



MINTAHOE

CATERING & EVENTS

CATERING SAMPLE MENUS



A'BULAE

SAMPLE WEDDING RECEPTION MENU

PLATED DINNER

BUTLER PASSED HORS D'OEUVRES

Bacon Wrapped Goat Cheese Dates (GF)

drizzled with balsamic glaze

Raspberry Brie Bite (V)

fresh raspberry and Brie cheese in a phyllo cup, topped with raspberry jam

Cucumber Guac Bite (DF, GF, Vv)

spinach guacamole on a crisp cucumber topped with pico de gallo

PLATED DINNER

Butternut Squash Salad (DF, V)

artisan greens with diced butternut squash, fried onion, crumbled feta, toasted pecans, and dried cherries with a maple vinaigrette

Artisan Breads with Sweet Cream Butter Triangles

placed on lemon leaves and garnished with sea salt

GUEST CHOICE OF:

Chicken Veronique (GF)

sauteed in rice flour with Chandon sparkling wine sauce and topped with red grapes || served with lemon and brown sugar green topped carrots (GF, DF, Vv) and Parmesan Yukon gold spears

Beef Short Ribs (DF)

braised with a sangria reduction || served with lemon and brown sugar green topped carrots (GF, DF, Vv) and Parmesan Yukon gold spears

Basil Pasta Rustica (V)

farfalle pasta tossed in Alfredo pesto with sun-dried tomatoes, garlic, and Parmesan cheese || served with lemon and brown sugar green topped carrots (GF, DF, Vv) and Parmesan Yukon gold spears

AFTER DINNER

Tiered Cakes

*custom cakes are priced per serving and include your choice of flavor, icing and filling
decorative icing and tier arrangement options are available*

Freshly Brewed Regular & Decaffeinated Coffee

150 Guests	200 Guests	250 Guests
Food: \$6,729.50	Food: \$9,062.25	Food: \$11,432.25
Labor: \$2,535.00	Labor: \$3,035.00	Labor: \$3,535.00
22% Admin Fee: \$2,038.19	22% Admin Fee: \$2,661.40	22% Admin Fee: \$3,292.80
7.875% Tax: \$890.09	7.875% Tax: \$1,162.25	7.875% Tax: \$1,437.98
Total: \$12,192.78	Total: \$15,920.90	Total: \$19,698.03
Cost Per Guest: \$81	Cost Per Guest: \$80	Cost Per Guest: \$79

This estimate does not include bar. For a customized proposal, please contact your Mintahoe Sales Consultant.

SAMPLE WEDDING RECEPTION MENU

BUFFET DINNER

BUTLER PASSED HORS D'OEUVRES

Bacon Wrapped Goat Cheese Dates (GF)

drizzled with balsamic glaze

Raspberry Brie Bite (V)

fresh raspberry and Brie cheese in a phyllo cup, topped with raspberry jam

Cucumber Guac Bite (DF, GF, Vv)

spinach guacamole on a crisp cucumber topped with pico de gallo

BUFFET STYLE DINNER

House Salad (DF, V)

crisp Romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons, and balsamic vinaigrette

Artisan Breads with Sweet Cream Butter Triangles

placed on lemon leaves and garnished with sea salt

Tender Beef Bordelaise (DF)

served with Bordelaise sauce (GF, DF)

Boneless Breast of Chicken (GF, DF)

served with a roasted garlic herb sauce (GF, DF)

Chef's Roasted Vegetables (GF, DF)

White Cheddar & Garlic Mashed Potatoes (GF)

AFTER DINNER

Tiered Cakes

custom cakes are priced per serving and include your choice of flavor, icing and filling

decorative icing and tier arrangement options are available

Freshly Brewed Regular & Decaffeinated Coffee

150 Guests	200 Guests	250 Guests
Food: \$6,743.75	Food: \$9,081.25	Food: \$11,418.75
Labor: \$2,535.00	Labor: \$3,035.00	Labor: \$3,535.00
22% Admin Fee: \$2,041.33	22% Admin Fee: \$2,665.58	22% Admin Fee: \$3,289.83
7.875% Tax: \$891.46	7.875% Tax: \$1,164.07	7.875% Tax: \$1,436.69
Total: \$12,211.54	Total: \$15,945.90	Total: \$19,680.28
Cost Per Guest: \$81	Cost Per Guest: \$80	Cost Per Guest: \$79

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SAMPLE WEDDING RECEPTION MENU

FAMILY STYLE DINNER

BUTLER PASSED HORS D'OEUVRES

Bacon Wrapped Goat Cheese Dates (GF)
drizzled with balsamic glaze
 Raspberry Brie Bite (V)
fresh raspberry and Brie cheese in a phyllo cup, topped with raspberry jam
 Cucumber Guac Bite (DF, GF, Vv)
spinach guacamole on a crisp cucumber topped with pico de gallo

FAMILY STYLE DINNER

House Salad (DF, V)
crisp Romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons, and balsamic vinaigrette
 Artisan Breads with Sweet Cream Butter Triangles
placed on lemon leaves and garnished with sea salt

Tender Roast Beef (DF)
served with Bordelaise sauce (GF, DF)
 Boneless Breast of Chicken (GF, DF)
served with a roasted garlic herb sauce (GF, DF)
 Chef's Roasted Vegetables (GF, DF)
 White Cheddar & Garlic Mashed Potatoes (GF)

AFTER DINNER

Tiered Cakes
custom cakes are priced per serving and include your choice of flavor, icing and filling
decorative icing and tier arrangement options are available
 Freshly Brewed Regular & Decaffeinated Coffee

150 Guests	200 Guests	250 Guests
Food: \$6,893.75	Food: \$9,281.25	Food: \$11,668.75
Labor: \$2,535.00	Labor: \$3,035.00	Labor: \$3,535.00
22% Admin Fee: \$2,074.33	22% Admin Fee: \$2,709.58	22% Admin Fee: \$3,344.83
7.875% Tax: \$905.87	7.875% Tax: \$1,183.29	7.875% Tax: \$1,460.71
Total: \$12,408.95	Total: \$16,209.12	Total: \$20,009.29
Cost Per Guest: \$83	Cost Per Guest: \$81	Cost Per Guest: \$80

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