

2026 Menu

Full Service

info@mintahoe.com
(612) 253-0255


MINTAHOE
CATERING & EVENTS



Our Promise

We bring our clients' vision to life through thoughtfully prepared cuisine, unparalleled service and a host of distinctive venues to choose from.

Whether you're planning an intimate soirée, an extravagant gala, or anything in between, our staff is prompt, precise, experienced and ready to WOW! With our limitless passion and pride in what we do, there is nothing that we cannot accomplish for our clients.

Dietary key:

GF - Gluten friendly, **DF** - Dairy friendly, **V** - Vegetarian, **Vv** - Vegan, **★** - Chef's Favorite

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

Passed Hors d'Oeuvres

Priced per 25 pieces.

RASPBERRY BRIE BITE \$ 132

Fresh raspberry and brie cheese in a phyllo cup, drizzled with raspberry jam. (V)

BLEU BITE \$ 138

Whipped bleu cheese mousse, sliced grapes drizzled with local honey and spiced pistachio in a phyllo cup. (V)

BRUSCHETTA CROSTINI \$ 138

Diced tomatoes, basil, olive oil and mozzarella mousse on an herb crostini, drizzled with balsamic glaze. (V)

★ **BALSAMIC GLAZED PORTOBELLO CROSTINI \$ 144**

With creamy garlic aioli, parmesan and fresh chives. (V)

★ **BACON WRAPPED GOAT CHEESE DATES \$ 150**

Drizzled with balsamic glaze. (GF)

CAPRESE SKEWER \$ 150

Heirloom grape tomatoes, marinated mozzarella, fresh basil and olives drizzled with balsamic glaze. (GF, V)

PHYLLO WRAPPED ASIAGO ASPARAGUS \$ 150

Roasted asparagus and asiago cheese in a flaky phyllo dough wrap with roasted tomato coulis. (V)

★ **PEAR, HONEY AND BRIE CROSTINI \$ 156**

Sliced pears baked with cinnamon and Grand Marnier, drizzled with local honey, brie and cornflower garnish. (V)

VEGAN CUCUMBER HUMMUS BITE \$ 150

Roasted red pepper hummus, garnished with heirloom grape tomato and fresh parsley. (GF, DF, Vv)

THAI PEANUT CHICKEN WONTON \$ 162

Crushed peanuts and coconut shavings in a crispy wonton cup topped with fresh chives. (DF)

★ **GRILLED SAMBAL SHRIMP CRISP \$ 182**

Sambal aioli, cucumber mango salsa and sesame seeds on a rice cracker. (GF, DF)

CHILI-LIME FIESTA SPOON \$ 182

Seasoned pulled chicken, guacamole, and mango salsa on an edible corn spoon. (DF)

INTERNATIONAL SATAY \$ 206

Choose lemongrass ginger chicken (GF, DF), Thai peanut chicken (DF) or Asian beef teriyaki (DF), garnished with sesame seeds and fresh chives.

MINI BEEF WELLINGTON \$ 212

Tender beef and mushroom wrapped in puff pastry served with a drizzle of our roasted red pepper horseradish mustard and fresh chives. (DF)

CUCUMBER PLANKED SALMON \$ 212

Lox salmon with crème fraîche and fresh dill on a crisp cucumber plank. (GF)

APPLEWOOD BACON-WRAPPED SCALLOPS \$ 238

With sesame seeds and your choice of teriyaki (DF) or lemongrass ginger sauce. (GF, DF)

★ **SMOKED BEEF TENDERLOIN CANAPÉ \$ 250**

Smoked in-house with boursin cheese and chives on a crostini.

Hors d'Oeuvres Plattered

Priced per 50 servings.

SEASONAL FRESH FRUIT \$ 400

A variety of fresh, seasonal fruit including berries, grapes, citrus and melons. (GF, DF, Vv)

DOMESTIC CHEESE BOARD \$ 400

A variety of cheeses that may include: cheddar, swiss, pepper jack, gouda, dill havarti and boursin. Served with crackers, flatbreads, grapes and strawberries. (V)

MEDITERRANEAN DELIGHT \$ 400

Garlic hummus, roasted red pepper hummus, olive tapenade. Served with carrot and celery sticks, olive medley, cherry tomatoes, baked pita and pretzel chips. (DF, Vv)

GOURMET CHEESE BOARD \$ 575

Chef's selection of the finest imported and domestic cheeses available, with fig spread and local honey. Served with flatbreads, gourmet crackers, dried fruits and nuts. (V)

PEPPER CRUSTED BEEF TENDERLOIN \$ 650

Grilled then chilled tenderloin with horseradish cream, caramelized onion jam and fresh bakery rolls.

CLASSIC GULF SHRIMP COCKTAIL \$ 650

Jumbo shrimp delicately poached in our court-bouillon with arugula, lemon, parsley and creole cocktail sauce. (GF, DF)

★ **CHEF'S GRAND TABLESCAPE \$ 775**

An assortment of thinly sliced capicola, salami and prosciutto, soppressata. A variety of domestic and gourmet cheeses. (GF, DF)

Raw, grilled and pickled seasonal vegetables served with olives cipollini onions, peppadew peppers. (Vv)

Dips and spreads including garlic hummus (GF, V), roasted red pepper hummus (GF, V), olive tapenade, cucumber wasabi and ranch dill.

A variety of fresh, seasonal fruit including berries, grapes, citrus and melons. (GF, DF, Vv)

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.

Entrées

Served with a starter salad and choice of one starch & one vegetable per entree selection.

HERB ROASTED WINGTIP CHICKEN BREAST \$ 49

Served with garlic herb sauce. (GF, DF)

MINNESOTA CHICKEN \$ 49

Stuffed with our savory wild rice and mushroom sage dressing, topped with supreme sauce.

★ CHICKEN ROULADE \$ 51

Stuffed with wild rice and smoked gouda, topped with sherry mushroom sauce. (GF)

CHICKEN VERONIQUE \$ 51

Sautéed in rice flour with chandon sparkling wine sauce, topped with red grapes. (GF, DF)

STUFFED LINGONBERRY WINGTIP CHICKEN \$ 51

Stuffed with currant, spinach and mascarpone topped with madeira lingonberry sauce (GF).

CRUSTED WALLEYE \$ 53

Pecan or hazelnut, served with lemon and tartar. (GF, DF)
**available at select venues*

KOREAN BBQ SALMON \$ 55

Char-grilled, glazed and roasted with fresh lemon slice. (DF)

★ BEEF SHORT RIBS \$ 55

Oven-braised with sangria reduction. (GF, DF)

BEEF TENDERLOIN \$ 63

Grilled and roasted to perfection with choice of: port wine reduction (GF, DF), or bordelaise sauce (GF, DF).

★ GRILLED CHILEAN SEA BASS \$ 74

Wasabi ginger sauce (DF) or fresh pineapple pico de gallo (GF, DF) and baked lemon slice.
**available at select venues*

Kid's Meals

Ages 10 and under.

*Served with baby carrots, ranch dip, and fruit cup.
\$ 19.75*

HOMEMADE MAC AND CHEESE

Served with a breadstick. (V)

KIDS' PIZZA

Cheese (V)

CRISPY CHICKEN TENDERS

Served with tator tots, ketchup, and BBQ sauce. (DF)

Salads

Select one:

HOUSE SALAD

Crisp romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons with a balsamic vinaigrette. (DF, Vv)

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 pepitas, drizzled with pesto and balsamic reduction. (GF, V)

FUJI APPLE SALAD

Spring greens, diced Fuji apples, roasted Brussels sprout 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 and dried cherries with a maple vinaigrette. (V)

SPINACH SALAD

Fresh spinach, mandarin orange slices, fresh blackberries, sugared almonds with raspberry vinaigrette. (GF, DF, Vv)

CLASSIC CAESAR SALAD

Crisp romaine, parmesan and croutons with a zesty caesar dressing. (V)

Starch

Choose one:

Seasoned rice pilaf (GF, DF, Vv)

Garlic and chive mashed red potatoes (GF, V)

Baby red herbed roasted potatoes (GF, DF, Vv)

Parsley creamers (GF, DF, Vv)

Sweet potato mash (GF, DF, Vv)

Creamy gruyère potatoes (GF, V)

White cheddar and roasted garlic mashed potatoes (GF, V)

Campfire potatoes, includes bacon and peppers (GF, DF)

Twice-baked potato (GF, V)

Saffron rice (GF, DF, Vv)

Yukon gold spears (GF, DF, Vv)

Vegetable

Choose one:

Brussels sprouts with bacon and cherries (GF, DF)

Garlic green beans (GF, DF, Vv)

Stir fry vegetables (GF, DF, Vv)

Roasted vegetables (GF, DF, Vv)

Mélange beans and carrots (GF, DF, Vv)

Grilled asparagus (GF, DF, Vv)

Broccolini (GF, DF, Vv)

Lemon and brown sugar green-topped carrots (GF, DF, Vv)

Vegetarian Plus

MOROCCAN VEGETABLE TAGINE \$ 45

Carrots, potatoes, tomatoes, apricots, dried cranberries and chickpeas combine to make this all star stew. Served with basmati rice and fresh cilantro. (GF, DF, Vv)

★ BASIL PASTA RUSTICA \$ 45

Cavatappi tossed in pesto alfredo with sun-dried tomatoes, garlic and parmesan cheese. (V)

EGGPLANT STACKER \$ 48

Zucchini, yellow squash, eggplant and cheese, layered with pomodoro sauce. (GF, DF, Vv)

★ BUTTERNUT SQUASH RAVIOLI \$ 48

Dried cranberries, spinach and toasted walnuts in a brown butter sauce (V) or mascarpone sauce. (V)

CHARRED ITALIAN PORTOBELLO MUSHROOM STEAK \$ 48

Oven roasted with fresh herbs, red pepper pomodoro sauce, caramelized onions and roasted garlic. Served with chef's choice vegetables. (GF, DF, Vv)

FIRE-GRILLED VEGETABLE & RAINBOW QUINOA \$ 48

Stuffed pepper with red pepper pomodoro sauce with a side of seasonal vegetables (chef's choice). (GF, DF, Vv)

★ CAJUN VEGAN JAMBALAYA \$ 45

Long grain rice with roasted peppers, tomatoes, vegetables, and vegan sausage. (GF, DF, Vv)



Family-Style & Buffets

Family-style and buffets include artisan rolls with sweet cream butter and fresh brewed coffee service.
Family-style priced per table of ten. Buffet-style priced per person.

Tuscan

Family-Style \$489
Buffet Style \$47

Classic Caesar salad (V)
Chicken parmesan (GF)
Mostaccioli marinara (DF, V)
Italian white bean cassoulet (GF, DF, Vv)
Chef's roasted vegetables (GF, DF, Vv)

Heartland

Family-Style \$570
Buffet Style \$55

Sunburst salad (GF, V)
Beef short ribs braised with sangria reduction (GF, DF)
Herb-roasted wingtip chicken breast with garlic herb sauce (GF, DF).
Creamy gruyère potatoes (GF, V)
Lemon and brown sugar green-topped carrots (GF, DF, Vv)

Classic

Family-Style \$519
Buffet Style \$50

House salad (DF, Vv)
Beef bordelaise (GF, DF)
Boneless breast of chicken with roasted garlic herb sauce (GF, DF)
White cheddar and roasted garlic mashed potatoes (GF, V)
Mélange of green beans and carrots (GF, DF, Vv)

Signature

Family-Style \$599
Buffet Style \$57

Rustic pear salad (GF)
Bias cut beef tenderloin grilled and roasted to perfection with port wine reduction (GF, DF)
Chicken roulade stuffed with wild rice and smoked gouda, topped with sherry mushroom sauce. (GF)
Baby red herb roasted potatoes (GF, DF, Vv)
Oven roasted asparagus (GF, DF, Vv)

Pre-set salads with buffet: add \$3.00



Stations

Chef fee is \$300 for two hours. Additional hours are \$150 each.
Priced per person.

Performance Stations

Minimum of three stations and 100 guests.

BITTY BURGER BAR \$ 16

Choose two: beef, turkey or black bean veggie mini sliders. Served with petit rolls, ketchup, yellow mustard, sharp cheddar, pickle slices and kettle chips.

Upgrade to petite filet mignon slider - add 5.00 per person

★ **SMASHED-TINI STATION \$ 16**

Create your own mashed potato martini with white cheddar roasted garlic mashed potatoes. Served with cheesy broccoli, bacon bits, chives, cheddar cheese, sour cream, tenderloin beef tips and house gravy.

★ **STREET TACO STATION \$ 16**

Mini flour tortillas with pulled chicken carnitas, fiesta black beans, pico de gallo, queso fresco, elote salad, cilantro and lime wedges. Served with tortilla chips, guacamole and pineapple jalapeño salsa (gluten free tortillas available upon request).

GRILLED KABOB STATION \$ 18

Lemongrass ginger chicken and Asian beef skewers hot-off-the-griddle with green onions, topped with sesame seeds. Served with choice of Caribbean coconut rice or vegetable fried rice. (DF)

RAMEN & POT STICKER STATION \$ 19

Noodles cooked in rich broth served with matchstick carrots and red peppers, scallions, sprouts, jalapeños, pea pods, cilantro, sriracha and chopped scrambled egg with (choose one) chicken, veggie or pork pot stickers. (DF)

GOURMET MAC & CHEESE STATION \$ 18

Fresh pasta tossed in our aged cheddar cheese sauce served with bacon bits, green onions, diced tomatoes, country ham, baby bay shrimp, bleu cheese crumbles and parmesan toasted breadcrumbs.

GRILLED SAUSAGE BAR \$ 32

Variety of fresh grilled sausages including andouille, country, kielbasa, chicken and apple, and vegan. Served with an assortment of mustards and sauces. (GF, DF)

★ **SLIDER STATION* \$ 29.50**

Choose three:

Buffalo chicken - spicy buffalo chicken breast served on hawaiian buns.

Burger - fresh, lean ground beef, served on wild rice buns.

Sliced tenderloin - medium rare, carved tenderloin served on crusty petit pains.

Handmade black bean burger - chef prepared vegetarian black bean burgers served on whole wheat buns.

Pan fried walleye - seasoned and breaded walleye, pan fried and served on egg buns.

Choose from 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.

Carving Stations

Served with fresh bakery rolls.

HERB ROASTED TURKEY BREAST* (DF) \$ 18.25

Served with cranberry aioli.

OLD FASHIONED HONEY GLAZED HAM* (DF) \$ 18.25

Served with a mustard trio.

SLOW ROASTED PRIME RIB* \$ 18.25

Served with horseradish cream and au jus.

*Chef required.

Event Enhancements

Priced per 50 servings unless otherwise noted.

KETTLE CHIPS \$ 135

Served with French onion dip. (V)

CHEF'S TRAIL MIX \$ 135

Chex mix, pretzels, dried bananas, dried cranberries, dried apricots, M&M's and roasted peanuts. (V)

CRISP HOUSE-MADE TORTILLA CHIPS \$ 185

Served with pineapple pico de gallo, guacamole and salsa. (Vv)

MEATBALLS \$ 200

Choose Swedish (GF, DF), smokey BBQ (DF) or Italian marinara. (DF)

CHICKEN WINGS \$ 205

Choose House Dry Rub, Jamaican jerk, teriyaki, or Buffalo. Served with bleu cheese, ranch dressing and celery sticks. (GF)

PARMESAN ARTICHOKE GRATIN \$ 230

Served with garlic crostini and pita chips. (V)

CLASSIC CHICAGO DOGS \$ 12.25/person

All-beef dogs with poppyseed rolls, house-made chili, sport peppers, onions, neon relish, tomato, mustard and pickle spears.

PIZZA \$ 27.50/per pizza

Choose:

Margherita (V)

Sausage

Pepperoni

Three cheese (V)

Buffalo chicken with bleu cheese and red onions

Sausage, fresh mozzarella and red onions

Spinach, caramelized onions and fontina cheese (V)

Hawaiian Canadian bacon with pineapple and banana peppers

**Gluten free available upon request.*

Desserts

Priced per serving. Minimum order of 50 servings per item.

Signature Desserts

TULIP CUPS \$ 4

Dark and white chocolate tulip cups filled with tiramisu or strawberry spumoni.

CANDIED BACON DONUTS \$ 5

Glazed donut holes filled with candied bacon and chocolate ganache.

CHOCOLATE DIPPED FRUIT \$ 5

Strawberries, pineapple and bananas dipped in white, dark and milk chocolate. (GF)

Two per person.

GOURMET COOKIES AND BARS \$ 6

May include an assortment of raspberry white chocolate bites, lime cornmeal, apricot medals, honey pecan toffee bites, lemon shortbread, speculaas, coconut macarons, caramel sea salt stuffies and red fruits palmiers.

Two per person.

★ FRENCH MACARONS \$ 6.50

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

Two per person.

BROWNIE POPS \$ 6.50

Choose raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch or mocha.

MINI PIES \$ 7

Choose Mississippi mud, banana cream, key lime, s'mores, strawberry, rhubarb, pecan pumpkin, or apple.

★ MINI SWEET SHOOTERS \$ 7

Choose 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 crème, or lemon blueberry pots de crème. (GF)

TARTS & TARTLETS tarts \$ 8, tartlets \$ 3.25

Choose peanut butter truffle, seasonal fruit, key lime, chocolate caramel pecan, banana cream fudge, raspberry cheesecake (GF), lemon meringue, or chocolate caramel (DF, Vv).

★ SHORTCAKE BAR \$ 11/person

Fudge brownies, angel food cake, shortcake, and pound cake, sliced strawberries, raspberries, blackberries and blueberries, and bounceberries, caramel sauce, chocolate sauce, white chocolate shavings, toasted coconut and vanilla bean whipped cream.

PETIT SWEETS BAR \$ 13.50/person

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 & Cakes

Cupcakes \$ 5.50/serving.
Cakes \$ 7.50/serving.

- ★ S'MORES
- ★ CRÈME BRÛLÉE
- BOSTON CREAM PIE
- PEANUT BUTTER DULCE DE LECHE
- TRIPLE CHOCOLATE CRUNCH
- COOKIES 'N CREAM
- RASPBERRY PISTACHIO
- ★ FLOURLESS CHOCOLATE TRUFFLE TORTE WITH TRIPLEBERRY SAUCE (GF)*
- AMARENA CHERRY
- BLACKBERRY BLACK VELVET (Vv)
- ORANGE OLIVE OIL (GF, DF)
- LEMON LAVENDER (GF)

*Available as cake only

Gourmet Cheesecake

\$ 6.50/serving.

- WHITE CHOCOLATE RASPBERRY SWIRL
- ★ VANILLA BEAN WITH SEASONAL BERRIES
- TURTLE
- ★ CRÈME BRÛLÉE
- TRES LECHES

Miniature cheesecakes available for \$ 4.75/serving.

Custom Cakes & Cupcakes

Tiered cakes start at \$ 6.25/serving.
Cutting centerpiece cakes start at \$ 48/cake.
Full sheet cake (96 servings) \$ 250/cake.
Half sheet cake (48 servings) \$ 150/cake.
Classic cupcakes \$ 4.25/serving.
Miniature cupcakes \$ 3.25/serving.

Select Cake, Filling, and Icing:

CAKE

Carrot
White
Chocolate
Devil's Food
Lemon Poppyseed
Banana
Marble
Red Velvet
Almond
Coconut
Pink Champagne

FILLING

Chocolate Mousse
Raspberry Mousse
Lemon Curd
Chocolate Ganache
Vanilla Pastry Cream
Raspberry Marmalade
Passion Fruit Mousse
Fresh Fruit
Cannoli Cream
Mocha Mascarpone
Strawberry Mousse
Blackberry Jam

ICING

Vanilla Buttercream
Chocolate Buttercream
White Chocolate Buttercream
Cream Cheese Frosting
Chocolate Ganache

Details

Inclusions

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

- Professional menu planning
- Black, ivory or white table linens
- Black, ivory, or white linen napkins
- Cocktail napkins
- Linens for specialty tables (gift, registration, etc)
- China, glassware, flatware

Catering Team

Enjoy Mintahoe's professional and accommodating catering team. Custom staffing details will be outlined in your proposal.

Bar Service

Mintahoe offers several bar options and packages. Please review our Libations Menu for selections.

Agreement

To confirm your catering reservation, a signed catering agreement and deposit are required. ***Please note that taxes, delivery, and service fees may apply. Delivery fees are only added for off-site events.***

Menu and pricing subject to change.

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Additional Catering Options

PICNICS/ PLUS!

*Serving hot-off-the-grill
fare for up to 25,000 of
your closest friends!*

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*We create the highest quality
wholesale bakery products.*

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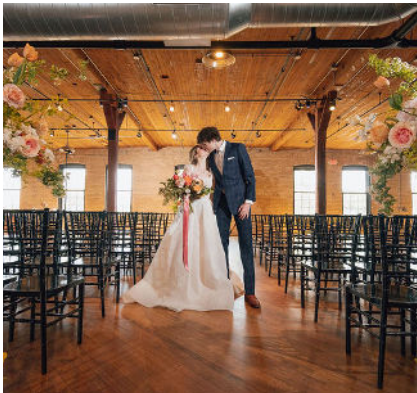
*Meetings, parties, or
just another day; PFS is
corporate catering at its
finest.*

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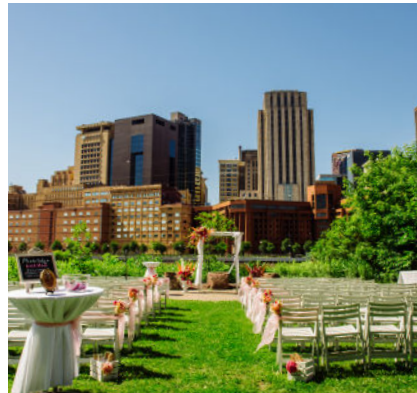
Venue Collection



**Leopold's
Mississippi Gardens**
Brooklyn Park



Solar Arts
Minneapolis



**Minnesota
Boat Club**
Saint Paul



**Nicollet Island
Pavilion**
Minneapolis



Heritage Center
Brooklyn Center



Inwood Oaks
Saint Paul



**Van Dusen
Mansion**
Minneapolis