

Congratulations on Your Engagement!

As you plan your guest list, your wardrobe, and all the other details of this joyous event, let the Minervas catering staff help you plan an unforgettable reception.

Whether it's an intimate family gathering or a large social event, every Minervas reception will enjoy the same impeccable service and creative menu planning. Our catering professionals are versed in the subtleties of wedding etiquette, leaving no detail overlooked.

At the Minervas, we bring something extra to every wedding reception...

*a tradition of care, concern
and service that will make
your wedding a celebration
to remember.*



Your Wedding Package Includes:

- Complimentary Taste Testing
- Complimentary Room for Rehearsal Dinner
- Complimentary Room for Next Day Gift Opening
- Complimentary Sunday Brunch for the Bride & Groom
- Serving Trays for Mints, Bowls for Nuts
- Punch Bowl & Ladle
- Beverage Napkins
- Complete Set Up of Room with Tables, Chairs, White Tablecloths
- White or Black Skirting for All Appropriate Tables
- China, Flatware, Glassware
- White or Black Linen Napkins for Dinner Service
- PA System with Background Music





Specialty Buffets

Specialty Buffets are served with Coffee, Decaf or Tea.

Riverboat Reception

Tossed Greens Salad with Dressings
Choice of: Potato Salad,
Coleslaw or Macaroni Salad
Yankee Pot Roast
Country Fried Chicken
Mashed Potatoes & Beef Gravy
Buttered Sweet Corn
Bread & Butter
\$17.95/person

A Touch of Elegance

Tossed Greens Salad with Dressings
Cajun Chicken Pasta Salad
Creamy Cucumber Salad
Chicken Scaloppini
Honey Peppercorn Roast Pork Loin
Roasted Garlic Mashed Potatoes
Savory Wild Rice
Seasoned Green Beans
Bread & Butter
\$16.95/person

Minervas Italian Wedding

Antipasti Display
Minervas House Italian Salad
Chef's Choice of Two Pastas with Tomato
Basil Marinara & Creamy Alfredo Sauces
Italian Meatballs
Grilled Garlic & Herb Chicken Breast
Chef's Choice Vegetable
Garlic Breadsticks
\$17.95/person

The Black Tie Buffet

Mixed Baby Greens Salad with
Champagne Citrus Vinaigrette
Shrimp Rotini Salad
Chef Carved Prime Rib with Cherry Port Au Jus
Oven Roasted Honey Pepper Salmon
Roasted Rosemary Pancetta
Yukon Gold Potatoes
Chef's Choice Vegetable
Bread & Butter
\$25.95/person

Plated Dinners

*Plated Dinners are served with Tossed Greens Salad with House Dressing,
Chef's Choice Vegetable, Potato or Rice, Bread & Butter and Coffee, Decaf or Tea.*

Montreal Pork Chop

Boneless pork loin chop, bacon wrapped and
grilled with Montreal seasoning and topped
with a fresh white wine mushroom demi sauce.
\$18.95/person

Top Sirloin

Choice 8oz sirloin steak, served medium.
\$18.95/person

Stuffed Pork Chop

Stuffed with sage dressing and
baked in wild mushroom sauce.
\$18.95/person

Yankee Pot Roast

Served with savory brown gravy.
\$17.95/person

Chicken Marsala

Sautéed and topped with a rich
Marsala wine and mushroom sauce.
\$16.95/person

Hunter's Ribeye

Choice 9oz ribeye steak charbroiled with
seasonings, served with burgundy au jus.
\$22.95/person

Steak & Shrimp

Choice 6oz top sirloin and
three golden fried shrimp.
\$23.95/person

Fresh Atlantic Salmon

Pepper herb grilled, Cajun bronzed or honey
peppered, with Béarnaise sauce.
\$20.95/person