



Leopold's
MISSISSIPPI
GARDENS
EVENT CENTER



CATERING DETAILS

inclusions

MINTAHOE PROVIDES THE FOLLOWING ITEMS COMPLIMENTARY WITH FULL-SERVICE CATERING

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

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)
 carpaccio	SERVED ON A GOURMET CRACKER WITH RED ONION, CAPERS, AND HORSERADISH CREME
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)
 bacon wrapped sea scallop	WITH TERIYAKI SAUCE (V)
chorizo & jalapeno jack empanada	WITH ACHIOTE CHILILIME 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 HORSERADISH MUSTARD
tenderloin bite	CHILLED MEDIUM-RARE BEEF TENDERLOIN WITH HORSERADISH 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 CHILILIME 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

 leopard's signature duet	FILET MIGNON WITH A PORT WINE REDUCTION ALONGSIDE STEELHEAD TROUT WITH DILLED LEMON CAPER SAUCE
herb-roasted wingtip chicken breast	WITH YOUR CHOICE OF SAUCE ROASTED GARLIC HERB SAUCE (GF, DF) CITRUS CHARDONNAY REDUCTION (GF) SHERRY MUSHROOM BLACK PEPPER CHERRY MADEIRA (DF) SUN-DRIED TOMATO PESTO SAUCE
asiago & spinach chicken roulade	STUFFED WITH SPINACH, PINE NUTS, ROMANO & ASIAGO TOPPED WITH PORT MUSTARD 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, PORT WINE REDUCTION (DF) OR BORDELAISE
 filet mignon	GRILLED 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)
 steelhead trout	WITH DILLED LEMON CAPER SAUCE
gorgonzola penne pasta	WITH ROASTED GRAPES, CRUMBLED 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 (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

FAMILY-STYLE MENUS 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 (MARKET PRICE)

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

PRICED PER GUEST

preludes

rise & shine	ASSORTED BAGELS, MUFFINS, SCONES WHOLE FRUIT INDIVIDUAL YOGURTS GRANOLA BARS ICED COFFEE, BOTTLED ORANGE & CRANBERRY JUICE
leopold luncheon	FRESH VEGETABLES WITH BUTTERMILK RANCH CHEESE BOARD WITH CRACKERS & FLATBREADS SEASONAL FRUIT CAFE SANDWICHES RARE SIRLOIN OF BEEF, CARAMELIZED ONION, PLUM TOMATO & HORERADISH CHIVE SAUCE ON PRETZEL BUNS ASIAN MARINATED CHICKEN BREAST WITH LETTUCE AND CHIPOTLE MAYONNAISE ON FOCACCIA MINI CUPCAKES & COOKIES SODA & BOTTLED WATER
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 TURTLE BROWNIE BITES DIPPED PRETZEL RODS CHOCOLATE DIPPED RUFFLES MIXED NUTS CHOCOLATE DIPPED BACON MALTED MILK BALLS SALTED NUT ROLL BARS CHOCOLATE CARAMEL SEA SALT COOKIES YOGURT PRETZELS MINI PEANUT BUTTER CUPS CHOCOLATE COVERED RAISINS



LATE NIGHT

PRICED PER GUEST

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, CRUMBLIED BACON, CANDIED PECANS, AND MAPLE SYRUP
flatbread pizzas	18.00 (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

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
 river valley apple tart	WITH SALTED CARAMEL CUSTARD
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
 flourless chocolate hockey puck cake	WITH RASPBERRIES AND POWDERED SUGAR
chocolate mini cones	SALTED CARAMEL POPCORN OR CHERRY BLOSSOM
 mini chocolate pucks	MILK, DARK, OR WHITE CHOCOLATE
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

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

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	



BAR + LIBATIONS DETAILS

details

MINTAHOE BAR MINIMUM OF \$500 PER BAR

MINTAHOE BARS CLOSE 30 MINUTES PRIOR TO GUEST DEPARTURE

BAR PACKAGES INCLUDE GLASSWARE AND RETIRE TO DISPOSABLE BARWARE

TIP JARS ARE STANDARD FOR CASH BARS WITH OPTIONAL PREPAID GRATUITY

KEGS ARE NOT PERMITTED AT LEOPOLD'S MISSISSIPPI GARDENS

SPECIAL ORDERS ARE PURCHASED IN FULL AND NOT ADJUSTED PER AMOUNT CONSUMED

BAR PRICING SUBJECT TO CHANGE

hosted bars

ALL HOSTED ITEMS ARE SUBJECT TO A 20% HOUSE FEE AND APPLICABLE TAX

HOSTED BAR PACKAGES MAY REQUIRE PRE-PAID BARTENDER GRATUITY

bar service

SECURITY IS REQUIRED FOR EVENTS SERVING ALCOHOL AT MINTAHOE VENUES

MINTAHOE'S PROFESSIONAL & ACCOMODATING BAR TEAM SERVES WITH YOUR ENJOYMENT AND SAFETY IN MIND

HOSTED FULL BAR PACKAGES

SERVICE FROM THE BAR | PRICED PER PERSON

premium bar

STOLI VODKA
BACARDI RUM
CAPTAIN MORGAN SPICED RUM
KORBEL BRANDY
DEWARS SCOTCH
JIM BEAM BOURBON
JACK DANIELS WHISKEY
WINDSOR CANADIAN WHISKEY
TANQUERAY GIN

SEAGLASS CHARDONNAY
SEAGLASS CABERNET SAUVIGNON
SUTTER HOME WHITE ZINFANDEL

MICHELOB GOLDEN DRAFT
MICHELOB GOLDEN DRAFT LIGHT
SUMMIT EXTRA PALE ALE
HEINEKEN
O'DOUL'S AMBER ALCOHOL FREE

SODA, JUICE, SPARKLING WATER

top shelf bar

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
MOUNT GAY SILVER RUM
MAKERS MARK BOURBON
JACK DANIELS WHISKEY
JOHNNIE WALKER BLACK SCOTCH
CHRISTIAN BROTHERS XO BRANDY
GLENLIVIT SINGLE MALT SCOTCH
2 GINGERS IRISH WHISKEY

BOOMTOWN CHARDONNAY
BOOMTOWN CABERNET SAUVIGNON
M. CHAPOUTIER COTES DU RHONE ROSE

MICHELOB GOLDEN DRAFT
MICHELOB GOLDEN DRAFT LIGHT
SUMMIT EXTRA PALE ALE
LIFT BRIDGE FARM GIRL
FINNEGAN'S IRISH AMBER
HEINEKEN
O'DOULS AMBER ALCOHOL FREE
KALIBER ALCOHOL FREE

SODA, JUICE, SPARKLING WATER



HOSTED BEER & WINE PACKAGES

SERVICE FROM THE BAR | PRICED PER PERSON

premium beer & wine

SEAGLASS CHARDONNAY
SEAGLASS CABERNET SAUVIGNON
SUTTER HOME WHITE ZINFANDEL

MICHELOB GOLDEN DRAFT
MICHELOB GOLDEN DRAFT LIGHT
SUMMIT EXTRA PALE ALE
HEINEKEN
O'DOUL'S AMBER ALCOHOL FREE

SODA, JUICE, SPARKLING WATER

top shelf beer & wine

BOOMTOWN CHARDONNAY
BOOMTOWN CABERNET SAUVIGNON
M. CHAPOUTIER COTES DU RHONE ROSE

MICHELOB GOLDEN DRAFT
MICHELOB GOLDEN DRAFT LIGHT
SUMMIT EXTRA PALE ALE
LIFT BRIDGE FARM GIRL
FINNEGAN'S IRISH AMBER
HEINEKEN
O'DOULS AMBER ALCOHOL FREE
KALIBER ALCOHOL FREE

SODA, JUICE, SPARKLING WATER

soda package

INCLUDES ALL GUESTS UNDER 21 YEARS OF AGE

WINE LIST

HOSTED BY THE BOTTLE AND SERVED BY THE GLASS | MAY INCLUDE BAR SERVICE, BUTLER PASSING, OR TABLESIDE WINE SERVICE

reds

SEAGLASS CABERNET SAUVIGNON . CALIFORNIA

BOOMTOWN CABERNET SAUVIGNON . CALIFORNIA

- JARGON PINOT NOIR . ST HELENA, CALIFORNIA
- KUNDE ZINFANDEL . SONOMA, CALIFORNIA
- SKYFALL CABERNET SAUVIGNON . WASHINGTON STATE
- THE SHOW MALBEC . MENDOZA, ARGENTINA

whites

SEAGLASS CHARDONNAY . CALIFORNIA

BOOMTOWN CHARDONNAY . CALIFORNIA

- MONTEVINA PINOT GRIGIO . SIERRA FOOTHILLS, CALIFORNIA
- SEAGLASS SAUVIGNON BLANC . NAPA VALLEY, CALIFORNIA
- BESITOS MOSCATO . VALENCIA, SPAIN
- HESS SELECT CHARDONNAY . MONTEREY, CALIFORNIA
- CHARLES & CHARLES RIESLING . WASHINGTON STATE

sparkling & rosé

SUTTER HOME WHITE ZINFANDEL . NAPA VALLEY, CALIFORNIA

CHLOE PROSECCO . ITALY

M. CHAPOUTIER COTES DU RHONE ROSE . FRANCE

SCHARFFENBERGER NON VINTAGE BRUT . NORTH COAST, CALIFORNIA

SPARKLING CIDER (NON-ALCOHOLIC)

- LOUIS ROEDERER BRUT . ANDERSON VALLEY, CALIFORNIA
- LOUIS ROEDERER BRUT ROSE . ANDERSON VALLEY, CALIFORNIA

- INDICATES THE VINTAGE MUST BE PURCHASED IN 6 BOTTLE INCREMENTS

SHOULD YOU WISH TO PROVIDE YOUR OWN WINE OR CHAMPAGNE,
A CORKAGE FEE WILL APPLY

CRAFT BEER & CASH BARS

minnesota craft beer bottles

GRAIN BELT PREMIUM
GRAIN BELT NORDEAST
SCHELL'S EMERALD RYE
SCHELL'S PILSNER
BRAU BROTHERS THE RING NECK BRAUN ALE
BRAU BROTHERS MOO JOOS OATMEAL MILK STOUT
BRAU BROTHERS SHEEPHEAD ALE
FINNEGAN'S IRISH AMBER
LIFT BRIDGE FARM GIRL
LIFT BRIDGE HOP DISH IPA
LIFT BRIDGE CHESTNUT HILL
LIFT BRIDGE CROSSCUT PALE ALE
LUCID AIR
LUCID DYNO
LUCID FOTO
SURLY FURIOUS
SURLY BENDER
SURLY COFFEE BENDER
SURLY HELL

CRAFT BEER IS PRICED PER CASE | ASK FOR SPECIFIC BEER SELECTIONS

cash bar + drink tickets

DOMESTIC BEER
IMPORTS AND MICROBREWS
HOUSE WINE
PREMIUM WINE
TOP SHELF WINE
HOUSE DRINK
HOUSE COCKTAIL
PREMIUM DRINK
PREMIUM COCKTAIL
TOP SHELF DRINK
TOP SHELF COCKTAIL
CORDIALS
JUICE, SODA, SPARKLING WATER



GENERAL INFORMATION

CONFIRM YOUR EVENT

TO CONFIRM YOUR EVENT, AN ACCEPTED AGREEMENT AND DEPOSIT IS REQUIRED. THE AGREEMENT WILL OUTLINE A PAYMENT SCHEDULE AND CATERING TERMS.

CATERING PERSONNEL

TAX AND EXEMPTIONS

ALL FOOD, ALCOHOL AND NON-ALCOHOLIC BEVERAGES, SUBCONTRACTED RENTALS AND CATERING SERVICES ARE SUBJECT TO APPROPRIATE TAXES. THE MINNESOTA DEPARTMENT OF REVENUE REQUIRES MINTÁHOE CATERING & EVENTS TO OBTAIN A COPY OF A CURRENT CERTIFICATION OF EXEMPTION FROM THE ABOVE NAMED CLIENT IF THEY QUALIFY FOR TAX EXEMPTION. DOCUMENTATION FOR TAX EXEMPT STATUS MUST BE RETURNED WITH THE SIGNED CONTRACT.

FEES

ALL FOOD, BEVERAGES, SUBCONTRACTED RENTALS AND CATERING SERVICES ARE SUBJECT TO A 20% HOUSE FEE. THE HOUSE FEE COVERS GENERAL COSTS OF DOING BUSINESS THAT ARE NOT LINE ITEMS ON THE EVENT ORDER. THE HOUSE FEE IS NOT A GRATUITY NOR IS IT PROPERTY OF ANY ONE EMPLOYEE, AND WILL BE DISPERSED AT THE DISCRETION OF MANAGEMENT. ROOM-SET FEE, DELIVERY FEE AND SECURITY FEE MAY BE APPLIED DEPENDING ON THE NATURE OF THE EVENT. HOUSE FEE AND TAXES ARE SUBJECT TO CHANGE.

CANCELLATION

CLIENT(S) AGREES THAT IF THE CLIENT(S) CANCELS THE EVENT FOR ANY REASON, ALL DEPOSITS AND/OR PRE-PAYMENTS MADE BY THE CLIENT(S) PURSUANT TO THIS CONTRACT SHALL BE THE PROPERTY OF MINTÁHOE CATERING & EVENTS AND LEOPOLD'S MISSISSIPPI GARDENS AND SHALL CONSTITUTE LIQUIDATED DAMAGES. THE PARTIES AGREE THAT SUCH AMOUNT IS A REASONABLE ESTIMATE OF THE COMPANY'S DAMAGES FOR CANCELLATION AND IS NOT A PENALTY.

FOOD AND BEVERAGE

ALL FOOD AND NON-ALCOHOLIC BEVERAGES MUST BE SUPPLIED AND PREPARED BY MINTÁHOE CATERING & EVENTS AS CONTRACTED. BEER, WINE AND ALCOHOLIC BEVERAGES SHALL ONLY BE SUPPLIED BY MINTÁHOE CATERING & EVENTS. NEITHER THE CLIENT(S) NOR GUESTS MAY BRING TO OR REMOVE FROM THE EVENT, ANY FOOD OR BEVERAGES WITHOUT PRIOR WRITTEN APPROVAL BY MINTÁHOE CATERING & EVENTS. NO FOOD WILL BE ABLE TO BE TAKEN OFF OF THE LEOPOLD'S MISSISSIPPI GARDENS' PROPERTY.

STORAGE AND APPROVAL OF MATERIALS

DURING THE WEEK PRIOR TO THE FUNCTION, LEOPOLD'S MISSISSIPPI GARDENS WILL ACCEPT ALL DÉCOR FOR THE CLIENT(S) AND THE CLIENT(S) MAY BRING THEIR EVENT ITEMS TO THE PROPERTY DURING A SCHEDULED DROP OFF TIME. ALL SHIPMENTS MUST RECEIVE PRIOR DELIVERY APPROVAL FROM LEOPOLD'S MISSISSIPPI GARDENS. ALL ITEMS AND MATERIALS USED IN PRESENTATIONS OR IN DECORATING MUST RECEIVE PRIOR APPROVAL FROM LEOPOLD'S MISSISSIPPI GARDENS. ALL ITEMS INCLUDING WEDDING GIFTS MUST BE REMOVED UPON CONCLUSION OF EVENT. LEOPOLD'S MISSISSIPPI GARDENS AND MINTÁHOE CATERING & EVENTS WILL ASSUME NO FINANCIAL RESPONSIBILITY FOR ANY DAMAGES OR THEFT OF EQUIPMENT, DECORATIONS OR PERSONAL PROPERTIES.

THE LIQUIDATED DAMAGES ARE IN LIEU OF ANY OTHER REMEDY. CANCELLATIONS OF SIGNED CONTRACTS MUST BE PRESENTED IN WRITING.

ATTENDEES AND GUARANTEE

MINIMUM GUARANTEE INCLUDES FOOD, BEVERAGES, AND HOSTED BAR ITEMS ONLY UNLESS OTHERWISE SPECIFICALLY INDICATED, AND IS PRE-TAX AND PRE-HOUSE FEES. MENU AND BEVERAGE PRICES MAY BE GUARANTEED 6 MONTHS PREVIOUS TO THE DATE OF EVENT, WITH THE EXCEPTION OF INDICATED MARKET PRICED ITEMS. IT SHALL BE THE CLIENT(S)'S RESPONSIBILITY TO NOTIFY MINTÁHOE CATERING & EVENTS OF THE ESTIMATED FINAL NUMBER OF ATTENDEES NO LATER THAN 14 DAYS PRIOR TO THE FUNCTION. THIS FIGURE WILL APPEAR ON THE FUNCTION PROPOSAL. INCREASES IN THE GUARANTEED NUMBER OF ATTENDEES RECEIVED AFTER THIS FINAL DEADLINE WILL BE SUBJECT TO AN ADDITIONAL \$5.00 PER PERSON CHARGE OVER AND ABOVE ANY OF THE REGULAR CHARGES. SHOULD THE CLIENT(S) SUBSTANTIALLY REDUCE THE NUMBER OF ANTICIPATED ATTENDEES AND/OR CAUSE ANY VARIANCE IN CONTRACTED REVENUES AT A GIVEN FUNCTION DURING THIS 14 DAY PERIOD, MINTÁHOE CATERING & EVENTS SHALL HAVE THE RIGHT TO RENEGOTIATE THE CHARGES TO CLIENT(S) PURSUANT TO THIS CONTRACT OR TO CANCEL THE RESERVATION(S) HEREBY MADE AND ACCEPTED WITHOUT LIABILITY TO MINTÁHOE CATERING & EVENTS OR ITS ASSIGNS. ANY CHANGES MADE 14 DAYS PRIOR TO EVENT MUST BE COMMUNICATED TO THE MINTÁHOE REPRESENTATIVE.

GENERAL INFORMATION

ADVERTISING/PROGRAM POLICY

ANY PRINTED MATERIALS OR ADVERTISING THAT REFERS TO THE USE OF LEOPOLD'S MISSISSIPPI GARDENS AND/OR MINTÁHOE CATERING & EVENTS OR ITS PREMISES WITH RESPECT TO THE EVENT MUST RECEIVE PRIOR WRITTEN APPROVAL FROM LEOPOLD'S MISSISSIPPI GARDENS AND MINTÁHOE CATERING & EVENTS. ALL ENTERTAINMENT AND PROGRAMS AT LEOPOLD'S MISSISSIPPI GARDENS OR MINTÁHOE CATERING & EVENTS' FACILITIES MUST RECEIVE WRITTEN APPROVAL BY LEOPOLD'S MISSISSIPPI GARDENS AND MINTÁHOE CATERING & EVENTS ON OR BEFORE THE COMPLETION OF THE FUNCTION PLANNER FORM.

PHOTOGRAPHY RELEASE

BY SIGNING THE CONTRACT, YOU CONSENT THAT MINTAHOE CATERING & EVENTS AND LEOPOLD'S MISSISSIPPI GARDENS, ITS EMPLOYEES OR AGENTS HAVE THE RIGHT TO TAKE PHOTOGRAPHS OF YOUR EVENT. YOU ALSO GIVE MINTAHOE CATERING & EVENTS AND LEOPOLD'S MISSISSIPPI GARDENS PERMISSION TO USE THESE PHOTOS IN ANY AND ALL MEDIA, NOW OR HEREAFTER KNOWN. YOU RELEASE TO MINTAHOE CATERING & EVENTS AND LEOPOLD'S MISSISSIPPI GARDENS, ITS AGENTS, AND EMPLOYEES ALL RIGHTS TO EXHIBIT THIS WORK IN PRINT AND ELECTRONIC FORM, PUBLICLY OR PRIVATELY. YOU WAIVE ANY RIGHTS, CLAIMS OR INTEREST YOU MAY HAVE TO CONTROL THE USE OF YOUR IDENTITY OR LIKENESS IN WHATEVER MEDIA USED. YOU UNDERSTAND THERE WILL BE NO FINANCIAL OR OTHER PAYMENT FOR RECORDING YOUR EVENT, EITHER FOR INITIAL OR SUBSEQUENT TRANSMISSION OR PLAYBACK.

SCHEDULING OBLIGATIONS

CLIENT(S) AGREES TO BEGIN FUNCTION PROMPTLY AT THE SCHEDULED TIME AND AGREES TO HAVE HIS/HER GUESTS, INVITEES OR OTHER AGENTS VACATE THE DESIGNATED RESERVED SPACES AT THE VACATE HOUR INDICATED. CLIENT(S) FURTHER AGREES TO REIMBURSE MINTÁHOE CATERING & EVENTS FOR ANY WAGE PAYMENTS OR OTHER EXPENSES INCURRED BY CLIENT(S)'S FAILURE TO COMPLY WITH THIS SECTION.

FLOOR PLAN AND LOGISTICS

FLOOR PLANS AND LOGISTICS MUST BE FINALIZED AT THE TIME THE EVENT PLANNER FORM IS COMPLETED. PLANNER MUST BE COMPLETED AT LEAST 14 DAYS PRIOR TO THE FUNCTION. LEOPOLD'S MISSISSIPPI GARDENS AND MINTÁHOE CATERING & EVENTS RESERVE THE RIGHT TO CONTROL ALL SOUND AND LIGHTING ON ITS PREMISES. NO TAPE, NAILS, PINS, GUMS OR THE LIKE MAY BE DIRECTLY APPLIED TO OR ONTO THE INSIDE OR OUTSIDE WALLS, CEILINGS, WINDOW AND DOOR GLASS OR FRAMES OR BEAMS OF LEOPOLD'S MISSISSIPPI GARDENS. ALL DECORATIONS BROUGHT TO THE PREMISES OF LEOPOLD'S MISSISSIPPI GARDENS BY CLIENT(S) MUST RECEIVE PRIOR APPROVAL FROM LEOPOLD'S MISSISSIPPI GARDENS AND/OR MINTÁHOE CATERING & EVENTS.

THEFT AND DAMAGES

CLIENT(S) AGREE TO BE RESPONSIBLE FOR ANY DAMAGE OR THEFT TO THE PREMISES, ITS FURNITURE, FIXTURES, EQUIPMENT AND TABLE ACCESSORIES BY GUEST INVITEES, EMPLOYEES OR OTHER AGENTS UTILIZED BY THE CLIENT(S). CLIENT(S) SHALL INDEMNIFY AND HOLD HARMLESS LEOPOLD'S MISSISSIPPI GARDENS AND MINTÁHOE CATERING & EVENTS, AND ITS ASSIGNS, FROM AND AGAINST ANY AND ALL CLAIMS, SUITS, DAMAGES, LIABILITIES, JUDGMENTS, ACTIONS, INCLUDING ALL ATTORNEYS' FEES TO DEFEND SUCH ACTIONS, FOR BODILY INJURY, ILLNESS, AND/OR PROPERTY DAMAGE ARISING FROM ACTIONS AND/OR OMISSION OF CLIENT(S) OR ITS ATTENDEES, GUESTS, AGENTS EMPLOYEES OR INVITEES.

CREDIT, TERMS AND PAYMENT

ALL EVENTS MUST BE PAID IN FULL NO LESS THAN 10 BUSINESS DAYS PRIOR TO THE EVENT (UNLESS OTHERWISE INDICATED IN THE PAYMENT SCHEDULE), EXCEPT FOR ACCOUNTS WITH PRE-APPROVED TERMS OR IF DIRECT BILLING HAS BEEN ESTABLISHED. MINTÁHOE CATERING & EVENTS ACCEPTS A VARIETY OF PAYMENT METHODS, INCLUDING CASH, CHECK, CREDIT CARD OR ONLINE. CREDIT CARD PAYMENTS MAY BE MADE ONLINE, BY PHONE, FAX, OR IN PERSON. ONLINE PAYMENTS BY CREDIT CARD OR PAYPAL CAN BE MADE AT WWW.MINTAHOE.COM/ABOUT-MINTAHOE/PAYMENTPAGE/. A FINANCE CHARGE OF 1.5% PER MONTH OR THE MAXIMUM AMOUNT PERMITTED BY LAW, IF LESS, WILL BE ASSESSED ON ACCOUNTS 30 DAYS OR MORE PAST DUE. THIS IS A MAXIMUM ANNUAL FEE OF 18%. CREDIT CARD AUTHORIZATION MUST BE ON FILE FOR INCIDENTALS, CANCELLATIONS OR OTHER OUTSTANDING BALANCES AFTER FINAL PAYMENT DUE DATE.

NO SMOKING POLICY

LEOPOLD'S MISSISSIPPI GARDENS IS A SMOKE FREE FACILITY. SMOKING IS PERMITTED OUTSIDE IN DESIGNATED AREAS ONLY. ASHTRAY RECEPTACLES ARE PROVIDED FOR YOUR GUESTS TO USE.

