



MINTAHOE

CATERING & EVENTS

FULL-SERVICE MENU 2025

OUR PROMISE

We bring our client's vision to life through thoughtfully prepared cuisine, unparalleled service and our Signature Venue Collection to choose from. With customizable menus and service options, an experienced staff always working in concert with each other and our limitless passion and pride in what we do, there is nothing that we cannot accomplish for our clients.



PASSED HORS D'OEUVRES

PRICED PER PIECE

RASPBERRY BRIE BITE fresh raspberry & brie cheese in a phyllo cup, drizzled with raspberry jam (V)

CUCUMBER GUAC BITE spinach guacamole on a crisp cucumber topped with pico de gallo & corn tortilla strips (GF, DF, Vv)

BRUSCHETTA CROSTINI diced tomatoes, basil, olive oil & mozzarella mousse on an herb crostini, drizzled with balsamic glaze (V)

BALSAMIC GLAZED PORTOBELLO CROSTINI with creamy garlic aioli, parmesan & fresh chives (V)

BLEU BITE whipped bleu cheese mousse, sliced grapes drizzled with local honey & spiced pistachio in a phyllo cup (V)

SOUTHWESTERN BITES sweet corn tossed in cilantro & lime with black beans, avocado & red pepper in a phyllo cup (DF) (V)

BACON WRAPPED GOAT CHEESE DATES drizzled with balsamic glaze (GF)

CAPRESE SKEWER heirloom grape tomatoes, marinated mozzarella, fresh basil & olives drizzled with balsamic glaze (V, GF)

PEAR, HONEY & BRIE CROSTINI sliced pears baked with cinnamon & Grand Marnier, drizzled with local honey, brie & cornflower garnish (V)

SALMON CREAM PUFFS light, airy cream puffs filled with smoked salmon mousse & fresh dill

PHYLLO WRAPPED ASIAGO ASPARAGUS roasted asparagus & asiago cheese in a flaky phyllo dough wrap with roasted tomato coulis (V)

PASSED HORS D'OEUVRES

PRICED PER PIECE



- THAI PEANUT CHICKEN WONTON** crushed peanuts & coconut shavings in a crispy wonton cup topped with fresh chives (DF)
- GRILLED SAMBAL SHRIMP CRISP** with sambal aioli, cucumber mango salsa & wasabi micro greens on a rice cracker (GF, DF)
- CHILI-LIME FIESTA SPOON** seasoned pulled chicken, guacamole, mango salsa & micro greens on an edible corn spoon (DF)
- VEGAN SPRING WRAPS** carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and a hot mustard sauce (DF, Vv)
- INTERNATIONAL SATAY** choice of: lemongrass ginger chicken (GF, DF), thai peanut chicken (DF) or asian beef teriyaki (DF) garnished with sesame seeds & fresh chives
- 🍷 MINI BEEF WELLINGTON** tender beef & mushroom wrapped in puff pastry served with a drizzle of our roasted red pepper horseradish mustard and fresh chives
- CUCUMBER PLANKED SALMON** lox salmon with crème fraîche & fresh dill on a crisp cucumber plank (GF)
- 🍷 APPLEWOOD BACON WRAPPED SCALLOPS** with sesame seeds and your choice of teriyaki or lemongrass sauce (GF, DF)
- SHRIMP SPRING WRAPS** shrimp, carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and a hot mustard sauce (DF)
- 🍷 SMOKED BEEF TENDERLOIN CANAPÈ** smoked in-house with boursin cheese & chives on crostini
- LOBSTER CEVICHE** citrus lime marinade with peppers, onions & micro greens, served on asian spoons (GF, DF)

HORS D'OEUVRES PLATTERS

50 SERVINGS PER PLATTER

SEASONAL FRESH FRUIT

a variety of fresh, seasonal fruit including berries, grapes, citrus & melons (GF, DF, Wv)

DOMESTIC CHEESE BOARD

a variety of cheeses that may include: cheddar, swiss, pepper jack, gouda, dill havarti & boursin served with crackers, flatbreads, grapes & strawberries (V)

GOURMET CHEESE BOARD

chef's selection of the finest imported & domestic cheeses available, with fig spread & local honey served with flatbreads, gourmet crackers, dried fruits & nuts (V)

MEDITERRANEAN DELIGHT

garlic hummus (GF), roasted red pepper hummus (GF), olive tapenade served with carrot & celery sticks, olive medley, cherry tomatoes, baked pita & pretzel chips (DF, Wv)

FARMERS MARKET DISPLAY

raw, grilled & pickled seasonal vegetables (Wv) served with cucumber wasabi & ranch dill dips

PEPPER CRUSTED BEEF TENDERLOIN

grilled then chilled tenderloin with horseradish cream, caramelized onion jam & fresh bakery rolls

CLASSIC GULF SHRIMP COCKTAIL

jumbo shrimp delicately poached in our court bouillon with arugula, lemon, parsley & creole cocktail sauce (GF, DF)

COLD SMOKED HONEY GLAZED SALMON

with sliced lemons, capers, diced red onions, dill cream cheese & cornichons with mini bagels

CHEF'S GRAND TABLESCAPE

an assortment of thinly sliced capicola, salami, prosciutto, soppressata cheeses that include: a variety of domestic and gourmet cheeses
raw, grilled & pickled seasonal vegetables served with olives cipollini onions, peppadew peppers (Wv)
dips and spreads including garlic hummus (GF), roasted red pepper hummus (GF), olive tapenade, cucumber wasabi & ranch dill
a variety of fresh, seasonal fruit including berries, grapes, citrus & melons (GF, DF, Wv)
all served with flatbreads, baked pita, crackers, breadsticks, dried fruits and nuts

PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ARTISAN ROLLS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE



STARTERS

SELECT ONE

- HOUSE SALAD crisp romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons with a balsamic vinaigrette (DF, Vv)
- CLASSIC CAESAR SALAD crisp romaine, parmesan & croutons with a zesty caesar dressing (V)
- SUNBURST SALAD organic greens, mandarin oranges and strawberries with choice of poppyseed (GF, V) or blackberry peppercorn dressing (GF, DF, Vv)
- 🍷 CAPRESE SALAD organic greens, heirloom tomatoes, sliced burrata, spiced pepitos, drizzled with pesto & balsamic reduction (GF, V)
- FUJI APPLE SALAD spring greens, diced fuji apples, roasted brussel sprouts shavings, manchego cheese with waldorf dressing (GF, V)
- RUSTIC PEAR SALAD organic greens, diced pears, candied walnuts and crumbled bleu cheese with champagne pear vinaigrette (GF, V)
- 🍷 BUTTERNUT SQUASH SALAD artisan greens with diced butternut squash, fried onions, crumbled feta, toasted pecans & dried cherries with a maple vinaigrette (V)
- SPINACH SALAD fresh spinach, mandarin orange slices, fresh blackberries, sugared almonds with raspberry vinaigrette (GF, DF, Vv)

CHILDREN

AGES TEN AND UNDER
SERVED WITH BABY CARROTS,
RANCH DIP & FRUIT CUP

CRISPY CHICKEN TENDERS (DF)
with tater tots
ketchup & BBQ sauces

HOMEMADE MAC & CHEESE (V)
with a breadstick

KIDS PIZZA
cheese (V)
or
pepperoni

SPAGHETTI & MEATBALLS
with a breadstick



PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ARTISAN ROLLS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

ENTRÉES

HERB ROASTED WINGTIP CHICKEN BREAST

with garlic herb (GF, DF) or cherry madiera sauce (GF, DF)
served with seasoned rice pilaf & honey glazed baby carrots

MINNESOTA CHICKEN

fresh breast of chicken stuffed with our savory wild rice sage dressing, topped with supreme sauce
served with garlic and chive mashed red potatoes & crispy brussel sprouts with bacon and cherries

CHICKEN ROULADE

chicken breast stuffed with wild rice & smoked gouda, topped with sherry mushroom sauce
served with ancient grains & roasted candy corn

CHICKEN VERONIQUE

sautéed in rice flour with chandon sparkling wine sauce, topped with red grapes (GF)
served with roasted red potatoes & garlic green beans

STUFFED LINGONBERRY WINGTIP CHICKEN

stuffed with current, spinach & marscapone topped with madiera lingonberry sauce (GF)
served with parsley creamers and a mélange of green beans and carrots

CIDER-BRAISED PORK LOIN

tender, thick slices of pork loin with fuji apple demi-glace (GF, DF)
served with sweet potato mash & spiced roasted beets

KOREAN BBQ SALMON

char-grilled, glazed & roasted with fresh lemon slice (DF) served with creamy gruyère potatoes & stir fry vegetables

BEEF SHORT RIBS

oven-braised beef short rib with sangria reduction (GF, DF)
served with roasted garlic and white cheddar mashed potatoes & roasted vegetables

CRUSTED WALLEYE

pecan or hazelnut, served with lemon & tartar (venue only) (GF, DF)
served with campfire potatoes & mélange beans and carrots

NEW YORK STRIP STEAK

caramelized onions & bleu cheese (venue only) (GF) served with roasted candied yams & chef's choice vegetable

BEEF TENDERLOIN

grilled and roasted to perfection with choice of: port wine reduction (GF, DF) or bordelaise sauce (GF, DF)
served with a twice baked potato & grilled asparagus

GRILLED CHILEAN SEA BASS

with wasabi ginger sauce (DF) or fresh pineapple pico de gallo (GF, DF) & baked lemon slice (venue only)
served with saffron rice & broccolini

CITY OF THE LAKES SIGNATURE DUET

filet of beef in a port wine reduction (GF, DF) with our herb roasted wingtip chicken breast
in a garlic herb sauce (GF, DF) served with yukon gold spears & caulilini



VEGETARIAN PLUS

PLATED DINNER SERVICE INCLUDES ARTISAN ROLLS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

VEGETARIAN PLUS

🌱 CAJUN VEGAN JAMBALAYA long grain rice with roasted peppers, tomatoes, vegetables, and vegan sausage (GF, DF, Vv)

MOROCCAN VEGETABLE TAGINE carrots, potatoes, tomatoes, apricots, craisins & chickpeas combine to make this all star stew served with basmati rice & fresh cilantro (GF, DF, Vv)

🌱 BASIL PASTA RUSTICA farfalle pasta tossed in pesto alfredo with sun-dried tomatoes, garlic & parmesan cheese (V)

EGGPLANT STACKER zucchini, yellow squash, eggplant & cheese, layered with pomodoro sauce (GF, DF, Vv)

FIRE GRILLED VEGETABLE & RAINBOW QUINOA stuffed pepper with red pepper pomodoro sauce with a side of seasonal vegetables (chef's choice) (GF, DF, Vv)

🌱 BUTTERNUT SQUASH RAVIOLI with dried cranberries, spinach & toasted walnuts in a brown butter sauce or marscapone sauce (V) served with seasonal vegetables

CHARRED ITALIAN PORTOBELLO MUSHROOM STEAK oven roasted with fresh herbs, red pepper pomodoro sauce, caramelized onions and roasted garlic served with chef's choice vegetables (GF, DF, Vv)



FAMILY-STYLE & BUFFETS

FAMILY-STYLE & BUFFETS INCLUDE ARTISAN ROLLS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

FAMILY-STYLE PRICED PER PLATTER OF TEN

BUFFET PRICED PER PERSON

PRE-SET SALADS WITH BUFFET AVAILABLE

TUSCAN

classic caesar salad (V)
chicken parmesan (GF)
mostaccioli marinara (V)
chef's roasted vegetables (GF, DF, Vv)
italian white bean cassoulet (GF, DF, Vv)

CLASSIC

house salad (DF, Vv)
beef bordelaise (GF, DF)
boneless breast of chicken with roasted garlic herb sauce (GF, DF)
mélange of green beans and carrots (GF, DF, Vv)
white cheddar & roasted garlic mashed potatoes (GF, V)

HEARTLAND

sunburst salad (GF, V)
beef short ribs braised with sangria reduction (GF, DF)
herb-roasted wingtip chicken breast with garlic herb (GF, DF) or cherry madiera (GF, DF) sauce
creamy gruyère potatoes (GF, V)
lemon & brown sugar green topped carrots (GF, DF, Vv)

SIGNATURE

pear & bleu salad (GF, V)
bias cut beef tenderloin with a port wine reduction (GF, DF) or bordelaise sauce (GF, DF)
asiago & spinach chicken roulade with port mustard cream sauce
baby red herb roasted potatoes (GF, DF, Vv)
oven roasted asparagus (GF, DF, Vv)

STATIONS

CHEF FEE IS \$300 FOR TWO HOURS. ADDITIONAL HOURS ARE \$ 150 EACH.

PERFORMANCE STATIONS

MINIMUM OF 3 STATIONS AND 100 GUESTS

STATIONS ARE PRICED PER PERSON

- BITTY BURGER BAR (select two) beef, turkey or black bean veggie mini sliders served hot-off-the-griddle served with petit rolls, yellow mustard, sharp cheddar, pickle slices & kettle chips
upgrade to petite filet mignon slider - add 5.00 per person
- 🍷 SMASHED-TINI STATION create your own mashed potato martini with (choose one) mashed yukon gold or white cheddar roasted garlic mashed potatoes, served with cheesy broccoli, bacon bits, chives, cheddar cheese, tenderloin beef tips & house gravy
- 🍷 STREET TACO STATION mini flour tortillas with pulled chicken carnitas, fiesta black beans, pico de gallo, queso fresco, elote salad, cilantro & lime wedges, served with tortilla chips, guacamole & pineapple jalapeño salsa (corn tortillas available upon request) (GF)
- GRILLED KABOB STATION guest's choice of lemongrass ginger chicken or asian beef skewers hot-off-the-griddle with green onions, topped with sesame seeds served with (choose one) caribbean coconut rice or vegetable fried rice
- POTATO TOPPERS BAR (choose one) oven roasted yukon gold wedges, hand cut sweet potato wedges or seasoned tater tots
guest's choice of toppings include creamy cheese sauce, shredded cheddar cheese, shredded pepper jack cheese, chopped scallions, vegetarian chili, diced jalapenos, chopped bacon
ketchup - sriracha honey, roasted red pepper, tomato ketchup
mustard - stone ground, honey mustard, spicy brown
- RAMEN & POT STICKER STATION noodles cooked in rich broth (V) served with matchstick carrots & red peppers, scallions, sprouts, jalapeños, pea pods, cilantro, sriracha & chopped scrambled egg with (choose one) chicken, veggie or pork pot stickers
- GOURMET MAC & CHEESE STATION fresh bowtie pasta, tossed in our aged cheddar cheese sauce with guest's choice of the following toppings:
bacon bits, tomatoes, green onions, country ham, baby bay shrimp, bleu cheese crumbles & parmesan toasted breadcrumbs

STATIONS

CHEF FEE IS \$300 FOR TWO HOURS. ADDITIONAL HOURS ARE \$150 EACH.

PERFORMANCE STATIONS

MINIMUM OF 3 STATIONS AND 100 GUESTS
STATIONS ARE PRICED PER PERSON

- POKE BOWL STATION (choose two) white rice, brown rice, cauliflower rice, mixed greens
(choose two) ahi tuna, grilled chicken, tofu, shrimp
(choose four) red cabbage, cucumber, edamame, ginger, pickled onions, radishes, carrot ribbons, avocado
(choose three) spicy mayo, ponzu sauce, sriracha, sesame seeds, green onions, sesame oil, wasabi, crunch
-  SLIDER STATION (select three) buffalo chicken - spicy buffalo chicken breast served on a hawaiian bun
bison burger - fresh ground beef, hand pressed bison beef, served on wild rice buns
sliced tenderloin - medium rare, carved tenderloin served on crusty petit pans
handmade black bean burger - chef prepared vegetarian black bean burgers served on a whole wheat bun
pan fried walleye - seasoned and breaded walleye pan fried on a buffet and served on an egg bun
with the following toppings: crumbled bleu cheese spread, sliced pepper jack cheese, sliced cheddar cheese, smoked gouda, creamy ranch dressing, spicy horseradish sauce, tartar sauce, fresh pico de gallo, butter leaf lettuce, sliced roma tomatoes, thinly sliced red onions
- GRILLED SAUSAGE BAR variety of fresh grilled sausages to include andouille, country, kielbasa, chicken and apple, vegan sausage served with a variety of mustards and sauces
- SEAFOOD RAW BAR raw oysters on the half shell, poached shrimp, crab claws, smoked salmon,
add lobster ceviche - \$5 per person
add pickled herring - \$5 per person
served with horseradish, cocktail sauce, tabasco sauce, sriracha sauce and sliced lemons

CARVING STATIONS

SERVED WITH FRESH BAKERY ROLLS

- HERB ROASTED TURKEY BREAST with cranberry aioli
OLD FASHIONED HONEY GLAZED HAM with a mustard trio
SLOW ROASTED PRIME RIB with horseradish cream

MIX & MINGLE PACKAGE

MINIMUM OF 100 GUESTS

PASSED HORS D'OEUVRES

SELECT THREE

bleu bites (V)

mini beef wellington

grilled sambal shrimp crisp (GF) (DF)

chili-lime fiesta spoons (DF)

pear, honey, brie crostinis (V)

balsamic glazed portobello crostinis (V)

HORS D'OEUVRES PLATTERS

SELECT TWO

fresh fruit display

charcuterie board

korean barbecue salmon

domestic cheese board

mediterranean delight

roasted vegetables

TABLE STATIONS*

SELECT TWO

BITTY BURGER BAR

choice of (select two) beef, turkey or black bean veggie mini sliders served hot-off-the-griddle

served with petit rolls, yellow mustard, sharp cheddar, pickle slices & kettle chips

upgrade to petite filet mignon - add 4.00 per person

PORTOBELLO GRILLE

garlic sautéed portobello with creamy garlic aioli, chives and parmesan cheese

on grilled sourdough | add beef tenderloin - add 4.00 per person

SMASHED-TINI STATION

create your own mashed potato martini with (choose one) yukon gold or white cheddar roasted garlic mashed potatoes served with cheesy broccoli, bacon bits, chives, cheddar cheese, sour cream, tenderloin beef tips & house gravy

POTSTICKER STATION

guest's choice of chicken, veggie or pork potstickers, served with chef prepared vegetable fried rice, asian slaw, seasoned soy sauce & sriracha

GOURMET MAC AND CHEESE

fresh bowtie pasta tossed in our aged cheddar cheese sauce with your choice of bacon bits, asparagus spears, cheddar cheese, green onions, diced tomato, country ham, baby bay shrimp, bleu cheese crumbles & parmesan roasted breadcrumbs

*YOU MAY CHOOSE TO INCLUDE A CHEF FOR YOUR STATION FOR THE CHEF FEE OF \$300 FOR THE FIRST TWO HOURS, \$150 EACH HOUR THEREAFTER.

EVENT ENHANCEMENTS

PRICED PER PLATTER. MINIMUM ORDER OF 50 SERVINGS PER ITEM.

- KETTLE CHIPS served with french onion dip (V)
- CHEF'S TRAIL MIX chex mix, pretzels, dried bananas, raisins, dried apricots, M&M's & roasted peanuts (V)
- CRISP HOUSE-MADE TORTILLA CHIPS served with pineapple pico de gallo, guacamole & salsa (Vv)
- MEATBALLS your choice of swedish, smokey barbeque (DF) or italian marinara (DF)
- CHICKEN WINGS house dry rub, jamaican jerk, teriyaki, or buffalo served with bleu cheese, ranch dressing & celery sticks
- PARMESAN ARTICHOKE DIP served with garlic crostini & pita chips (V)
- SIRLOIN SLIDERS beef patties with mini brioche buns, cheese, pickles, ketchup, mustard, mayo & kettle chips
- CLASSIC CHICAGO DOGS all beef dogs with poppyseed rolls, house made chili, sport peppers, onions, neon relish, tomato, mustard & pickle spears

PIZZA YOUR CHOICE OF:

- margherita (V) buffalo chicken with bleu cheese & red onions
- sausage pepperoni sausage, fresh mozzarella & red onions
- three cheese (V) spinach, caramelized onions & fontina (V)
- hawaiian canadian bacon with pineapple & banana peppers

GLUTEN FREE CRUST AVAILABLE UPON REQUEST



DESSERTS

PRICED PER SERVING. MINIMUM ORDER OF 50 SERVINGS PER ITEM.

SIGNATURE DESSERTS

CANDIED BACON DONUTS

glazed donut holes filled with candied bacon and chocolate ganache

CHOCOLATE DIPPED FRUIT

strawberries, pineapple & bananas dipped in white, dark or milk chocolate (GF)

TULIP CUPS

dark & white chocolate tulip cups filled with tiramisu or chocolate tres leche

GOURMET COOKIES & BARS

may include raspberry white chocolate bites, lime cornmeal, apricot medals, honey pecan toffee bites, lemon shortbread, speculaas, coconut macarons, caramel sea salt stuffies or red fruits palmiers

🍷 FRENCH MACARONS

chocolate, red velvet, pistachio, raspberry, lemon, strawberry, vanilla bean or salted caramel (GF)

BROWNIE POPS

raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch & mocha

MINI PIES

mississippi mud, banana cream, key lime, s'mores, strawberry rhubarb or pecan pumpkin

🍷 MINI SWEET SHOOTERS

Oreo cheesecake, banana cream pie, strawberry shortcake, key lime pie, brooklyn blackout, devil's food raspberry, chocolate peanut butter cup, butterscotch budino, dark chocolate salted caramel pots de creme, lemon blueberry pots de creme

TARTS & TARTLETS

peanut butter truffle, seasonal fruit, key lime, chocolate caramel pecan, banana cream fudge, raspberry cheesecake and lemon meringue

🍷 SHORTCAKE BAR

fudge brownies, angel food cake, shortcake & pound cake, sliced strawberries, raspberries, blackberries & blueberries, bounceberry, caramel sauce, chocolate sauce, white chocolate shavings, toasted coconut & vanilla bean whipped cream

PETIT SWEETS BAR

may include assortment of dipped fruit, tartlets, french macarons, mini sweet cakes, éclairs, cannolis, mousse filled cream puffs, and petit chocolate cups

CAKES + CUPCAKES

GOURMET CUPCAKES

- ❶ s'mores
- boston cream pie
- peanut butter dulce de leche
- apple pie
- chocolate daze
- ❶ blackberry lemon (GF)
- ❶ crème brûlée
- strawberry malt
- coconut passion

GOURMET CHEESECAKE

- white chocolate raspberry swirl cheesecake
 - turtle cheesecake
 - tres leche
 - ❶ vanilla bean cheesecake with seasonal berries
 - ❶ crème brûlée cheesecake
- MINIATURE CHEESECAKES AVAILABLE 4.75 PER PIECE

GOURMET CAKES

- triple chocolate crunch
- ❶ fresh strawberries and cream
- ❶ lemon almond polenta cake (GF, DF)
- tiramisu torte
- cookies 'n cream
- ❶ flourless chocolate truffle torte with tripleberry sauce (GF)
- strawberry pistachio
- carrot cake with cream cheese frosting
- raspberry champagne

CUSTOM CAKES + CUPCAKES

SELECT CAKE, ICING, AND FILLING

CAKE

- carrot
- spice
- white
- banana
- chocolate
- marble
- devil's food
- red velvet
- orange chiffon
- almond
- lemon poppyseed
- coconut
- german chocolate
- pink champagne

ICING

- vanilla buttercream
- chocolate buttercream
- white chocolate buttercream
- cream cheese frosting
- chocolate ganache
- white chocolate fondant
- dark chocolate fondant

FILLING

- chocolate mousse
- passion fruit mousse
- raspberry mousse
- fresh fruit
- lemon curd
- cannoli cream
- chocolate ganache
- mocha marscapone
- vanilla pastry cream
- strawberry mousse
- raspberry marmalade



CATERING DETAILS

INCLUSIONS

Mintahoe provides the following items complimentary with full-service catering:

- professional menu planning
- black, ivory or white table linens
- black, ivory or white linen napkins
- black, ivory or white cocktail napkins
- professional event staff
- linens for specialty tables (gift, registration, etc)
- china, glassware, flatware
- three votives per dining table - subject to site restrictions
- one votive per cocktail table - subject to site restrictions

CATERING TEAM

enjoy Mintahoe's professional and accommodating catering team. Custom staffing details in your proposal.

BAR SERVICE

Mintahoe offers several bar options and packages. Please review our bar + libations menu for details.

DIETARY SYMBOLS

GF GLUTEN FRIENDLY • **DF** DAIRY FRIENDLY • **V** VEGETARIAN • **Vv** VEGAN • **M** CHEF'S FAVORITE

Mintahoe takes all necessary precautions to prepare meals for guests who have food intolerances & allergies, but our kitchens are not exclusively allergen free and cross-contamination may occur. Please speak with your sales consultant about accommodating guest's individual dietary needs and requirements.

AGREEMENT

to confirm your catering reservation, a signed catering agreement and deposit are required.

Taxes, delivery, and service fees may apply.

menu and pricing subject to change.

ADDITIONAL CATERING OPTIONS



THE MINTAHOE CATERING & EVENTS FAMILY

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VENUE COLLECTION



INWOOD OAKS
SAINT PAUL



SOLAR ARTS
MINNEAPOLIS



**MINNESOTA BOAT
CLUB**
SAINT PAUL



**NICOLLET ISLAND
PAVILION**
MINNEAPOLIS



HERITAGE CENTER
BROOKLYN CENTER



LEOPOLD'S MISSISSIPPI GARDENS
BROOKLYN PARK



VAN DUSEN MANSION
MINNEAPOLIS