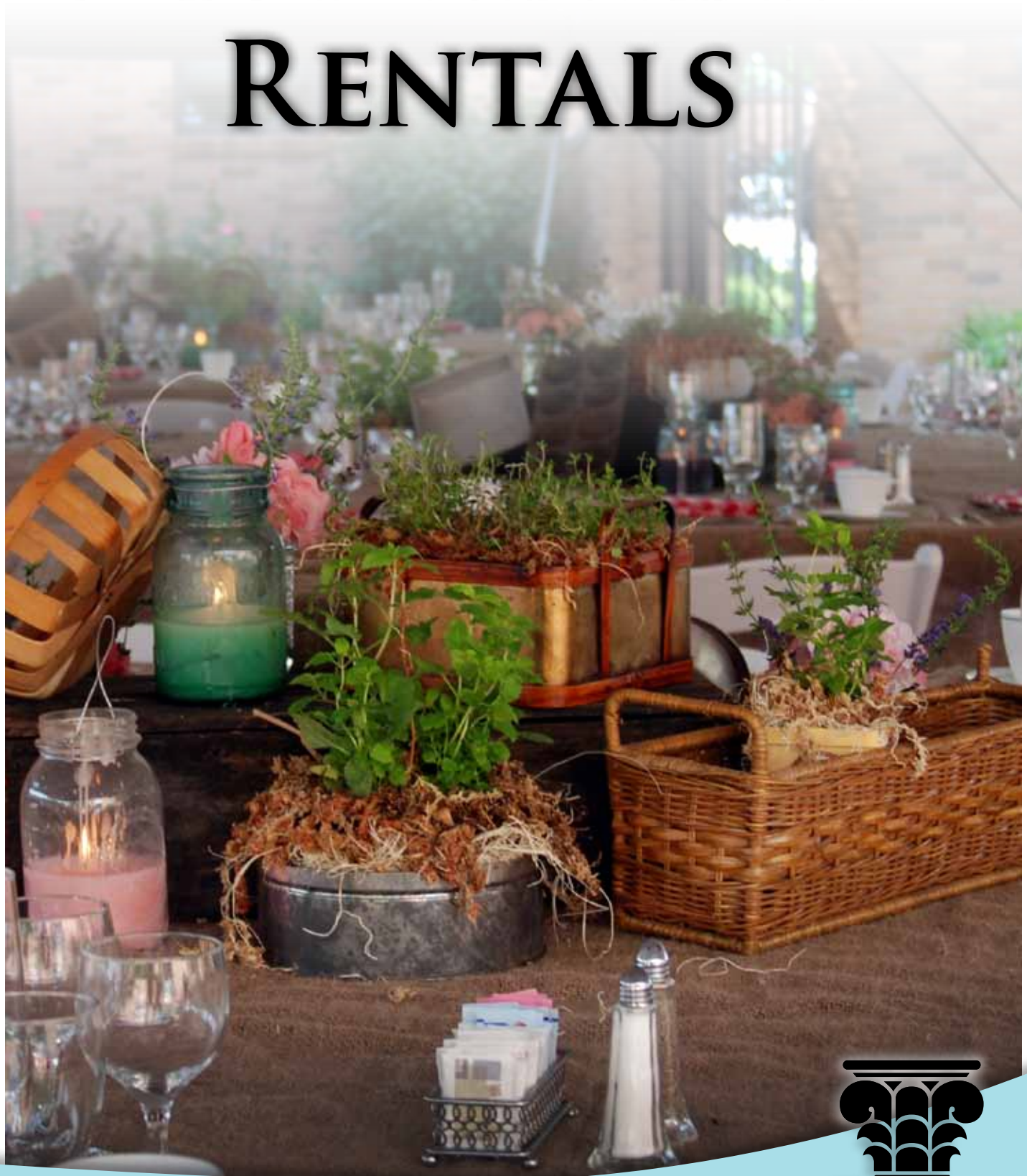


MINNETRISTA RENTALS



Minnetrista

NATURE • HISTORY
GARDENS • ART

CATERING AT MINNETRISTA

Thank you for selecting Minnetrista for your food service needs. Our menus reflect our desire to offer you quality food and service. We will gladly offer a custom menu consultation upon request.

CATERING CONTRACT

A signed copy of the Catering Contract is required and must be returned to the event coordinator ten business days prior to your event. A deposit of 50 percent of the estimated total is required for all social events.

In the event of cancellation by the host within ten business days prior to the event, the host or organizer will be reimbursed 75 percent of the pre-payment. Any cancellation between nine days and four days prior to the event will be reimbursed 25 percent of the pre-payment. Cancellation within three days of an event will forfeit the total amount of the pre-payment.

Due to market fluctuations in product costs, prices can only be guaranteed upon signing of contracts. All food and beverage sales will incur an 18 percent Service Charge.

GUEST COUNTS

Final guest counts and guaranteed minimums are required seven business days prior to your event, unless other arrangements are made with the Food Service Manager. The final guest count provided will be the minimum number of meals for which you are billed. Minnetrista will be prepared to serve an additional three percent over guaranteed numbers.

MINNETRISTA BUFFETS

Catering provided by Minnetrista is offered as buffet service only, unless other arrangements are made with the event coordinator. Breakfast and lunch buffets require a minimum of fifteen people. A minimum of fifty people is required for all dinner buffets. Cocktail parties and reception minimums are twenty-five people. For smaller groups, a \$2.50 per person surcharge will be applied. All food services at Minnetrista include china, flatware, glassware, serving items, and paper napkins. Disposable plates, cutlery, and cups are available for an additional \$1.25 per person. Please ask about options and pricing for children menus.

CLOSING OUT

Any food items left over at the conclusion of an event remain the property of Minnetrista and may NOT be removed from the premises. Final payments are due at the conclusion of all events, unless prior arrangements are made with the event coordinator. Cash, checks (personal, corporate or cashier's), American Express, Discover, MasterCard, and Visa are accepted.

Contact the event coordinator at (765) 282-4848, ext. 111.

THANK YOU FOR CONSIDERING US!

EARLY MORNING

(Minimum 15 people)

A surcharge of \$2.50 per person will be applied to groups smaller than 15.

Quick Fixings..... \$5.50

Your choice of fresh baked muffins mini pastries or Breakfast breads with butter

Country Style Biscuit & Gravy \$8.95

Two buttermilk biscuits smothered in sausage gravy and served with fresh fruit

Casserole Delight \$10.75

Egg and cheese casserole, bacon or sausage links with muffins, butter plus coffee and tea

Minnetrista Meal \$12.95

Assorted chilled juice, fresh cut up fruit, scrambled

eggs, choice of bacon or sausage links, hash browns, toast or bagels

MEETING BREAKS

Simple Break Time \$4.25

Assorted bags of ruffle chips, sun chips, corn chips pretzels and Chex Mix served with assorted sodas and bottled water

Sweet and Salty..... \$5.95

Cracker jacks, assorted candy bars, mixed nuts, assorted sodas and bottled water

Refresher..... \$7.95

Freshly baked sugar cookies, fresh watermelon and cantaloupe slices, freshly brewed ice tea and lemonade

Chocolate Lover \$7.95

Fresh baked chocolate chip cookies, turtle brownies and freshly brewed Swiss mocha coffee

Beverages

Assorted Sodas, 12-ounce Cans

(Coke, Diet Coke, Sprite, Diet Sprite) \$1.25

Bottled Water \$1.25

Coffee, Decaffeinated Coffee \$12.95/gal

Lemonade \$10.95/gal

Punch \$12.95/gal

Iced or Hot Tea..... \$12.95/gal



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HOT HORS D'OEUVRES

Artichoke Tarts 25 pcs. \$32
Diced artichoke hearts, tomato, mushrooms, onions,
and feta cheese in mini tart shells

Caramelized Onion Turnovers 25 pcs. \$37
Pastry crust filled with caramelized onion, sun-dried
tomato, and asiago cheese

Spanakopia 25 pcs. \$37
Phyllo triangles with spinach and feta cheese

Mini Quiche 25 pcs. \$35
Mini pastries filled with egg custard and assorted fillings

Asparagus Wraps 25 pcs. \$37
Asparagus with asiago cheese in a flaky filo wrap

Smoked Chicken Quesadilla 25 pcs. \$37
Shredded chicken, mild cheddar, monterey jack cheese,
and spicy jalapeno peppers, tomatoes, red, yellow and
green bell peppers with cilantro and poblano peppers
all wrapped up in a cornucopia shaped tortilla.

Antipasto Skewers 25 pcs. \$32
Artichoke hearts, black olives, sun dried tomato, and
mozzarella cheese

Meatballs 30 pcs. \$25
Choice of BBQ, sweet-n-sour, Swedish or teriyaki
glazed.



COLD HORS D'OEUVRES

Shrimp per piece \$0.80
Shrimp cocktail

Deli Pinwheel Sandwiches 20 pcs. \$15

Assorted Finger Sandwiches 25 pcs. \$48.75
Mini croissants with sliced ham with Swiss cheese, turkey and cheddar cheese or chicken salad garnished with lettuce & tomato

Olive and Cheese Skewers 25 pcs. \$30
pepper jack, cheddar and swiss cheese on a skewer with green olives

Fresh seasonal vegetables with ranch dip
Crudités tray
Small (25–40 people)\$39
Large (75–125 people)\$149

Assorted Cheeses and Crackers

Cubed cheddar, Swiss, and pepper jack cheeses with an assortment of crackers

Small (25–40 people)\$50

Large (75–125 people)\$149

Fresh Fruit Tray

Seasonal fruit display with honey yogurt dip

Small (24–40 people)\$50

Large (65–85 people)\$125

Chocolate Dipped Strawberries ...100 pcs. \$100

Fresh strawberries tipped with chocolate

Assorted Petit Fours100 pcs. \$90

Strawberry, Vanilla and Chocolate

Assorted Mini Cheesecake Bites... 100 pcs. \$100



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LUNCH ENTRÉE AND SALAD BUFFET

(Minimum 15 people)

A surcharge of \$2.50 per person will be applied to groups smaller than 15.

Buffets served with Coffee, Decaffeinated Coffee and Ice Tea.

Chicken Salad on Croissant Platter\$10.95

Chicken salad served on a flaky croissant with lettuce and tomato plus a dill pickle spear. This selection includes a wedge of seasonal melon with fruit dip and a freshly baked sugar cookie.

Roasted Turkey Platter\$10.95

Thinly sliced roasted turkey breast with Swiss cheese and mayonnaise on wheat berry bread garnished with lettuce, red onion slice, tomato, dill pickle spear served with side salad and a freshly baked chocolate, chip cookie.

Italian Hoagie Platter\$10.95

Italian bun with turkey, ham, salami, marinated onions garnished with lettuce, tomato and a dill pickle spear. This selection includes penne pasta salad and a fresh fruit cup.

Veggie Wrap\$9.95

Whole wheat tortilla with fresh vegetables, shredded cheddar, Italian dressing & kosher pickle (shredded carrots, sprouts, lettuce, tomato, black olives & red onion).

Taco Salad\$11.95

Seasoned ground beef, tortilla chips, chopped lettuce, diced tomato, cheddar cheese, black olives, red onion, salsa and taco sauce served with a slice of key lime pie.

Chef Salad\$10.95

Fresh garden greens served with julienne strips of ham, turkey, slices of tomato, hard cooked eggs, shredded cheese, homemade croutons, your choice of three salad dressings and a hot roll with butter.



HOT LUNCHES

(Minimum of 30 people)

A surcharge of \$2.50 per person will be applied to groups smaller than 30.

Chicken and Dumpling Casserole\$11.95

Chicken and Dumpling with carrots, celery, onions, and parsley in a smooth creamy chicken broth. Served with a side salad plus all the toppings, rolls & butter topped off by a piece of warm cherry cobbler.

Tri Color Bow Tie Pasta\$12.95

Served with your choice of either marinara sauce or alfredo sauce, fresh garden salad, garlic bread sticks, and pound cake topped with mixed berries.

Chicken Parmesan\$13.95

Boneless chicken breast covered with marinara sauce then topped with parmesan cheese served on a bed of fettucini noodles. Side salad and hot buttery bread plus lemon shortcake for dessert.

DINNER ENTRÉES

(Minimum of 50 people)

A surcharge of \$2.50 per person will be applied to groups smaller than 50.

Dinner buffets are served with Coffee, Decaffeinated Coffee, and Ice Tea.

Meat and Vegetable Lasagna\$16.95

A classic served with fresh green beans, side salad and breadsticks.

Chicken Piccata\$18.95

Boneless, skinless chicken breast oven roasted and served with a lemon & caper butter sauce, whipped potatoes, oven roasted asparagus field lettuce salad with melon, walnut, red onion, tomato and your choice of two dressings, rolls and butter plus apple pie.

Chicken Cordon Bleu\$19.95

Tender chicken breast stuffed with ham and Swiss cheese served with seasoned green beans, scalloped potatoes and fresh garden salad of iceberg lettuce, romaine, cucumbers, radishes, red onion, and choice of two dressing with New York cheesecake for dessert.

Stuffed Flounder\$21.95

Stuffed flounder served on a bed of wild long grain rice, San Francisco blend, cauliflower, broccoli, red pepper, yellow squash, tossed greens, tomatoes, red onion, carrots, radishes, and croutons, your choice of two dressings, selected breads, with raspberry tart dessert.

Filet Mignon Grilled to Perfection\$23.95

Filet mignon topped with mushroom sauce, served with parsley, red roasted potatoes, oven baked pencil asparagus, baby spinach, toasted pecan, red onions, feta cheese with raspberry vinaigrette dressing, selected rolls and butter, and bourbon pecan pie.



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APPROVED CATERERS

The following catering services are authorized by Minnetrista:

Vera Mae's Bistro Catering

765-747-4941

Kent Shuff, Complete Bar Service

209 South Walnut Street, Muncie, Indiana 47305

Heavenly Creations Catering

765-284-1963

Chef Jason Reynold

2125 W. Surrey Drive, Muncie, IN 47304

Pete's Duck Inn

765-789-8488

Phil Peterson, Complete Bar Service

721 West Walnut, Albany, Indiana 47320

The Downtown Farm Stand

765-288-3775

Dave Ring

125 E Main Street, Muncie, IN 47305

Johnny Carino's

765-284-3196

Amanda Dean, Complete Bar Service

1101 W McGalliard Road, Muncie, IN 47303

BSU Banquet & Catering

765-285-3500

Bill Kimes, Complete Bar Service

L.A. Pittenger Student Center, Muncie, Indiana 47306

Cardinal Hills Family Restaurant & Catering

765-289-0199

Terry Doll, Complete Bar Service

209 Copperwood Court, Muncie, Indiana 47304

Grand Grilling To Go

765-282-2310

Ron Orebaugh

9691 South CR 300 East, Muncie, Indiana 47302

Dill Street

765-744-9512

Phil Wills, Complete Bar Service only

421 N Dill Street, Muncie, IN 47303

Mr. Mouse

765-717-3443

Kim Laffoon, Complete Bar Service only

9101 West Smith Street, Yorktown, IN 47396

Minnetrista permits wedding cakes to be brought in by licensed bakeries or individuals. All approved caterers will be charged an 18% fee on gross food and beverage sales.