

Minnetrستا Catering

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/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.

Minnetrستا Buffets

All 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 twelve people. A minimum of twenty-five people is required for all dinner buffets. Cocktail parties and reception minimums are twenty-five people. For smaller groups, a \$3.95 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.



EARLY MORNING

(12-person minimum)

Quick Fixings \$5.95

Your choice of fresh baked muffins, mini pastries, or breakfast breads with butter, coffee and juice

Rise & Shine \$7.50

Fresh fruit, French toast with maple syrup & butter, and bacon, coffee and juice

Country Style Biscuit & Gravy \$7.95

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

Health Watch \$8.95

Fresh sliced fruit, low fat yogurt, banana nut muffins & butter; assorted dry cereal served with two percent milk and chilled juices

Casserole Delight \$9.75

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

Minnetrista Meal \$10.95

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



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MEETING BREAKS

Simple Break Time.....\$4.25
Assorted bags of 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 iced tea, and lemonade

Chocolate Lover.....\$5.95
Freshly 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

Assorted Sodas.....\$1.25
12 oz cans (Coke, Diet Coke, Sprite, Diet Sprite)

Bottled Water.....\$1.25

Coffee, Decaffeinated Coffee.....\$12.95/gal

Lemonade.....\$10.95/gal

Petiti Fours.....\$95
100 ct. assorted chocolate, white and strawberry flavor/iced

Chocolate Covered Strawberries.....\$100
100 ct. fresh strawberries covered in milk chocolate

LUNCHEONS

(12-person minimum)

Lunch entrée and salad buffets are served with coffee, decaffeinated coffee, and iced tea.

Chicken Salad on Croissant Platter..... \$9.95

Chicken salad served on a flaky croissant with lettuce and tomato, plus a dill pickle spear. 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. Includes penne pasta salad and a fresh fruit cup

Veggie Wrap \$9.95

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

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 and turkey, slices of tomato, hard cooked eggs, shredded cheese, and homemade croutons; your choice of three salad dressings and a hot roll & butter

HOT LUNCHEONS

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, and 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 with a side salad, hot buttery bread, plus lemon shortcake for dessert

DINNER ENTREES

(15-person minimum)

Dinner buffets are served with coffee, decaffeinated coffee, and iced 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 & 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 a fresh garden salad of iceberg lettuce, romaine, cucumbers, radishes, and red onion; choice of two dressings; New York cheesecake for dessert

Stuffed Flounder..... \$20.99

Stuffed flounder served on a bed of San Francisco blend wild long grain rice, cauliflower, broccoli, red pepper, yellow squash, tossed greens, tomatoes, red onion, carrots, radishes, and croutons; your choice of two dressings, selected breads, plus a 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 & butter, plus bourbon pecan pie



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HOT HORS D'OEUVRES

Artichoke Tarts (25 pcs)	\$32.00
Diced artichoke hearts, tomato, mushrooms, onions, and feta cheese in mini tart shells	
Caramelized Onion Turnovers (25 pcs)	\$37.00
Pastry crust filled with caramelized onion, sun-dried tomato, and asiago cheese	
Spanakopia (25 pcs)	\$37.00
Phyllo triangles with spinach and feta cheese	
Mini Quiche (25 pcs)	\$35.00
Mini pastries filled with egg custard and assorted fillings	
Asparagus Wraps (25 pcs)	\$37.00
Asparagus with asiago cheese in a flaky filo wrap	
Antipasto Skewers (25 pcs)	\$32.00
Artichoke hearts, black olives, sun dried tomato, and mozzarella cheese	
Santa Fe Egg Rolls (25 pcs)	\$32.00



COLD HORS D'OEUVRES

Shrimp (per piece)\$0.80
Shrimp cocktail

Deli Pinwheel Sandwiches (20 pcs) \$15.00

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)..... \$30.00
Crudités tray

Fresh Seasonal Vegetables with Ranch Dip
Small (20–30 people)\$39.00 Large (50–65 people)\$149.00

Assorted Cheeses and Crackers
Cubed cheddar, Swiss, and pepper jack cheeses with an assortment of crackers
Small (20–30 people)\$50.00 Large (50–65 people)\$149.00

Fresh Fruit Tray
Seasonal fruit display with honey yogurt dip
Small (20–30 people)..... \$50.00 Large (50–65 people)\$125.00

Contact:
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