



MINTAHOE

CATERING & EVENTS





MINTAHOE

CATERING & EVENTS

CATERING DETAILS

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. 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

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

PRICED PER PIECE

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

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 board	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



PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE 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)		
herb-roasted wingtip chicken breast	WITH YOUR CHOICE OF SAUCE ROASTED GARLIC HERB SAUCE (GF, DF) BLACK PEPPER CHERRY MADEIRA (DF)	CITRUS CHARDONNAY REDUCTION (GF) SUN-DRIED TOMATO PESTO SAUCE	SHERRY MUSHROOM
asiago & spinach chicken roulade	STUFFED WITH SPINACH, PINE NUTS, ROMANO & ASIAGO TOPPED WITH PORT MUSTARD CREAM SAUCE		
apple riesling chicken roulade	STUFFED WITH PROSCIUTTO, SPINACH AND SWISS TOPPED WITH APPLE RIESLING GLAZE		
wild rice & gouda chicken roulade	STUFFED WITH WILD RICE AND GOUDA TOPPED WITH A SHERRY MUSHROOM CREAM SAUCE		
stuffed lingonberry wingtip chicken breast	STUFFED WITH CURRANT, SPINACH, AND MASCARPONE TOPPED WITH MADEIRA LINGONBERRY SAUCE		
beef short ribs	BRAISED WITH A SANGRIA REDUCTION (DF)		
bias cut beef tenderloin	WITH YOUR CHOICE OF GREEN PEPPERCORN SAUCE (DF), PORT WINE REDUCTION (DF), OR BORDELAISE (DF)		
pistachio crusted grilled lamb chop	MARINATED IN PESTO SAUCE (GF)		
thyme seared pork loin	WITH A RED PEPPER MANGO SALSA (GF, DF)		
grilled sea bass	WITH A WASABI GINGER SAUCE (DF)		
korean barbecue salmon	OVER STEAMED BABY BOK CHOY (DF)		
gorgonzola penne pasta	WITH ROASTED GRAPES, CRUMBLIED BLEU CHEESE, WALNUTS, AND ITALIAN PARSLEY (V)		
basil pasta rustica	FARFALLE PASTA TOSSED IN PESTO WITH SUN-DRIED TOMATOES, GARLIC, AND PARMESAN CHEESE (V)		
butternut squash ravioli	SERVED WITH MASCARPONE SAGE CREAM AND VEGETABLE RATATOUILLE (V)		



PLATED DINNER 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 CRUMBLED 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)	PARMESAN YUKON GOLD SPEARS (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	MAC & CHEESE (V)	MINI CHEESE PIZZA (V)	HOT DOG
-----------------------	------------------	-----------------------	---------



FAMILY-STYLE & BUFFETS

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

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

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



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
painted palate station	COLORFUL SAVORY SAUCES WITH FRESHLY GRILLED BEEF TENDERLOIN AND SEARED SCALLOPS
grilled skewers station	MARINATED SKEWERS SERVED HOT-OFF-THE-GRILL WITH SAVORY SAUCES AND ACCOMPANIMENTS
noodle bowls	CHEF PREPARED PASTA WITH HOUSEMADE SAUCES, FRESH PARMESAN, CRACKED BLACK PEPPER, AND ARTISAN BREADS
salad bar	CREATE A SIGNATURE SALAD. ADD A CHEF TO PREPARE CHICKEN, STEAK, OR SHRIMP
smashed-tini station	CREATE A MASHED POTATO MARTINI WITH SMASHED POTATOES AND A VARIETY OF TOPPINGS
portobello grille	GARLIC SAUTEED PORTOBELLOS WITH CREAMY GARLIC AIOLI AND PARMESAN CHEESE ON GRILLED SOURDOUGH
pot sticker station	FRESH POT STICKERS SERVED WITH CHEF PREPARED VEGETABLE FRIED RICE, ASIAN SLAW, AND SEASONED SOY SAUCE
sushi bar	SUSHI EXPERIENCE INCLUDING MAKI & NIGIRI SUSHI

carving stations

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



PRELUDES & LATE NIGHT

PRICED PER GUEST

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

PRICED PER GUEST

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

gourmet cakes

PRICED 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

gourmet cheesecake

PRICED PER PIECE

WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE
VANILLA BEAN CHEESECAKE WITH SEASONAL BERRIES

TURTLE CHEESECAKE
CRÈME BRULÉE CHEESECAKE

gourmet cupcakes

PRICED PER CUPCAKE

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

SELECT CAKE, ICING, AND FILLING

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	CANNOLI CREAM
LEMON CURD	MOCHA MASCARPONE
CHOCOLATE GANACHE	KEY LIME
VANILLA PASTRY CREAM	
RASPBERRY MARMALADE	

