



NICOLLET ISLAND PAVILION

WEDDINGS

40 POWER STREET MINNEAPOLIS, MN 55401

600 SEATED | 5,000+ COCKTAIL RECEPTION

AWARD-WINNING NICOLLET ISLAND PAVILION IS A PREMIER WEDDING VENUE IN THE HEART OF MINNEAPOLIS. ABLE TO ACCOMMODATE YEAR-ROUND EVENTS, THE EXPOSED BRICK WALLS AND TALL INDUSTRIAL CEILINGS PROVIDE AN OPEN ATMOSPHERE WITH UNIQUE CHARM AND CHARACTER. NESTLED ON THE MISSISSIPPI RIVERBANK, THE NICOLLET ISLAND PAVILION OFFERS ENDLESS PHOTO BACKDROPS INCLUDING THE MINNEAPOLIS BRIDGES AND SKYLINE.

BUILT IN 1893 AS WILLIAM BROTHERS BOILER WORKS, NICOLLET ISLAND PAVILION WAS ACQUIRED BY THE MINNEAPOLIS PARK BOARD IN 1976 AND EVENTUALLY RESTORED TO THE BEAUTIFUL EVENT SPACE YOU SEE TODAY.

ALL EVENTS ARE PROFESSIONALLY MANAGED BY AWARD-WINNING MINTAHOE CATERING & EVENTS TO ENSURE DELICIOUS CATERING AND SUPERB SERVICE.

NICOLLET ISLAND PAVILION

AMENITIES

INDOOR & OUTDOOR CEREMONY OPTIONS

HISTORIC CHARM + CHARACTER

GORGEOUS PHOTO BACKDROPS

THREE SEASON TENT

500+ SEATED CAPACITY

SEVERAL NEARBY HOTELS

CONVENIENT ON-SITE PARKING

EVENT TABLES & CHAIRS

PROFESSIONAL CATERING CONSULTATION

SLIDESHOW EQUIPMENT

LARGE DANCE FLOOR

LED DOWNLIGHTING

STAGING UNITS





NICOLLET ISLAND PAVILION

WEDDING PACKAGE

SEVEN HOURS OF EVENT TIME
THREE HOURS OF SETUP PRIOR TO EVENT
ONE HOUR AFTER FOR TEAR DOWN
PROFESSIONAL CATERING CONSULTATION
VENUE FLOORPLAN SETUP
EVENT TABLES & CHAIRS
TABLE LINENS

EVENT SECURITY
CONVENIENT ON-SITE PARKING (140 SPACES)
SLIDESHOW EQUIPMENT
LARGE DANCE FLOOR
CUSTOM LED DOWNLIGHTING
EVENT STAFF
CLEANING FEE

ADDITIONAL RENTAL HOURS AVAILABLE \$250 PER HOUR

Day	INCLUSIVE VENUE PACKAGE		FOOD & BEVERAGE MINIMUM	
	Peak	Off-Peak	Peak	Off-Peak
Monday - Thursday	\$4,400	\$4,400	\$3,300	\$3,300
Friday	\$8,200	\$5,500	\$10,500	\$8,200
Saturday	\$11,500	\$8,000	\$16,000	\$9,400
Sunday	\$5,400	\$4,200	\$6,500	\$6,500

EXCLUDES TAX & ADMINISTRATIVE FEES. SELECT DAYS/HOLIDAYS MAY VARY IN PRICING, PLEASE INQUIRE FOR DETAILS.

CEREMONY FEE:
MAY - OCTOBER \$750
NOVEMBER - APRIL \$250

STANDARD VENUE & CATERING CHARGES

HOUSE FEE | 24% CATERING CHARGE

INDUSTRY STANDARD HOUSE FEE RETAINED BY MINTAHOE CATERING & EVENTS COVERS THE NON-ITEMIZED COSTS OF PRODUCING YOUR EVENT AND ENSURES YOUR PLANNING PROCESS IS AS EASY AS POSSIBLE.

APPLICABLE TAXES | MINNEAPOLIS LIQUOR TAX + MINNESOTA SALES TAX



MINTAHOE.COM

NICOLLET ISLAND PAVILION

WEDDING FAQ'S

Q: WHAT IS INCLUDED WITH MINTAHOE'S MENU PRICING?

MANY CATERERS CHARGE VERY DIFFERENTLY FOR THEIR PRODUCTS AND SERVICES. WE LIKE TO KEEP IT SIMPLE AND STRESS-FREE WITH MENU PRICING THAT INCLUDES YOUR MENU, DINNERWARE, AND SERVICE WARE. SEE MENU FOR DETAILS.

Q: DO YOU PROVIDE DESSERT OR CAN WE BRING OUR OWN?

ABSOLUTELY! MINTAHOE HAS AN AWARD-WINNING PASTRY CHEF! CAKE THROUGH MINTAHOE, BUTTERCREAM COLLECTIONS OR FARINA BAKERY INCLUDES COMPLIMENTARY CAKE-CUTTING SERVICE. YOU ARE ALSO WELCOME TO HAVE OUTSOURCED DESSERT FROM A LICENSED BAKERY OF YOUR CHOICE. MINTAHOE WILL PROVIDE THE CAKE-CUTTING SERVICE, CHINA PLATES, STAINLESS FORKS AND COCKTAIL NAPKINS FOR \$2.50 PER GUEST.

Q: WE WANT TO DO A LATE NIGHT SNACK THROUGH OUR FAVORITE PIZZA PLACE. IS THAT ALLOWED?

YES! LATE NIGHT SNACKS MUST BE OUTSOURCED THROUGH MINTAHOE DIRECTLY AND THE ORDER IS SUBJECT TO A 25% UPCHARGE.

Q: WHEN DO I NEED TO FINALIZE MY MENU AND GUEST COUNT?

14 DAYS PRIOR TO YOUR EVENT.

Q: WHAT IS THE PROCESS FOR BOOKING A DATE?

WE NEED THE FOLLOWING FROM YOU TO CONFIRM SERVICES: SIGNED CONTRACT, SIGNED POLICIES, AND THE DEPOSIT SPECIFIED IN YOUR WEDDING PACKAGE.

Q: CAN WE HAVE OUR REHEARSAL AT NICOLLET ISLAND PAVILION?

POSSIBLY! IF THE VENUE IS AVAILABLE 30 DAYS FROM YOUR EVENT, YOU MAY SCHEDULE A REHEARSAL WITH YOUR SALES CONSULTANT.

Q: HOW DOES SECURITY WORK?

SECURITY IS REQUIRED AND CONTRACTED DIRECTLY THROUGH MINTAHOE. OUR SECURITY TEAM INCLUDES OFF-DUTY MINNEAPOLIS PARK BOARD OFFICERS WHO MONITOR THE GROUNDS, PARKING LOTS, AND INSIDE THE PAVILION. PRICING IS INCLUDED IN YOUR WEDDING PACKAGE.

Q: WHAT IS THE RENTAL TIME-FRAME?

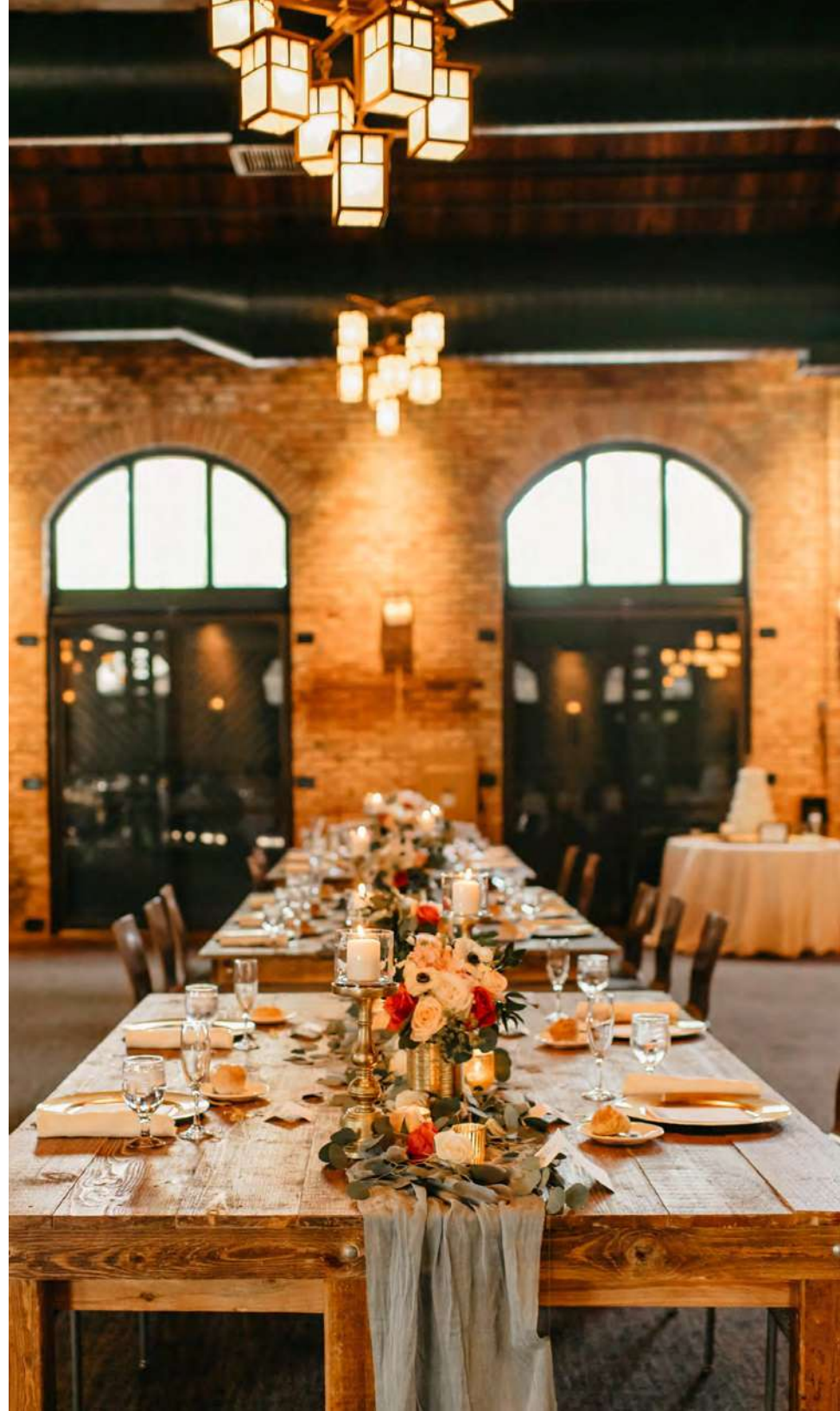
YOU MAY ACCESS NICOLLET ISLAND PAVILION THREE HOURS PRIOR TO YOUR CONTRACTED START TIME FOR SET-UP AND PHOTOS. EVENTS MUST END BY MIDNIGHT. ADDITIONAL SET-UP OR EVENT TIME MAY BE ADDED FOR AN ADDITIONAL COST OF \$250 PER HOUR.

Q: CAN WE LEAVE DECOR OVERNIGHT?

ALL PERSONAL DECOR AND RENTALS MUST BE REMOVED AT THE END OF THE NIGHT ON YOUR EVENT DAY. ANY EXCEPTIONS MUST BE APPROVED AND ARRANGED WITH YOUR SALES CONSULTANT.

Q: WE WANT DIFFERENT CHAIRS/TABLES/LINENS THAN WHAT YOU PROVIDE. HOW DOES THAT WORK?

YOU ARE MORE THAN WELCOME TO RENT ALTERNATIVE CHAIRS, TABLES, LINENS, ETC. THROUGH A VENDOR OF YOUR CHOOSING. WE DO REQUIRE ALL RENTALS TO BE CLEARED FROM THE PREMISE AT THE END OF THE NIGHT. ALL CEILING DECOR RENTALS MUST BE COORDINATED THROUGH YOUR SALES CONSULTANT.





SAMPLE TIMELINES

CEREMONY ON-SITE

(3 HRS VENUE ACCESS/GUEST ARRIVAL + 7 HRS EVENT TIME + 1 HR EVENT CLEARING)

2:00pm	FACILITY OPENS FOR SET-UP
4:30pm	GUEST ARRIVAL
5:00pm	CEREMONY BEGINS (est. 30 MINS)
5:30pm	COCKTAIL HOUR BEGINS
	BAR OPENS (TENT OR INSIDE)
	HORS D'OEUVRES
6:30pm	BAR CLOSES FOR RELOCATING & RESTOCKING
	GUESTS ARE INVITED TO BE SEATED FOR DINNER
6:45pm	WELCOME & BLESSING
6:50pm	SALADS SERVED
7:15pm	ENTRÉES SERVED
8:00pm	DESSERT & COFFEE SERVICE
8:15pm	DANCE BEGINS
10:00pm	LATE NIGHT SNACK BUFFET
11:30pm	BAR CLOSES
12:00am	EVENT CONCLUDES
	GUESTS DEPART
1:00am	EVENT PREMISE CLEAR

CEREMONY OFF-SITE

(3 HRS VENUE ACCESS/GUEST ARRIVAL + 7 HRS EVENT TIME + 1 HR EVENT)

2:00pm	FACILITY OPENS FOR SET-UP
	CEREMONY BEGINS OFF-SITE
5:00pm	COCKTAIL HOUR BEGINS
	BAR OPENS (TENT OR INSIDE)
	HORS D'OEUVRES
6:15pm	BAR CLOSES FOR RELOCATING & RESTOCKING
	GUESTS ARE INVITED TO BE SEATED FOR DINNER
6:30pm	WELCOME & BLESSING
6:35pm	SALADS SERVED
7:00pm	ENTRÉES SERVED
7:45pm	DESSERT & COFFEE SERVICE
8:00pm	DANCE BEGINS
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MINTAHOE

CATERING & EVENTS

MINTAHOE CATERING & EVENTS IS MINNESOTA'S LARGEST FAMILY-OWNED, FAMILY-OPERATED CATERING COMPANY!

WE BRING OUR CLIENT'S VISION TO LIFE THROUGH THOUGHTFULLY PREPARED CUISINE,
UNPARALLELED SERVICE AND A HOST OF DISTINCTIVE VENUES TO CHOOSE FROM!

WITH FULLY 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 CAN'T ACCOMPLISH FOR OUR CLIENTS, TOGETHER!

WE WOULD LOVE TO WORK WITH YOU, PLEASE TAKE A LOOK AT ALL WE HAVE TO OFFER AND LET'S START PLANNING!

OUR CLIENTS LOVE US





MINTAHOE

CATERING & EVENTS

FULL-SERVICE MENU 2022

WHO WE ARE

Long ago our Founder, Jim McMerty, envisioned a company that combined his culinary passion with his strong family values. The result became the creation of Minnesota's largest family-owned and family-operated catering company for over 30 years.

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) 3.75

CUCUMBER GUAC BITE spinach guacamole on a crisp cucumber topped with pico de gallo & corn tortilla strips (DF, GF, Vv) 4.00

BRUSCHETTA CROSTINI diced tomatoes, basil, olive oil & mozzarella mousse on an herb crostini, drizzled with balsamic glaze (V) 4.25

❶ BALSAMIC GLAZED PORTOBELLO CROSTINI with creamy garlic aioli, parmesan & fresh chives (V) 4.25

❶ BLEU BITE whipped bleu cheese mousse, sliced grapes drizzled with local honey & spiced pistachio in a phyllo cup (V) 4.50

SOUTHWESTERN BITES sweet corn tossed in cilantro & lime with black beans, avocado & red pepper in a phyllo cup (DF) (V) 4.50

❶ BACON WRAPPED GOAT CHEESE DATES drizzled with balsamic glaze (GF) 4.50

CAPRESE SKEWER heirloom grape tomatoes, marinated mozzarella, fresh basil & olives drizzled with balsamic glaze (V, GF) 4.75

PEAR, HONEY & BRIE CROSTINI sliced pears baked with cinnamon & Grand Marnier, drizzled with local honey, brie & cornflower garnish (V) 4.75

SALMON CREAM PUFFS light, airy cream puffs filled with smoked salmon mousse & fresh dill 4.75

PHYLLO WRAPPED ASIAGO ASPARAGUS roasted asparagus & asiago cheese in a flaky phyllo dough wrap with roasted tomato coulis (V) 4.75

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)	5.00
GRILLED SAMBAL SHRIMP CRISP	with sambal aioli, cucumber mango salsa & wasabi micro greens on a rice cracker (DF, GF)	5.50
CHILI-LIME FIESTA SPOON	seasoned pulled chicken, guacamole, mango salsa & micro greens on an edible corn spoon (DF)	6.00
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)	6.25
INTERNATIONAL SATAY	choice of: lemongrass ginger chicken (GF, DF), thai peanut chicken (DF) or asian beef teriyaki (DF) garnished with sesame seeds & fresh chives	6.50
🍷 MINI BEEF WELLINGTON	tender beef & mushroom wrapped in puff pastry served with a drizzle of our roasted red pepper horseradish mustard and fresh chives	6.50
CUCUMBER PLANKED SALMON	lox salmon with crème fraîche & fresh dill on a crisp cucumber plank (GF)	6.75
🍷 APPLEWOOD BACON WRAPPED SCALLOPS	with sesame seeds and your choice of teriyaki or lemongrass sauce (GF, DF)	7.25
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)	7.25
🍷 SMOKED BEEF TENDERLOIN CANAPÈ	smoked in-house with boursin cheese & chives on crostini	8.00
LOBSTER CEVICHE	citrus lime marinade with peppers, onions & micro greens, served on asian spoons (DF, GF)	9.75

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)

325.00

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)

325.00

M 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)

465.00

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)

325.00

M FARMERS MARKET DISPLAY

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

415.00

PEPPER CRUSTED BEEF TENDERLOIN

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

495.00

CLASSIC GULF SHRIMP COCKTAIL

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

525.00

COLD SMOKED HONEY GLAZED SALMON

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

480.00

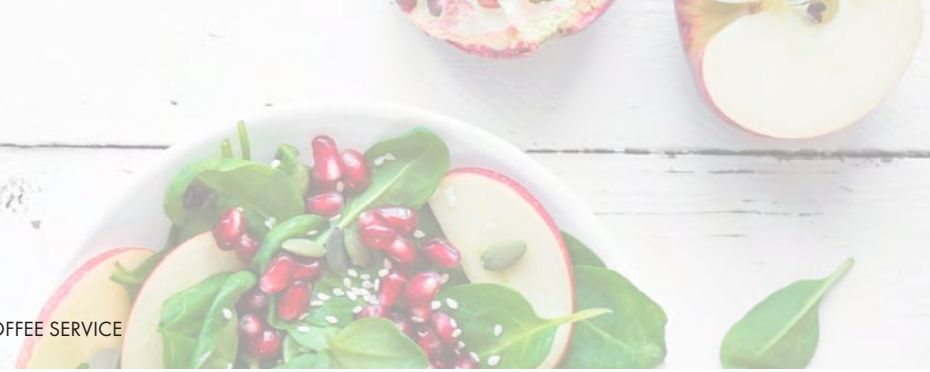
M CHEF'S GRAND TABLESCAPE

an assortment of thinly sliced capicola, salami, prosciutto, soppressata cheeses that include: cheddar, swiss, pepper jack, gouda, dill havarti & boursin 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

620.00

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, V)
- CLASSIC CAESAR SALAD crisp romaine, parmesan & croutons with a zesty caesar dressing
- SUNBURST SALAD organic greens, mandarin oranges and strawberries with choice of poppyseed (GF, V) or blackberry peppercorn dressing (GF, DF, V)
- 🍷 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 (DF, V)
- SPINACH SALAD fresh spinach, mandarin orange slices, fresh blackberries, sugared almonds with raspberry vinaigrette (GF, DF, V)

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 | 19.00 |
|--|--|--|---|--|-------|

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 (DF) served with seasoned rice pilaf & honey glazed baby carrots	41.25
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	41.25
🍷 CHICKEN ROULADE	chicken breast stuffed with wild rice & smoked gouda, topped with sherry mushroom sauce served with ancient grains & roasted candy corn	43.25
CHICKEN VERONIQUE	sautéed in rice flour with chandon sparkling wine sauce, topped with red grapes (GF) served with roasted red potatoes & garlic green beans	43.25
STUFFED LINGONBERRY WINGTIP CHICKEN	stuffed with current, spinach & marscapone topped with madiera lingonberry sauce served with parsley creamers and a mélange of green beans and carrots	44.25
CIDER-BRAISED PORK LOIN	tender, thick slices of pork loin with fuji apple demi-glaze (DF) served with sweet potato mash & spiced roasted beets	45.50
🍷 KOREAN BBQ SALMON	char-grilled, glazed & roasted with fresh lemon slice (DF) served with creamy gruyère potatoes & stir fry vegetables	47.75
BEEF SHORT RIBS	oven-braised beef short rib with sangria reduction (DF) served with roasted garlic and white cheddar mashed potatoes & roasted vegetables	51.75
CRUSTED WALLEYE	pecan or hazelnut, served with lemon & tartar (venue only) (GF, DF) served with campfire potatoes & mélange beans and carrots	51.75
NEW YORK STRIP STEAK	with caramelized onions & bleu cheese (venue only) served with roasted candied yams and chef's choice vegetable	52.25
BEEF TENDERLOIN	grilled and roasted to perfection with choice of: port wine reduction (DF), our bordelaise sauce (DF), or cherry madiera demi glaze. served with a twice baked potato & grilled asparagus	52.25
GRILLED CHILEAN SEA BASS	with wasabi ginger sauce or fresh pineapple pico de gallo & baked lemon slice (venue only) (DF) served with saffron rice & broccolini	58.75
🍷 CITY OF THE LAKES SIGNATURE DUET	bias cut beef tenderloin in a port wine reduction (DF) with our herb roasted wingtip chicken breast in a garlic herb sauce (GF, DF) served with yukon gold spears & caulilini	58.75



VEGETARIAN PLUS

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

VEGETARIAN PLUS

V CAJUN VEGAN JAMBALAYA	long grain rice with roasted peppers, tomatoes, vegetables, and vegan sausage (GF, DF, Vv)	35.00
MOROCCAN VEGETABLE TAGINE	carrots, potatoes, tomatoes, apricots, raisins & chickpeas combine to make this all star stew served with basmati rice & fresh cilantro (GF, Vv)	35.00
V BASIL PASTA RUSTICA	farfalle pasta tossed in pesto alfredo with sun-dried tomatoes, garlic & parmesan cheese (V)	36.25
EGGPLANT STACKER	zucchini, yellow squash, eggplant & cheese, layered with pomodoro sauce (GF, DF, V)	41.75
FIRE GRILLED VEGETABLE & RAINBOW QUINOA	stuffed pepper with red pepper pomodoro sauce with a side of seasonal vegetables (chef's choice) (Vv, DF, GF)	41.75
V BUTTERNUT SQUASH RAVIOLI	with dried cranberries, spinach & toasted walnuts in a brown butter sauce or marscapone sauce (V) served with seasonal vegetables	42.75
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 (Vv, DF, GF)	42.75

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

TUSCAN

FAMILY-STYLE 405.00

BUFFET STYLE 39.50

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

CLASSIC

FAMILY-STYLE 431.00

BUFFET STYLE 42.25

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

HEARTLAND

FAMILY-STYLE 478.00

BUFFET STYLE 46.75

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

SIGNATURE

FAMILY-STYLE 505.00

BUFFET STYLE 49.25

pear & bleu salad (GF)
bias cut beef tenderloin grilled and roasted to perfection
with choice of port wine reduction (DF) or our bordelaise sauce (DF)
asiago & spinach chicken roulade with port mustard cream sauce
baby red herb roasted potatoes (GF)
oven roasted asparagus (GF, DF)

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 12.50	(choice of 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 3.50 per person
M SMASHED-TINI STATION 13.25	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
M STREET TACO STATION 13.25	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 14.25	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 16.00	(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 16.25	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 16.25	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

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PERFORMANCE STATIONS

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

POKE BOWL STATION 19.25	(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
M SLIDER STATION 23.00	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 26.25	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 26.75	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	13.50
OLD FASHIONED HONEY GLAZED HAM	with a mustard trio	13.50
SLOW ROASTED PRIME RIB	with horseradish cream	17.25

MIX & MINGLE PACKAGE 53.50/PERSON

MINIMUM OF 100 GUESTS

PASSED HORS D'OEUVRES

SELECT THREE

bleu bites (V)

applewood bacon wrapped scallops (GF, DF)

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 (GF)(DF)(V)(Wv)

charcuterie board

crudite display (V)

korean barbecue salmon

cranberry chipotle sliced turkey breast

domestic cheese board (V)

mediterranean delight

roasted vegetables (V)

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 3.50 per person

PORTOBELLO GRILLE

garlic sautéed portobello with creamy garlic aioli, chives and parmesan cheese
on grilled sourdough | add beef tenderloin - add 3.50 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 UNLESS NOTED. PLATTER SERVES APPROXIMATELY 50

KETTLE CHIPS	served with french onion dip (V)	130.00
CHEF'S TRAIL MIX	chex mix, pretzels, dried bananas, raisins, dried apricots, M&M's & roasted peanuts (V)	130.00
CRISP HOUSE-MADE TORTILLA CHIPS	served with pineapple pico de gallo, guacamole & salsa (Vv)	170.00
MEATBALLS	your choice of swedish, smokey barbeque (DF) or italian marinara (DF)	185.00
CHICKEN WINGS	house dry rub, jamaican jerk, teriyaki, or buffalo served with bleu cheese, ranch dressing & celery sticks	190.00
PARMESAN ARTICHOKE DIP	served with garlic crostini & pita chips (V)	230.00
SIRLOIN SLIDERS	beef patties with mini brioche buns, cheese, pickles, ketchup, mustard, mayo & kettle chips	11.25 / person
CLASSIC CHICAGO DOGS	all beef dogs with poppyseed rolls, house made chili, sport peppers, onions, neon relish, tomato, mustard & pickle spears	11.25 / person
PIZZA	YOUR CHOICE OF:	24.00
	margarita (V)	per pizza
	buffalo chicken with bleu cheese & red onions	
	sausage	sausage, fresh mozzarella & red onions
	pepperoni	spinach, caramelized onions & fontina (V)
	three cheese (V)	hawaiian canadian bacon with pineapple & banana peppers
	GLUTEN FREE CRUST AVAILABLE UPON REQUEST	

DESSERTS

PRICED PER GUEST. PRICING BASED ON A MINIMUM OF 50 PER ITEM.

SIGNATURE DESSERTS

CANDIED BACON DONUTS

glazed donut holes filled with candied bacon and chocolate ganache 3.85

CHOCOLATE DIPPED FRUIT

strawberries, pineapple & bananas dipped in white, dark or milk chocolate (GF) 4.15

TULIP CUPS

dark & white chocolate tulip cups filled with tiramisu or chocolate tres leche 4.40

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 4.75

❶ FRENCH MACARONS

chocolate, red velvet, pistachio, raspberry, lemon, strawberry, vanilla bean or salted caramel (GF) 4.95

BROWNIE POPS

raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch & mocha 5.25

MINI PIES

mississippi mud, banana cream, key lime, s'mores, strawberry rhubarb or pecan pumpkin 5.25

❶ 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 5.75

TARTS & TARTLETS

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

TARTS	6.35
TARTLETS	2.75

❶ 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 9.00

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 10.50

CAKES + CUPCAKES

GOURMET CUPCAKES

4.75 PER CUPCAKE

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

GOURMET CHEESECAKE

5.50 PER PIECE

- white chocolate raspberry swirl cheesecake
- M** vanilla bean cheesecake with seasonal berries
- turtle cheesecake
- M** crème brûlée cheesecake
- tres leche

GOURMET CAKES

6.75 PER PIECE

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

CUSTOM CAKES + CUPCAKES

SELECT CAKE, ICING, AND FILLING

TIERED CAKES START AT 5.25 PER PIECE | CENTERPIECE CAKES START AT 42.00 PER CAKE

FULL SHEET CAKE (96 PIECES) 215.00 | HALF SHEET CAKE (48 PIECES) 132.00

CLASSIC CUPCAKES 3.75 EACH | MINIATURE CUPCAKES 2.75 EACH

CAKE

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

ICING

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

FILLING

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



CATERING DETAILS

INCLUSIONS

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

- professional menu planning
- black, ivory or white table linens
- black, ivory, white, or black linen napkins
- black 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

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