



## Weddings & SPECIAL EVENTS



HORS D'OEUVRES  
PLATED DINNERS  
CELEBRATION PACKAGE  
DESSERTS & CAKES  
PRELUDES & LATE NIGHT  
BEVERAGES  
GENERAL INFORMATION

# HORS D'OEUVRES

## chilled hors d'oeuvres

*Priced per piece with a minimum of 25 per item*

ASIAN TUNA MINI CONE Soy and ginger seared tuna served with a wasabi puree in a savory mini cone

✦ BLOODY MARY SHRIMP SHOOTER (GF)

Two tail on shrimp served atop a shot glass with vodka picante cocktail sauce, celery salted rim and cornichon

CAPRESE SKEWER (V) Grape tomato, marinated mozzarella, fresh basil, and black olive drizzled with a balsamic glaze

GRILLED SAMBAL SHRIMP CRISP with sambal aioli and cucumber mango salsa on a rice cracker

✦ CRUDITE DISPLAY (V) Green topped carrots, pea pods, celery sticks, grape tomatoes, and haricot verts with parmesan peppercorn dip

THAI PEANUT CHICKEN WONTON with peanut sauce, coconut and cilantro in a crispy wonton cup

PEAR, HONEY & BRIE CROSTINI (V) Port wine cinnamon poached pear, honey and brie on a crostini

SALMON PITA CRISP Smoked salmon, fresh arugula and lemon tarragon aioli on a housemade pita crisp

BLEU BITE (V) Bleu cheese mousse, green grape slices, honey and spiced pistachio in a phyllo cup

DUCK PATE on toasted brioche with cornichon and stone ground mustard

PRETZEL SPOON (V) Beer glazed vegetarian sausage on a pretzel spoon with honey dijon mustard

TENDERLOIN BITE Medium-rare roasted beef tenderloin with a choice of chimichurri sauce or horseradish cream on grilled sourdough with chives

## warm hors d'oeuvres

*Priced per piece with a minimum of 25 per item*

BACON CHICKEN TENDERS Sweet chipotle marinated chicken breast tenders wrapped in crispy bacon

BALSAMIC GLAZED PORTOBELLO BITE (V) Warm portobello, creamy roasted garlic sauce and Parmesan on a crostini

SPANAKOPITA (V) Layers of classic Greek spinach and feta in a phyllo pastry

✦ CHILI-LIME CHICKEN SPOON Seasoned pulled chicken, guacamole and mango salsa on a chili-lime spoon with cilantro

### EMPANADAS

Guava & Manchego with achiote chili-lime drizzle (V)

Chorizo & jalapeño jack with achiote chili-lime drizzle

### INTERNATIONAL SATAYS

Chicken with spicy peanut sauce and cilantro

Beef with teriyaki sauce

Pork with honey ginger barbecue sauce

MINI BEEF WELLINGTON Tender beef and mushrooms in a pastry served with bernaise

✦ SOUP & SANDWICH SHOOTER (V) Creamy tomato soup with grilled fontina cheese sandwich bite

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# plated DINNERS

## plated dinners

Plated meals allow for an entree, a salad, a vegetable, and a starch. Artisan breads, sweet cream butter, and regular & decaf coffee with condiments are also included. Please provide designated place cards.

### entrées

#### CITY OF LAKES SIGNATURE DUET

Bias cut roast beef tenderloin in a port wine reduction paired with herb roasted wingtip breast of chicken with a roasted garlic herb sauce

#### ❖ PRESIDENTIAL DUET

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

#### CHICKEN ROULADE

❖ Breast of chicken stuffed with spinach, pine nuts, and Romano and Asiago cheeses with port mustard cream sauce  
Breast of chicken stuffed with prosciutto, spinach and swiss cheese topped with apple reisling glaze

#### MARINATED WINGTIP BREAST OF CHICKEN

*Roasted Garlic Herb (GF)*

*Chipotle Cream*

*Sherry Mushroom*

*Black Pepper Cherry Madeira (GF)*

*Pumpkin-seed Pesto (GF)*

#### ❖ BIAS CUT ROAST BEEF TENDERLOIN (GF)

Seared and slow roasted with your choice of sauce: porcini peppercorn sauce, port wine reduction or bordelaise

BEEF SHORT RIBS braised with a sangria reduction

#### ❖ PISTACHIO CRUSTED LAMB CHOP (GF) grilled and pesto marinated

STUFFED PORK CHOP Apple, pear, honey and walnut stuffed pork chop with an apple ginger sauce

DUCK BREAST Seared with a cranberry marsala sauce

GRILLED SEA BASS with tomato, ginger, and red pepper sauce

#### ❖ KOREAN BARBECUE SALMON over steamed baby bok choy

LOBSTER RAVIOLI served with saffron cream

#### BASIL PASTA RUSTICA (V)

Farfalle pasta tossed in pesto with sun-dried tomatoes, garlic, and Parmesan cheese

BUTTERNUT SQUASH RAVIOLI (V) served with a mascarpone sage cream and vegetable ratatouille

#### ❖ PORTOBELLO & AZTEC RICE (Vg)

Balsamic & garlic marinated portobello mushrooms stuffed with ratatouille over Aztec rice

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# plated DINNERS

plated DINNERS

## salads

*Select one salad to accompany your entrée*

- HOUSE SALAD Organic greens with diced green apples, shredded carrots, grape tomatoes, and croutons with our house vinaigrette
- PEAR & BLEU SALAD Scarlet butter lettuce, sliced pears, walnuts and crumbled bleu cheese with champagne vinaigrette
- CLASSIC CAESAR SALAD Crisp romaine wedge, parmesan, and housemade croutons with caesar dressing
- SUNBURST SALAD Organic greens with mandarin oranges, strawberry slices with poppyseed dressing
- CHERRY & MOZZARELLA SALAD Lola rossa, cherries, basil, fresh mozzarella, cherry tomatoes with cherry basil vinaigrette
- ROASTED BEET & GOAT CHEESE SALAD Scarlet butter lettuce with roasted golden beets, spiced pepitos and goat cheese with sherry vinaigrette



## vegetables

*Select one vegetable to accompany your entrée*

- GREEN TOPPED CARROTS with lemon brown sugar
- OVEN ROASTED ASPARAGUS
- HARICOT VERTS with toasted almonds
- CHEF'S SEASONAL ROASTED VEGETABLES
- BLACKENED BRUSSELS SPROUTS with Parmesan

## starches

*Select one starch to accompany your entrée*

- GARLIC BABY RED SMASHED POTATOES
- OVEN ROASTED YUKON GOLD SPEARS with Parmesan
- WHITE CHEDDAR & ROASTED GARLIC MASHED POTATOES
- ROASTED MAPLE GLAZED SWEET POTATOE FINGERLINGS
- MINNESOTA WILD RICE PILAF
- AZTEC RICE BLEND



## children's menu

*Please select one plated meal for children 10 years of age or younger. All children's meals will be served with baby carrots, fresh grapes and milk during salad service.*

- CRISPY CHICKEN STRIPS with barbecue sauce, ketchup, and a potato triangle
- MAC & CHEESE
- MINI CHEESE PIZZA (V)
- MINI CORN DOGS served with ketchup, mustard and potato chips

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# CELEBRATION *package*

## celebration package butler-passed hors d'oeuvres trio

Choose three of the following butler passed hors d'oeuvres:

CAPRESE SKEWERS

MANCHEGO EMPANADAS

BLEU BITES

SALMON PITA CRISPS

CHILI LIME PULLED CHICKEN

GRILLED SAMBAL SHRIMP CRISPS

## chef performance portobello grill (v)

*Chef fees apply*

Portobellos sauteed with garlic and extra virgin olive oil served atop grilled sourdough with creamy garlic sauce and parmesan cheese

## smashed-tini bar

Guests create their own mashed potato martini with smashed potatoes, warm housemade toppings and cool embellishments served in an acrylic martini glass

## a gourmet buffet

### trio of salads

HOUSE SALAD Organic greens with diced green apples, shredded carrots, grape tomatoes, and croutons with our house vinaigrette

PEAR & BLEU SALAD Organic greens, fresh diced pears, walnuts and crumbled bleu cheese with a champagne vinaigrette

CLASSIC CAESAR SALAD Crisp romaine and Parmesan cheese with a Caesar dressing and twisted Parmesan straws

### CHICKEN SATAY

With Thai peanut sauce, lime wedges and crushed peanuts

### GOURMET CHEESE DISPLAY (V)

Cotswold, manchego, brie, goat gouda, St. Pete's Blue, truffle honey, fig spread, assorted crackers and breads

### BEEF SHORT RIBS (GF)

Braised with a sangria reduction and garnished with orange slices

### 🍷 VAN DUSEN HEARTLAND TACOS

Served in mini silver fryer baskets, 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

*\*For groups over 130, a strolling supper concept will be implemented with limited seating*

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# DESSERTS & *cakes*



## desserts

*Priced per serving*

### MINI DESSERT BAR

Assortment of mini sweet shooters, brownie pops, tartlets, chocolate dipped fruit (GF), and French macarons (GF)

*\*priced two per serving*

### STICK IT, SPOON IT, CUP IT! *Select your combination:*

#### STICK IT!

Chocolate & Peanut Butter Cheesecake  
S'mores Pop  
Mini Cinnamon Sugar Donuts

#### SPOON IT!

Peanut Butter Panna Cotta with Nutella Dust  
Cherry panna cotta with a cherry on top  
Vanilla Crème Brulee with Caramelized Apples

#### CUP IT!

Peanut Butter Crunch Chocolate Mousse  
Chocolate Raspberry Pots de Creme  
Caramel Apple Cheesecake Parfait

### CHOCOLATE DIPPED FRUIT (GF)

Strawberries, pineapple, raspberries, and banana dipped in white, dark or milk chocolate

### FRENCH MACARONS (GF)

Assorted flavors may include chocolate, champagne, pistachio, raspberry, lemon, strawberry vanilla bean

### BROWNIE POPS

Indulgence on a stick! Choose from flavors including raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch, peanut butter, and maple blonde brownie

### MINI PIES

Choose from Mississippi mud, banana cream, key lime, s'mores, and strawberry rhubarb \*Ask about our Pie Pops!

### MINI SWEET SHOOTERS

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

### TARTS & TARTLETS

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

### GOURMET COOKIES & BARS

May include raspberry white chocolate bites, lemon meltaways, lime cornmeal, salted chocolate shortbread, palmiers, apricot medals, nanaimo bars, pecan diamonds, or chocolate rugelach

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# DESSERTS & *cakes*

## gourmet cakes & cupcakes

*Priced per serving unless otherwise noted*

### gourmet cakes

Double Chocolate Raspberry Torte  
 Lemon Almond Polenta Cake (GF, DF)  
 Espresso with Cappuccino Cream Torte  
 Flourless Chocolate Truffle Torte with Tripleberry Sauce (GF)  
 Carrot Cake with Cream Cheese Frosting  
 Devil's Food with Caramel Buttercream and Toffee Pieces  
 Fresh Strawberries and Cream  
 Tiramisu Torte  
 Italian Cream Cake  
 Chocolate Stout  
 Raspberry Champagne

### gourmet cheesecakes

Vanilla Cheesecake with Fresh Seasonal Berries  
 White Chocolate Oreo  
 Turtle Cheesecake  
 Crème Brûlée  
 Ask about Seasonal Selections

### gourmet cupcakes

S'more	Strawberry Malt
Boston Cream Pie	Peanut Butter Dulce de Leche
Bananas Foster	Key Lime Cream
Chocolate Daze	Blackberry Lemon (GF)
Crème Brûlée	

### custom cakes

#### TIERED CAKE OPTIONS

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

#### SHEET CAKES

*Your choice of cake and filling flavors with buttercream icing*

Full Sheetcake (96 pieces)      Half Sheetcake (48 pieces)

#### CENTERPIECE CAKES

6" table-placed centerpiece cakes



#### CAKE FLAVORS

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

#### ICING

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

#### FILLINGS

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

# preludes & LATE NIGHT



## prelude packages

### RISE & SHINE

Assorted bagels with cream cheese  
 Assorted muffins and scones  
 Assorted whole fruit  
 Individual yogurts  
 Assorted granola bars  
 Iced coffee, bottled orange & cranberry juice

### FESTIVE BEVERAGE UPGRADE

MIMOSAS 20 servings

ASSORTED PREMIUM LEVEL BEER 20 servings

### AFTERNOON GARDEN

Fresh sliced vegetables with buttermilk ranch dip  
 Domestic & imported cheeses with crackers and flatbreads  
 Seasonal fruit platter  
 Rare sirloin of beef with caramelized red onion, plum tomato and horseradish chive sauce on pretzel buns  
 Asian marinated chicken breast with lettuce and chipotle mayo on foccacia  
 Assorted mini cupcakes & cookies  
 Assorted soda & bottled water



## late night minimum of 25

### EXTREME TACO BAR

Seasoned ground beef or chicken, shredded cheddar, lettuce, tomato, onion, sour cream, chunky tomato salsa, guacamole and bottled hot sauces with soft tortillas, tri-colored tortilla chips or root vegetable chips

### CHICAGO DOGS

All beef hot dogs with poppyseed rolls, housemade chili, pickle spears, onions, sport peppers, tomato slices, relish, and mustard

### LATE NIGHT BREAKFAST BURRITOS

Choose sausage, bacon or ham to accompany cheesy scrambled egg burritos! Whole wheat and flour tortillas served with sides of tomato salsa, sour cream, cilantro and bottled hot sauces

### SWEET & SALTY BAR

#### Pick your Mix! (1)

Trail mix  
 Muddy buddies  
 Mixed nuts  
 S'more popcorn  
 Teresa's mix

#### Pick your Stix! (1)

Chocolate dipped bacon  
 Popcorn bacon balls on a stick  
 Dipped pretzel rods  
 Cinnamon sugar churros  
 Bacon chocolate chip biscotti  
 S'more on a stick

#### Pick your Cookies! (3)

Chocolate, caramel, sea salt cookies  
 Olive sables  
 Chocolate dipped ruffles  
 Salted nut roll bars  
 Maple bacon mini cupcakes  
 Turtle brownies  
 Peanut butter bugles in chocolate  
 Salted caramel butter bars

#### Pick your Candy! (1)

Chocolate covered raisins  
 Yogurt pretzels  
 Malted milk balls  
 Cupcake pudding cups  
 Mini peanut butter cups

### FLATBREAD PIZZAS (8 servings per flatbread)

Margherita  
 Three Cheese  
 Traditional Pepperoni  
 Sausage, Fresh Mozzarella, Red Onion & Portobello  
 Spinach, Caramelized Onion & Fontina  
 Buffalo Chicken, Bleu Cheese & Red Onion

### MINI CHICKEN & WAFFLES

Chicken bites with buttermilk ranch served with mini waffles with sweet cream butter and maple syrup

### MINI SLIDERS

Mini beef burgers served with petit rolls, cheddar cheese, lettuce, tomato and onion with ketchup, mustard, mayonnaise and pickles served with jojo potatoes

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# BEVERAGES



## non-alcoholic beverages

*A la carte beverages do not include bar service.*

### INFUSED WATERS

- |                   |                                    |
|-------------------|------------------------------------|
| Cucumber          | Strawberry & Kiwi                  |
| Watermelon & Mint | White Tea & Rosemary               |
| Cranberry & Apple | Citrus Trio - Lemon, Lime & Orange |

### HOT OR ICED GOURMET COFFEE BAR

Freshly brewed gourmet regular and decaffeinated coffee served hot or cold 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 cream

GOURMET ROAST COFFEE with cream, natural sugar cubes and sweetener

HOT OR ICED TEA with natural sugar cubes, sweetener and lemon

LEMONADE traditional, raspberry, pink, or peach

ASSORTED BOTTLED JUICES orange, grapefruit, apple, or cranberry

ASSORTED CANNED SODAS Coke, Diet Coke, Sprite

BOTTLED SPRING AND SPARKLING WATER

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# general INFORMATION



**general information** We've designed a menu that offers a variety of selections with unique flavors and presentation. Known for creative cuisine, Mintáhoe Catering & Events designs customized menus with the freshest local and organic ingredients.

## details, details

By choosing the Van Dusen Mansion, you will receive upgraded elegance for your dinner setting. The following items are complimentary with our full-service catering packages:

- ◆ Professional service staff with plated & buffet service
- ◆ Ivory table linens
- ◆ Ivory or black linen napkins
- ◆ Ivory or black cocktail napkins
- ◆ Appropriate china, glassware, and flatware
- ◆ Gold or silver charger plates
- ◆ Table accoutrements
- ◆ Votive candles
- ◆ Table coverings for food and beverage tables

## the handshake

To confirm your catering reservation, an accepted catering agreement and deposit is required. The catering agreement will outline a payment schedule, terms, and applicable food and beverage minimums. Appropriate taxes, delivery, and a 20% house fee will be added to your event. Please note the house fee is not a gratuity.

(V) VEGETARIAN | (GF) GLUTEN FREE | (Vg) VEGAN | (DF) DAIRY FREE

✦ VAN DUSEN SIGNATURE

\*please note *all menus and prices are subject to change. Some menu items may be seasonal and subject to market pricing.*

## catering personnel

Our professional and accommodating service staff are included with plated & buffet menus. Based on your event, there may be additional charges for the following:

- ◆ 35.00 per hour per Event Captain
- ◆ 30.00 per hour if a la carte staffing is required
- ◆ 100.00 per Performance Chef

## bar & beverages

Mintáhoe will arrange any bar and beverage service you desire. Please check with your Sales Consultant regarding our beverage packages and á la carte beverage arrangements.

## bells & whistles

We are happy to make recommendations or arrange for florals, music, entertainment, specialty linens or any additional rentals for your event.

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