon Poppyseed
German Chocolate
Marble
Red Velvet
Almond
Hazelnut Chiffon
Coconut

THE ICING

Vanilla Buttercream
Chocolate Buttercream
Cream Cheese Frosting
Whipped Cream
Chocolate Ganache
Fondant
White Chocolate Fondant
Dark Chocolate Fondant
White Chocolate Buttercream

THE FILLING

Chocolate Mousse
Raspberry Mousse
Pistachio Mousse
Lemon Curd
Chocolate Ganache
Vanilla Pastry Cream
Raspberry Marmalade
Passion Fruit Mousse
Fresh Fruit (extra charge)
Cannoli Cream
Orange Mascarpone Cream



LATE NIGHT SNACKS

VAN DUSEN MANSION



LATE NIGHT SNACKS

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

FIESTA BAR

Tri colored corn tortilla chips, plantain crisps and root vegetable chips, seasoned ground beef or chicken with soft taco shells, Pico de gallo, lettuce, tomatoes, sour cream, onion, shredded cheese, chunky tomato salsa and rio grande melon salsa, epazote guacamole and bottled hot sauces, tortilla pinwheels filled with cream cheese, chilies and olives, and lime cornmeal cookies

***Can be made into walking tacos with Doritos and Fritos!*

CHICAGO DOGS

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

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

Add some midnight truffles, mini doughnuts or mini cupcakes to complete the table!

LATE NIGHT BREAKFAST BURRITOS

Choose sausage, bacon or ham to accompany scrambled egg and cheese burritos! Your choice of whole wheat or flour tortillas, served with sides of pico de gallo, tomato salsa, salsa verde, sour cream, cilantro and bottled hot sauces

NIGHT OWL NIBBLES

Assorted flatbread pizzas: margarita, 3 cheese, pepperoni, supreme, and veggie (8 servings per)

SECOND WIND SNACKS

Buttermilk chicken bites with ranch dipping sauce and mini waffles with sweetcream butter and maple syrup

LATE NIGHT ON A STICK

Choose three classics served on a stick: pigs in a blanket, pepperoni pizza bites, mac and cheese balls, BLTs, popcorn balls, s'mores marshmallows or mini donut holes

MINI FRYERS

Mini beef burgers served with rolls, cheddar cheese, lettuce, tomato and onion with ketchup, mustard, mayo and pickles. Served with jojo potatoes

MIDNIGHT SPAGHETTI AND MEATBALLS

with parmesan and garlic bread

BUILD YOUR OWN SANDWICH

Sliced turkey, honey ham, and roast beef

Platters of cheeses, lettuce, tomato, onion, pickles, mayo, mustard, and horseradish

Sliced buns and rolls

Potato chips and dip

