

MINNETRISTA CATERING FOR YOUR EVENT

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

FOOD SERVICE CONTRACT

A signed copy of the Food Service Contract is required and must be returned to the Food Service Manager 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 shall 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

Food service provided by Minnetrista is offered as buffet service only, unless other arrangements are made with the Food Service Manager. 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.

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 Food Service Manager. Cash, checks (personal, corporate and cashier's), American Express, Discover, MasterCard, and Visa are accepted.

Contact the Food Service manager at (765) 282-4848, ext. 133.

1200 North Minnetrista Parkway • Muncie, IN 47303-2925
765.282.4848 • 800.428.5887 • Fax: 765.741.5110 • www.minnetrista.net



Minnetrista

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EARLY MORNING

(Minimum 15 people)

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

Quick Fixings

\$4.50

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

Rise & Shine

\$7.50

Fresh fruit, French toast with Maple Syrup/Butter and Bacon

Country Style Biscuit & Gravy

\$7.95

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

Health Watch

\$8.95

Fresh sliced fruit, Low fat yogurt, Banana nut muffins, served with butter, assorted dry cereal served with 2% milk and chilled juices

Casserole Delight

\$9.75

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

Minnetrasta Meal

\$10.95

Assorted chilled juice, fresh cut up fruit, scrambled eggs, choice of bacon or sausage links, hash browns, toast or bagels



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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

\$5.95

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

Chocolate Lover

\$5.95

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

Power Pack Break

\$6.95

Flavored yogurt topped with fresh berries, granola, and toasted coconut plus assorted power drinks

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 Tea \$12.95/gal



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HOT HORS D'OEUVRES

Artichoke Tarts

Diced artichoke hearts, tomato, mushrooms, onions, and feta cheese in mini tart shells

25 pcs. \$32

Caramelized Onion Turnovers

Pastry crust filled with caramelized onion, sun-dried tomato, and asiago cheese

25 pcs. \$37

Spanakopia

Phyllo triangles with spinach and feta cheese

25 pcs. \$37

Mini Quiche

Mini pastries filled with egg custard and assorted fillings

25 pcs. \$35

Asparagus Wraps

Asparagus with asiago cheese in a flaky filo wrap

25 pcs. \$37

Smoked Chicken Quesadilla

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.

25 pcs. \$37

Antipasto Skewers

Artichoke hearts, black olives, sun dried tomato, and mozzarella cheese

25 pcs. \$32

Meatballs

Choice of BBQ, Sweet-n-Sour, Swedish or teriyaki glazed.

30 pcs. \$25



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COLD HORS D'OEUVRES

Shrimp

Shrimp cocktail

per piece \$1

Deli Pinwheel Sandwiches

20 pcs. \$15

Assorted Finger Sandwiches

Mini croissants with sliced ham with Swiss cheese, turkey and cheddar cheese or chicken salad garnished with lettuce & tomato

25 pcs. \$48.75

Olive and Cheese Skewers

Pepper Jack, Cheddar and Swiss cheese on a skewer with Green Olives

25 pcs. \$30

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

Fresh strawberries tipped with chocolate

100 pcs. \$100

Assorted Petit Fours

Strawberry, Vanilla and Chocolate

100 pcs. \$90



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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 \$9.95

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 \$10.95

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



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HOT LUNCHESES

(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

Meat and Vegetable Lasagna

\$12.95

Served with a 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 fettuccini noodles. Side salad and hot buttery bread plus lemon shortcake for dessert



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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 \$15.95

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

Chicken Piccata \$17.95

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 Blue \$18.95

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 tow dressing with New York cheesecake for dessert

Stuffed Flounder \$20.99

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 \$22.95

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, bourbon pecan pie



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