



MINTAHOE

CATERING & EVENTS





CATERING PREPARED WITH PASSION & IMAGINATION

#LOVEMINTAHOE

inclusions

MINTAHOE PROVIDES THE FOLLOWING ITEMS COMPLIMENTARY WITH FULL-SERVICE CATERING

- PROFESSIONAL MENU PLANNING
- IVORY OR WHITE TABLE LINENS
- IVORY, WHITE, OR BLACK LINEN NAPKINS
- BLACK COCKTAIL NAPKINS
- CATERING CLOTHS FOR SPECIALTY TABLES (GIFT, REGISTRATION, ETC)
- CHINA, GLASSWARE, FLATWARE
- TWO VOTIVES PER DINING TABLE - PENDING SITE RESTRICTIONS
- ONE VOTIVE PER COCKTAIL TABLE - PENDING SITE RESTRICTIONS

catering team

ENJOY MINTAHOE'S PROFESSIONAL AND ACCOMMODATING CATERING TEAM

- EVENT CAPTAIN 35.00 PER HOUR
- PROFESSIONAL EVENT STAFF \$10 PER GUEST
- 100.00 PER PERFORMANCE CHEF

dietary symbols

GF GLUTEN FREE • DF DAIRY FREE • V VEGETARIAN • Vv VEGAN

agreement

TO CONFIRM YOUR CATERING RESERVATION, A SIGNED CATERING AGREEMENT AND DEPOSIT ARE REQUIRED. TAXES, DELIVERY, AND A **STANDARD 20% HOUSE FEE** ARE ADDED TO ALL FULL-SERVICE EVENTS. MENU AND PRICING SUBJECT TO CHANGE.



PASSED HORS D'OEUVRES

bleu bite	BLEU CHEESE MOUSSE, GREEN GRAPE SLICES, HONEY AND SPICED PISTACHIO IN A PHYLLO CUP (V) 3.00
bruschetta	TOMATO, BASIL, AND FRESH MOZZARELLA WITH BALSAMIC ON A CROSTINI (V) 3.00
caprese skewer	GRAPE TOMATO, MARINATED MOZZARELLA, FRESH BASIL, AND BLACK OLIVE DRIZZLED WITH BALSAMIC (V, GF) 3.25
thai peanut chicken wonton	WITH SLICED ALMONDS, COCONUT, AND CILANTRO IN A CRISPY WONTON CUP (DF) 3.25
pear, honey, brie crostini	CINNAMON POACHED PEAR, HONEY, AND BRIE ON A CROSTINI (V) 3.25
spanakopita	LAYERS OF CLASSIC GREEK SPINACH AND FETA IN PHYLLO (V) 3.25
balsamic glazed portobello crostini	WITH CREAMY GARLIC AIOLI AND PARMESAN ON A CROSTINI (V) 3.50
stuffed mushroom	WITH TOMATO, ZUCCHINI, BELL PEPPERS, AND BASIL TOPPED WITH VEGAN PARMESAN (Vv) 3.25
smoked salmon cream puff	WITH A CREAMY DILL MOUSSE 3.75
smoked bacon turnover	CARAMELIZED ONION, BLEU CHEESE, AND SMOKED BACON IN PUFF PASTRY 3.50
phyllo wrapped asparagus	ROASTED ASPARAGUS & FETA IN FLAKY PHYLLO DOUGH (V) 3.50
grilled sambal shrimp crisp	WITH SAMBAL AIOLI AND CUCUMBER MANGO SALSA ON A RICE CRACKER (GF) 4.00
asian tuna mini cone	SOY AND GINGER SEARED TUNA WITH WASABI PUREE IN A SAVORY MINI CONE (DF) 4.00
guava & manchego empanada	WITH ACHIOTE CHILL-LIME DRIZZLE (V) 3.00
chorizo & jalapeno jack empanada	WITH ACHIOTE CHILL-LIME DRIZZLE 4.00
international satay	CHOOSE FROM THAI PEANUT CHICKEN (DF), TERIYAKI BEEF (DF) 4.00
chili-lime fiesta spoon	SEASONED PULLED CHICKEN, GUACAMOLE, MANGO SALSA ON AN EDIBLE SPOON WITH FRESH CILANTRO (DF) 4.00
mini beef wellington	TENDER BEEF AND MUSHROOM IN PUFF PASTRY SERVED WITH RED PEPPER HORSE RADISH MUSTARD 4.00
tenderloin bite	CHILLED MEDIUM-RARE BEEF TENDERLOIN WITH HORSE RADISH CREAM ON A CROSTINI WITH CHIVES 4.00
gravlax cucumber cup	CHILLED GRAVLAX IN A CUCUMBER CUP WITH DILL CREME FRAICHE (GF) 4.25
tequila shrimp shooter	TWO TAIL-ON SHRIMP WITH TEQUILA INFUSED SALSA AND CILANTRO IN A SALTED SHOT GLASS (GF, DF) 4.50
cucumber gazpacho shrimp shooter	TWO TAIL-ON SHRIMP WITH CUCUMBER GAZPACHO IN A CHILL-LIME SALTED SHOT GLASS (GF, DF) 4.50

HORS D'OEUVRES PLATTERS

50 SERVINGS PER PLATTER

artisan spreads	SELECT (3) SERVED WITH FLATBREADS, CROSTINIS, AND ARTISAN BREADS (V) 165.00 WHITE BEAN & KALAMATA (GF, DF) BLEU CHEESE WITH CANDIED PECANS (GF) HERBED LEMON CHEVRE (GF) SPICY SPINACH (GF) RED PEPPER HUMMUS (GF)
vegetable spring rolls	CARROTS, PEPPERS, CILANTRO, LETTUCE IN RICE PAPER WITH SWEET & SOUR SAUCE AND SPICY MUSTARD (V, DF) 165.00
spinach artichoke gratin	WITH FLATBREAD AND CROSTINIS (V) 210.00
seasonal fruit display	WITH PINEAPPLE, SLICED MELONS, SEASONAL FRESH BERRIES, AND SPECIALTY FRUITS (V, GF) 210.00
crudite display	HEIRLOOM VEGETABLES WITH CURRIED YOGURT, PARMESAN PEPPERCORN DIP, AND SUN-DRIED TOMATO AIOLI (V, GF) 210.00
roasted vegetables	ASPARAGUS, PORTOBELLO, RED ONION, RED BELL PEPPERS, ZUCCHINI, YELLOW SQUASH WITH LEMON AIOLI (V, GF) 250.00
domestic cheese board	CHEDDAR, SWISS, PEPPERJACK, GOUDA, MUENSTER, JARLSBURG, HAVARTI DILL, AND BOURSIN (V) 275.00
korean barbecue salmon	WITH SAUTÉED BOK CHOY, PEA PODS, GRILLED YELLOW AND RED PEPPERS (DF) 275.00
maple glazed turkey	SERVED WITH GARLIC AIOLI, DIJON MUSTARD, CRANBERRY CHUTNEY AND FRESH BAKERY ROLLS 275.00
balsamic & garlic flank steak	OVER COUSCOUS AND FETA SALAD WITH SOURDOUGH BAGUETTES 325.00
jack daniels peach pork loin	WITH BROWN SUGAR MUSTARD AND FRESH BAKERY ROLLS (DF) 275.00
classic shrimp cocktail	WITH ARUGULA, LEMON, LIME AND ORANGE SLICES (GF, DF) 325.00
gourmet cheese board	COTSWOLD, MANCHEGO, BRIE, DRUNKEN GOAT, ST. PETE'S BLUE WITH ASSORTED CRACKERS AND FLATBREADS (V) 350.00
pepper crusted beef tenderloin	WITH HORSERADISH CREAM, CARAMELIZED ONION MARMALADE, AND HERB FOCACCIA 450.00
shrimp & scallop ceviche	SHRIMP & SCALLOPS CURED IN LIME JUICE, JALAPENO, CILANTRO SERVED WITH TORTILLA CRISPS (GF) 425.00
charcuterie board	THINLY SLICED CAPPICOLA, PROSCIUTTO, SOPPRASATA, MORTADELLA, PEPPADEW PEPPERS, OLIVES, BALSAMIC CIPPOLINI ONIONS, HERBED RICOTTA, GRILLED ARTISAN BREADS, BREADSTICKS, AND FLATBREADS 350.00



PLATED DINNER SERVICE

entrées

city of the lakes signature duet	BIAS CUT BEEF TENDERLOIN IN PORT WINE REDUCTION (DF) WITH HERB ROASTED WINGTIP CHICKEN BREAST IN ROASTED GARLIC HERB SAUCE (GF, DF) 37.95
herb-roasted wingtip chicken breast	WITH YOUR CHOICE OF SAUCE 29.95 ROASTED GARLIC HERB SAUCE (GF, DF) CITRUS CHARDONNAY REDUCTION SHERRY MUSHROOM BLACK PEPPER CHERRY MADEIRA (GF, DF) SUN-DRIED TOMATO PESTO SAUCE
asiago & spinach chicken roulade	STUFFED WITH SPINACH, PINE NUTS, ROMANO & ASIAGO TOPPED WITH PORT MUSTARD CREAM SAUCE 32.95
apple riesling chicken roulade	STUFFED WITH PROSCIUTTO, SPINACH AND SWISS TOPPED WITH APPLE RIESLING GLAZE 32.95
wild rice & gouda chicken roulade	WITH A SHERRY CREAM SAUCE 32.95
lingonberry wingtip chicken breast	STUFFED WITH CURRANT, SPINACH, AND MASCARPONE TOPPED WITH MADEIRA LINGONBERRY SAUCE 30.95
beef short ribs	BRAISED WITH A SANGRIA REDUCTION 32.95
bias cut beef tenderloin	WITH YOUR CHOICE OF GREEN PEPPERCORN SAUCE, PORT WINE REDUCTION OR BORDELAISE 34.95
pistachio crusted grilled lamb chop	MARINATED IN PESTO SAUCE (DF) 29.95
thyme seared pork tenderloin	BRAISED WITH A PORT WINE REDUCTION (DF) 29.95
grilled sea bass	WITH A WASABI GINGER SAUCE (GF, DF) 33.95
korean barbecue salmon	OVER STEAMED BABY BOK CHOY (DF) 34.95
gorgonzola penne pasta	WITH ROASTED GRAPES, CRUMBLED BLEU CHEESE, WALNUTS, AND ITALIAN PARSLEY (V) 25.95
basil pasta rustica	FARFALLE PASTA TOSSED IN PESTO WITH SUN-DRIED TOMATOES, GARLIC, AND PARMESAN CHEESE (V) 25.95
butternut squash ravioli	SERVED WITH MASCARPONE SAGE CREAM AND VEGETABLE RATATOUILLE 25.95



PLATED DINNER SERVICE

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

starters

SELECT ONE

house salad	ORGANIC GREENS, DICED GREEN APPLES, SHREDDED CARROTS, GRAPE TOMATOES, AND CROUTONS WITH HOUSE VINAIGRETTE
pear & bleu salad	ORGANIC GREENS, SLICED PEARS, WALNUTS, AND CRUMBLIED BLEU CHEESE WITH CHAMPAGNE VINAIGRETTE (GF)
classic caesar salad	CRISP ROMAINE WEDGE, PARMESAN, AND HOUSEMADE CROUTONS WITH CAESAR DRESSING
sunburst salad	ORGANIC GREENS, MANDARIN ORANGES, AND STRAWBERRY SLICES WITH POPPYSEED DRESSING (GF)
cherry & mozzarella salad	ORGANIC GREENS, CHERRIES, BASIL, AND MOZZARELLA WITH CHERRY BASIL VINAIGRETTE (GF)
roasted beet & goat cheese salad	ORGANIC GREENS, ROASTED BEETS, SPICED PEPITOS, AND GOAT CHEESE WITH SHERRY VINAIGRETTE (GF)

sides

SELECT TWO

LEMON BROWN SUGAR GREEN TOPPED CARROTS (GF, DF)	WHITE CHEDDAR & GARLIC MASHED POTATOES (GF)
OVEN ROASTED ASPARAGUS (GF, DF)	GORGONZOLA ROASTED BABY REDS (GF)
HARICOT VERTS & TOASTED ALMONDS (GF, DF)	GARLIC & ROSEMARY RED POTATO QUARTERS (GF, DF)
CHEF'S ROASTED VEGETABLES (GF, DF)	OVEN ROASTED YUKON GOLD SPEARS WITH PARMESAN (GF)
BLACKENED BRUSSELS SPROUTS WITH PARMESAN (GF)	ROASTED MAPLE GLAZED SWEET POTATO WEDGES (GF, DF)
	MINNESOTA WILD RICE PILAF (GF, DF)

children

AGES TEN AND UNDER

SERVED WITH BABY CARROTS,
FRESH GRAPES, AND MILK

CRISPY CHICKEN STRIPS 17.50	MAC & CHEESE 17.50	MINI CHEESE PIZZA (M) 17.50	HOT DOG 17.50
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FAMILY-STYLE & BUFFETS

FAMILY-STYLE & BUFFETS INCLUDES ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

classic

34.95

HOUSE SALAD
TENDER ROAST BEEF WITH BORDELAISE
HERB-ROASTED WINGTIP CHICKEN BREAST WITH ROASTED GARLIC HERB SAUCE GF
CHEF'S ROASTED VEGETABLES
WHITE CHEDDAR & GARLIC MASHED POTATOES

tuscan

38.95

CLASSIC CAESAR SALAD
CHICKEN PICCATA GF
MOSTACCIOLI MARINARA V
CHEF'S ROASTED VEGETABLES GF, DF
GARLIC BREAD STICKS

heartland

42.95

SUNBURST SALAD
BEEF SHORT RIBS BRAISED WITH SANGRIA REDUCTION DF
HERB-ROASTED WINGTIP CHICKEN BREAST WITH SHERRY MUSHROOM SAUCE GF
PARMESAN YUKON GOLD SPEARS GF
LEMON BROWN SUGAR GREEN TOPPED CARROTS GF, DF

signature

47.95

PEAR & BLEU SALAD
BIAS CUT BEEF TENDERLOIN DF
ASIAGO & SPINACH CHICKEN ROULADE
GORGONZOLA ROASTED BABY REDS GF
OVEN ROASTED ASPARAGUS GF, DF

CELEBRATION PACKAGE 47.95

passed hors d'oeuvres

SELECT THREE

BLEU BITES (V)

ASIAN TUNA MINI CONES

TEQUILA SHRIMP SHOOTERS

CHILILIME FIESTA SPOONS

PEAR, HONEY, BRIE CROSTINIS (V, GF)

BALSAMIC GLAZED PORTOBELLO CROSTINIS (V)

hors d'oeuvres platters

SELECT THREE

CRUDITE DISPLAY (V)

ROASTED VEGETABLES (V)

FRESH FRUIT DISPLAY (V)

GOURMET CHEESE BOARD (V)

CHARCUTERIE BOARD

ARTISAN SPREADS (V)

CLASSIC SHRIMP COCKTAIL

KOREAN BARBECUE SALMON

JACK DANIELS PEACH PORK LOIN

performance stations

SELECT TWO

bitty burger bar

MINI SLIDERS SERVED HOT-OFF-THE-GRIDDLE WITH PETIT ROLLS, BURGER TOPPINGS, AND KETTLE CHIPS

noodle bowls

CHEF PREPARED PASTA WITH HOUSEMADE SAUCES, FRESH PARMESAN, CRACKED BLACK PEPPER, AND ARTISAN BREADS

portobello grille

GARLIC SAUTEED PORTOBELLOS WITH CREAMY GARLIC AIOLI AND PARMESAN CHEESE ON GRILLED SOURDOUGH

smashed-tini station

CREATE A MASHED POTATO MARTINI WITH SMASHED POTATOES AND CHEF PREPARED TOPPINGS

pot sticker station

FRESH POT STICKERS SERVED WITH CHEF PREPARED VEGETABLE FRIED RICE, ASIAN SLAW, AND SEASONED SOY SAUCE

STATIONS

performance stations

MINIMUM OF 100 GUESTS

bitty burger bar	MINI SLIDERS SERVED HOT-OFF-THE-GRIDDLE WITH PETIT ROLLS, BURGER TOPPINGS, AND KETTLE CHIPS 7.95
painted palate station	COLORFUL SAVORY SAUCES WITH FRESHLY GRILLED BEEF TENDERLOIN AND SEARED SCALLOPS 10.95
grilled skewers station	MARINATED SKEWERS SERVED HOT-OFF-THE-GRILL WITH SAVORY SAUCES AND ACCOMPANIMENTS 9.25
noodle bowls	CHEF PREPARED PASTA WITH HOUSEMADE SAUCES, FRESH PARMESAN, CRACKED BLACK PEPPER, AND ARTISAN BREADS 12.95
salad bar	CREATE A SIGNATURE SALAD AND ADD CHEF PREPARED CHICKEN, STEAK, OR SHRIMP 6.95
smashed-tini station	CREATE A MASHED POTATO MARTINI WITH SMASHED POTATOES AND CHEF PREPARED TOPPINGS 6.95
portobello grille	GARLIC SAUTEED PORTOBELLOS WITH CREAMY GARLIC AIOLI AND PARMESAN CHEESE ON GRILLED SOURDOUGH 5.25
pot sticker station	FRESH POT STICKERS SERVED WITH CHEF PREPARED VEGETABLE FRIED RICE, ASIAN SLAW, AND SEASONED SOY SAUCE 6.95

carving stations

roasted herbed turkey breast	WITH GARLIC AIOLI, CRANBERRY CHUTNEY, AND FRESH BAKERY ROLLS 7.25
pepper crusted beef tenderloin	WITH HORSERADISH CREAM, AND FRESH BAKERY ROLLS (GF) 10.95
burgundy mushroombaron of beef	WITH AU JUS, HORSERADISH CREAM, AND FRESH BAKERY ROLLS (GF) 8.25
old fashioned honey glazed ham	WITH A MUSTARD TRIO AND FRESH BAKERY ROLLS 7.25
baron of beef	WITH BURGUNDY MUSHROOM SAUTE, AU JUS, HORSERADISH CREAM AND FRESH BAKERY ROLLS 8.50

PRELUDES & LATE NIGHT

preludes

afternoon garden	CUBED CHEESES, ARTISAN CRACKERS, SEASONAL FRUIT, FRESH VEGETABLES, AND BUTTERMILK RANCH 9.50		
energizer	SEASONAL FRUIT, ASSORTED ENERGY BARS, AND CHOCOLATE DRIZZLED RICE KRISPIE TREATS 8.25		
sweet & salty bar	9.50 (CHOOSE SIX)		
	TRAIL MIX	MIXED NUTS	CHOCOLATE CARAMEL SEA SALT COOKIES
	TURTLE BROWNIE BITES	CHOCOLATE DIPPED BACON	YOGURT PRETZELS
	DIPPED PRETZEL RODS	MALTED MILK BALLS	MINI PEANUT BUTTER CUPS
	CHOCOLATE DIPPED RUFFLES	SALTED NUT ROLL BARS	CHOCOLATE COVERED RAISINS

late night

walking tacos	SEASONED BEEF, SHREDDED CHEESE, LETTUCE, TOMATO, SALSA, SOUR CREAM, AND BAGS OF FRITOS AND DORITOS 8.00		
classic chicago dogs	ALL BEEF HOT DOGS WITH POPPYSEED ROLLS, HOUSEMADE CHILI, PICKLE SPEARS, ONIONS, SPORT PEPPERS, TOMATO SLICES, RELISH, AND MUSTARD 7.25		
sirloin sliders	WITH PETIT ROLLS, CHEDDAR CHEESE, KETCHUP, MUSTARD, MAYONNAISE, PICKLES, AND KETTLE CHIPS 6.75		
flatbread pizzas	18.25 (8 SERVINGS EACH)		
	MARGHERITA	BUFFALO CHICKEN, BLEU CHEESE & RED ONION	
	TRADITIONAL PEPPERONI	SAUSAGE, FRESH MOZZARELLA, RED ONION & PORTOBELLO	
	THREE CHEESE	SPINACH, CARAMELIZED ONION & FONTINA	
meatballs	SWEDISH, SMOKEHOUSE BARBECUE, OR ITALIAN MARINARA 140.00 (50 SERVINGS)		
chicken drummies	SWEET CHILI GLAZE, BUFFALO, OR TERIYAKI 140.00 (50 SERVINGS)		

DESSERTS + CAKES

signature desserts

petit sweets bar	ASSORTMENT OF DIPPED FRUIT, TARTLETS, FRENCH MACARONS, MINI SWEET CAKES, ECLAIRS, CANNOLIS, MOUSSE FILLED CREAM PUFFS, AND PETIT CHOCOLATE CUPS 9.25
shortcake bar	FUDGE BROWNIES, ANGEL FOOD CAKE, SHORTCAKE AND POUND CAKE, SLICED STRAWBERRIES, RASPBERRIES, BLACKBERRIES AND BLUEBERRIES, TROPICAL FRUIT, BOUNCEBERRY, CARAMEL, CHOCOLATE SAUCE, WHITE CHOCOLATE SHAVINGS, TOASTED COCONUT AND VANILLA BEAN WHIPPED CREAM 7.50
chocolate dipped fruit	STRAWBERRIES, PINEAPPLE, RASPBERRIES, AND BANANA DIPPED IN WHITE, DARK OR MILK CHOCOLATE (GF) 2.75
french macarons	CHOCOLATE, CHAMPAGNE, PISTACHIO, RASPBERRY, LEMON, STRAWBERRY, VANILLA BEAN (GF) 4.00
brownie pops	RASPBERRY, GRASSHOPPER, CREAM CHEESE, SALTED CARAMEL, DOUBLE CHOCOLATE CRUNCH, PEANUT BUTTER, AND BUTTERSCOTCH CRUNCH 4.25
mini pies	MISSISSIPPI MUD, BANANA CREAM, KEY LIME, S'MORES, AND STRAWBERRY RHUBARB 4.25
mini sweet shooters	OREO CHEESECAKE, BANANA CREAM PIE, STRAWBERRY SHORTCAKE, KEY LIME PIE, BROOKLYN BLACKOUT, DEVIL'S FOOD RASPBERRY, PUMPKIN CRÈME BRULÉE, CHOCOLATE PEANUT BUTTER CUP, PEANUT BUTTER & JELLY 4.75
tarts & tartlets	PEANUT BUTTER TRUFFLE, SEASONAL FRUIT, ORANGE DREAMSICLE, KEY LIME, CHOCOLATE CARAMEL PECAN, RASPBERRY VANILLA CREAM, BANANA RUM FUDGE, LEMON CHEESECAKE TARTS 5.50 TARTLETS 2.00
candied bacon donut sliders	GLAZED DONUT HOLE SLIDER WITH CANDIED BACON AND CHOCOLATE GANACHE 2.75
mini cones	SWEET MINI CONES FILLED WITH YOUR CHOICE OF FILLING 4.50
tulip cups	EDIBLE TULIP CUP FILLED WITH YOUR CHOICE OF FILLING 3.50
dessert pails	MINI ACRYLIC DESSERT PAILS FILLED WITH YOUR CHOICE OF DESSERT PARFAIT 5.25
gourmet cookies & bars	RASPBERRY WHITE CHOCOLATE BITES, LEMON MELTAWAYS, LIME CORNMEAL, SALTED DARK CHOCOLATE SABLES, APRICOT MEDALS, PALMIERS, CHAI SNICKERDOODLES, HONEY PECAN TOFFEE BITES, STRAWBERRY THYME SHORTBREAD, COCONUT MACAROONS 4.00

DESSERTS + CAKES

cakes

6.25 PER PIECE

DOUBLE CHOCOLATE RASPBERRY TORTE
LEMON ALMOND POLENTA CAKE (GF, DF)
ESPRESSO WITH CAPPUCCINO CREAM TORTE
ITALIAN CREAM CAKE
RASPBERRY CHAMPAGNE

FRESH STRAWBERRIES AND CREAM
TIRAMISU TORTE
FLOURLESS CHOCOLATE TRUFFLE TORTE WITH TRIPLEBERRY SAUCE (GF)
DEVIL'S FOOD WITH CARAMEL BUTTERCREAM AND TOFFEE PIECES
CARROT CAKE WITH CREAM CHEESE FROSTING

cheesecake

4.75 PER PIECE

WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE
VANILLA BEAN CHEESECAKE WITH SEASONAL BERRIES

TURTLE CHEESECAKE
CRÈME BRULÉE CHEESECAKE

cupcakes

3.75 PER CUPCAKE

S'MORE
MOJITO
CRÈME BRULÉE

BOSTON CREAM PIE
CHOCOLATE DAZE
STRAWBERRY MALT

PEANUT BUTTER DULCE DE LECHE
BLACKBERRY LEMON (GF)
PASSION FRUIT

specialty cakes + cupcakes

SELECT CAKE, ICING, AND FILLING

TIERED CAKES START AT 4.50 PER PIECE | CENTERPIECE CAKES START AT 35.00 PER CAKE

FULL SHEETCAKE (96 PIECES) 175.00 | HALF SHEETCAKE (48 PIECES) 105.00

STANDARD CUPCAKES 3.00 EACH | MINIATURE CUPCAKES 2.00 EACH

cake

CARROT
WHITE
CHOCOLATE
DEVIL'S FOOD
STRAWBERRY 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
PISTACHIO MOUSSE
LEMON CURD
CHOCOLATE GANACHE
VANILLA PASTRY CREAM
RASPBERRY MARMALADE

PASSION FRUIT MOUSSE
FRESH FRUIT
CANNOLI CREAM
MOCHA MASCARPONE
KEY LIME

MINTAHOE CATERING & EVENTS | hors d'oeuvres





MINTAHOE CATERING & EVENTS | stations & late night



