



SUMMIT  
RECEPTION HOUSE  
MANOR





# MINTAHOE

CATERING & EVENTS

## CATERING DETAILS

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### 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 LED VOTIVES PER DINING TABLE
- ONE LED VOTIVE PER COCKTAIL TABLE

### 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 BAR + LIBATIONS MENU FOR DETAILS.

### dietary symbols

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

MINTAHOE TAKES ALL NECESSARY PRECAUTIONS TO PREPARE MEALS FOR GUESTS WITH 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 A STANDARD 20% HOUSE FEE** ARE ADDED TO ALL FULL-SERVICE EVENTS.

MENU AND PRICING SUBJECT TO CHANGE.





# PASSED HORS D'OEUVRES

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

# HORS D'OEUVRES PLATTERS

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50 SERVINGS PER PLATTER

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



# BUFFETS

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BUFFETS INCLUDE ARTISAN BREADS WITH SWEET CREAM BUTTER, FRESH BREWED COFFEE SERVICE, INFUSED WATER, AND PRE-SET ICE WATER

## classic

HOUSE SALAD  
TENDER ROAST BEEF WITH BORDELAISE  
BONELESS BREAST OF CHICKEN WITH ROASTED GARLIC HERB SAUCE GF  
CHEF'S ROASTED VEGETABLES GF, DF  
WHITE CHEDDAR & GARLIC MASHED POTATOES

## tuscan

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

## heartland

SUNBURST SALAD GF  
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

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



# CELEBRATION PACKAGE

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MINIMUM OF 100 GUESTS

## passed hors d'oeuvres

SELECT THREE

BLEU BITES (V)

GRILLED SAMBAL SHRIMP CRISP (GF)

PEAR, HONEY, BRIE CROSTINIS (V, GF)

ASIAN TUNA MINI CONES

CHILILIME FIESTA SPOONS

BALSAMIC GLAZED PORTOBELLO CROSTINIS (V)

## hors d'oeuvres platters

SELECT THREE

CRUDITE DISPLAY (V)

DOMESTIC CHEESE BOARD (V)

CLASSIC SHRIMP COCKTAIL

ROASTED VEGETABLES (V)

CHARCUTERIE BOARD

KOREAN BARBECUE SALMON

FRESH FRUIT DISPLAY (V)

ARTISAN SPREADS (V)

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 TOPPINGS

pot sticker station

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



# PRELUDES & LATE NIGHT

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## preludes

afternoon garden	CUBED CHEESES, ARTISAN CRACKERS, SEASONAL FRUIT, FRESH VEGETABLES, AND BUTTERMILK RANCH		
energizer	SEASONAL FRUIT, ASSORTED ENERGY BARS, AND CHOCOLATE DRIZZLED RICE KRISPIE TREATS		
sweet & salty bar	SELECT (6) SWEET & SALTY SNACKS		
	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		
classic chicago dogs	ALL BEEF HOT DOGS WITH POPPYSEED ROLLS, HOUSEMADE CHILI, PICKLE SPEARS, ONIONS, SPORT PEPPERS, TOMATO SLICES, RELISH, AND MUSTARD		
sirloin sliders	WITH PETIT ROLLS, CHEDDAR CHEESE, KETCHUP, MUSTARD, MAYONNAISE, PICKLES, AND KETTLE CHIPS		
chicken & waffle cones	CRISPY CHICKEN TENDERS SERVED IN SWEET WAFFLE CONES WITH CREAMY COLESLAW, CRUMBLLED BACON, CANDIED PECANS, AND MAPLE SYRUP		
flatbread pizzas	{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 (50 SERVINGS)		
chicken drummies	SWEET CHILI GLAZE, BUFFALO, OR TERIYAKI (50 SERVINGS)		



# DESSERTS + CAKES

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## signature desserts

petit sweets bar	MAY INCLUDE ASSORTMENT OF DIPPED FRUIT, TARTLETS, FRENCH MACARONS, MINI SWEET CAKES, ECLAIRS, CANNOLIS, MOUSSE FILLED CREAM PUFFS, AND PETIT CHOCOLATE CUPS
shortcake bar	FUDGE BROWNIES, ANGEL FOOD CAKE, SHORTCAKE AND POUND CAKE, SLICED STRAWBERRIES, RASPBERRIES, BLACKBERRIES AND BLUEBERRIES, BOUNCEBERRY, CARAMEL SAUCE, CHOCOLATE SAUCE, WHITE CHOCOLATE SHAVINGS, TOASTED COCONUT AND VANILLA BEAN WHIPPED CREAM
chocolate dipped fruit	STRAWBERRIES, PINEAPPLE, AND BANANA DIPPED IN WHITE, DARK OR MILK CHOCOLATE (GF)
french macarons	CHOCOLATE, CHAMPAGNE, PISTACHIO, RASPBERRY, LEMON, STRAWBERRY VANILLA BEAN, OR SALTED CARAMEL (GF)
brownie pops	RASPBERRY, GRASSHOPPER, CREAM CHEESE, SALTED CARAMEL, DOUBLE CHOCOLATE CRUNCH, PEANUT BUTTER, AND RED VELVET
mini pies	MISSISSIPPI MUD, BANANA CREAM, KEY LIME, S'MORES, AND STRAWBERRY RHUBARB
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
tarts & tartlets	PEANUT BUTTER TRUFFLE, SEASONAL FRUIT, ORANGE DREAMSICLE, KEY LIME, CHOCOLATE CARAMEL PECAN, RASPBERRY VANILLA CREAM, BANANA RUM FUDGE, LEMON CHEESECAKE
candied bacon donuts	GLAZED DONUT HOLES FILLED WITH CANDIED BACON AND CHOCOLATE GANACHE
chocolate mini cones	SALTED CARAMEL POPCORN OR CHERRY BLOSSOM
tulip cups	DARK AND WHITE CHOCOLATE TULIP CUPS INCLUDING PISTACHIO PARFAIT OR CAFE AU LAIT
dessert pails	SMALL STAINLESS PAILS INCLUDING STRAWBERRY CHAMPAGNE PARFAIT AND LIME CURD MANGO VERRINE
gourmet cookies & bars	MAY INCLUDE 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



# DESSERTS + CAKES

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## gourmet cakes

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

## gourmet cheesecake

WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE  
VANILLA BEAN CHEESECAKE WITH SEASONAL BERRIES

TURTLE CHEESECAKE  
CRÈME BRULÉE CHEESECAKE

## gourmet cupcakes

S'MORE  
MOJITO  
CRÈME BRULÉE

BOSTON CREAM PIE  
CHOCOLATE DAZE  
STRAWBERRY MALT

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

## custom cakes + cupcakes

TIERED CAKES | CENTERPIECE CAKES  
FULL SHEET CAKE (96 PIECES) | HALF SHEET CAKE (48 PIECES)  
STANDARD CUPCAKES | MINIATURE CUPCAKES

### cake

CARROT	SPICE
WHITE	BANANA
CHOCOLATE	MARBLE
DEVIL'S FOOD	RED VELVET
STRAWBERRY CHIFFON	ALMOND
LEMON POPPYSEED	COCONUT
GERMAN CHOCOLATE	PINK CHAMPAGNE

### icing

VANILLA BUTTERCREAM  
CHOCOLATE BUTTERCREAM  
WHITE CHOCOLATE BUTTERCREAM  
CREAM CHEESE FROSTING  
CHOCOLATE GANACHE  
WHITE CHOCOLATE FONDANT  
DARK CHOCOLATE FONDANT

### filling

CHOCOLATE MOUSSE	PASSION FRUIT MOUSSE
RASPBERRY MOUSSE	FRESH FRUIT
PISTACHIO MOUSSE	CANNOU CREAM
LEMON CURD	MOCHA MASCARPONE
CHOCOLATE GANACHE	KEY LIME
VANILLA PASTRY CREAM	
RASPBERRY MARMALADE	

