



Minervas catering & events

BREAKFAST

Prices set on a per person basis.

Plated Breakfast

Served with chilled orange juice and coffee.

Yankton Scrambler	\$8.00
Two fluffy scrambled eggs, bacon or sausage links, breakfast potatoes and a muffin.	
Country Style	\$8.50
Fresh scrambled eggs with cheese, grilled ham steak, breakfast potatoes and a muffin.	
Croissant Sandwich	\$8.75
Two scrambled eggs with sliced ham and American cheese on a flaky croissant, with breakfast potatoes and fresh fruit garnish.	
Fresh Start Breakfast	\$8.25
Fresh seasonal fruit plate served with breakfast bar, honey vanilla yogurt and petite danish.	

Breakfast Buffets

There is a set up fee of \$50 for groups under 40 people.

Served with assorted chilled fruit juices and coffee.

Lewis & Clark Buffet	\$9.50
Fresh scrambled eggs with cheese, bacon, sausage, breakfast potatoes, assorted muffins, and assorted breakfast pastries.	
Minervas Breakfast Buffet	\$8.50
Fresh scrambled eggs with cheese, sliced baked ham, breakfast potatoes, and assorted muffins.	
The Dakota Harvest Buffet	\$10.50
Fresh scrambled eggs with cheese, bacon, sausage, French toast with syrup, breakfast potatoes, assorted breakfast pastries, and fresh seasonal fruit.	
Good Morning Buffet	\$10.50
Fresh scrambled eggs with cheese, buttermilk biscuits with country sausage gravy, smoked rope sausage, breakfast potatoes, cinnamon rolls, assorted muffins with whipped butter, and fresh seasonal fruit.	

All prices subject to an 18% taxable service charge and applicable taxes. All prices subject to change.

REFRESHMENT BREAKS

Prices set on a per person basis.

Continental Breakfast Break	\$5.00
Assorted chilled fruit juices, caramel rolls, cinnamon rolls and coffee. ADD seasonal fresh fruit display.	\$6.50
Executive Breakfast Break	\$6.50
Assorted muffins, assorted breakfast pastries, whipped butter, seasonal fresh fruit, assorted chilled fruit juices and coffee. ADD bagels and mini croissants.	\$8.50
The Cookie & Bar Break	\$5.50
Chocolate brownies, assorted bars, assorted gourmet cookies and coffee.	
The Cookie Break	\$4.00
Assorted gourmet cookies, assorted soft drinks and coffee.	
Sweet & Salty Break	\$4.25
Popcorn, potato chips with dip, chocolate fudge brownies, chocolate chip cookies and mini candy bars.	
Beyond the Border Break (Minimum 30)	\$4.50
Tortilla corn chips, nine layer Mexican dip, salsa, sour cream and assorted soft drinks.	

Ala Carte Break Selection

Caramel Rolls (1 per person)	\$3.00
Assorted Muffins (1 per person)..... Medium ~ \$1.50 Large ~ \$2.25	
Assorted Donuts (1 per person)	\$1.50
Assorted Breakfast Breads (1 per person)	\$1.50
Assorted Gourmet Cookies (1 per person)	\$1.25
Bagels with Cream Cheese (1 per person)	\$1.75
Chocolate Fudge Brownies (1 per person)	\$1.50
Seven Layer Bars (1 per person)	\$1.50
Sliced Fresh Fruit (1 per person)	\$2.25
Whole Fresh Fruit (Each)	\$1.50
Individual Flavored Yogurt (Each)	\$2.00
Party Mix (Serves 40)	\$55.00

Beverages

Coffee, Decaf or Iced Tea (per gallon)	\$25.00
Chilled Fruit Juices (per carafe)	\$8.00
Assorted Soft Drinks (per can)	\$1.50
Lemonade (per gallon)	\$15.00
Bottled Water (per bottle)	\$1.75
Fruit Punch (per gallon)	\$15.00
Assorted Fruit Juices (per bottle)	\$2.00

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SANDWICHES & SALADS

Sandwiches: Served with choice of house potato chips, fresh fruit or French fries, coffee and tea.
Prices set on a per person basis.

The Dakota Deli Sandwich \$8.50

Choice of turkey breast or ham with Swiss cheese, lettuce, tomato and pickle, served with potato chips or deli salad.

Croissant Sandwiches \$9.00

A buttery fresh croissant filled with your choice:

- Applewood Smoked Ham & Swiss with Sun Dried Tomato Aioli
- Thin Sliced Roast Beef & Tillamook Cheddar with Horseradish Aioli
- Turkey Breast with Dill Harvati and Pesto Aioli
- Minervas Creamy Chicken Salad

Cheeseburger Deluxe \$9.50

Half pound beef patty topped with Tillamook aged cheddar served on a tavern roll with lettuce, tomato and red onion.

Pulled BBQ Pork Sandwich \$9.00

Tender, slow smoked pork shoulder tossed with bold bbq sauce on a tavern roll.

Turkey Bacado \$9.00

Sliced turkey breast, fresh avocado, applewood bacon, Monterrey jack cheese, lettuce, tomato and sprouts on wheatberry bread.

Working Box Lunch \$8.50

Half sandwich with choice of ham, turkey or roast beef, fresh fruit cup, potato chips and appropriate condiments.
UPGRADES: full sandwich, brownie, cookie or soda, \$1 each, per person.

Salads

Served with House bread, coffee and tea.

Cranberry Pecan Spinach Salad \$10.00

Fresh spinach tossed with cranberry vinaigrette, garnished with raisins, red onion, feta cheese, mandarin oranges, spicy pecans and grilled chicken.

Classic Caesar Salad \$10.00

Fresh romaine lettuce tossed with creamy Caesar dressing, parmesan cheese, red onion, toasted almonds, croutons and grilled chicken.

Blackened Salmon Salad \$12.00

Fresh salad greens topped with hard boiled eggs, roma tomatoes, spicy pecans, applewood bacon, sautéed onions & peppers and blackened salmon filet and served with honey mustard dressing.

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PLATED LUNCH ENTREES

Lunch entrees are served with chef's choice of one starch and one vegetable and served with Minerva's house bread and choice of coffee or iced tea.

Add a mixed greens garden salad with house vinaigrette for only \$2.

Prices set on a per person basis.

Yankee Pot Roast \$10.50

Tender, slow roasted pot roast with roasted vegetables.

Chicken Breast \$9.50

Choose your preparation:

Champagne (champagne beurre blanc with mushrooms and fried sage)

Florentine (roasted tomatoes, wilted spinach, basil cream sauce)

Chicken Marsala (sautéed, rich Marsala mushroom sauce)

Honey Pepper Salmon \$12.50

Atlantic salmon fillet oven broiled with honey, fresh ground pepper and Béarnaise sauce.

Roast Pork Loin \$10.00

Choose your preparation:

Sonoma Pork (citrus & cumin seasoned with roasted red pepper cream)

Bourbon Glazed Pork Loin (Granny Smith apples and bourbon cider reduction)

Montreal Pork Loin (Montreal seasoning, fresh mushroom white wine demi)

Cajun Pork Chop (creole dusted, steen's syrup gastrique)

Honey Almond Chicken Campenelle \$10.00

Pasta sautéed with crimini mushrooms, honey cream and topped with toasted almonds and grilled chicken. Not served with chef's choice.

Parmesan Chicken \$9.50

Parmesan breaded chicken breast served with angel hair and marinara. Not served with chef's choice.

Roast Turkey & Sage Dressing \$9.50

Oven roasted turkey breast, sage dressing and natural pan gravy.

Chairman's Beef Tips \$11.50

Seared beef tips with caramelized onions, crimini mushrooms and bourbon onion demi glaze.

THEMED LUNCH BUFFETS

Lunch buffets are served with coffee or iced tea.
There is a set up fee of \$50 for groups under 30 people.
Prices set on a per person basis.

Down Home Picnic Buffet \$12.00

Garden salad with honey ranch dressing, potato salad, crisp fried chicken, pulled bbq pork, buttered corn, fresh cornbread with whipped honey butter.

Build Your Own Burger Buffet \$11.00

Grilled hamburgers, American & Swiss cheeses, lettuce, tomato, red onions, pickles, assorted condiments and fresh buns, served with potato salad, coleslaw, potato chips and chocolate fudge brownies.

Deli Buffet \$10.00

Sliced roast beef, turkey & ham, sliced American & Swiss cheeses, soup of the day, chef's choice of two salads, shredded lettuce, tomato and pickles, assorted condiments and breads and chocolate fudge brownies.

The Italian Buffet \$11.00

Two pastas, one with our house tomato-basil, second with Alfredo, meatballs, Italian grilled chicken, fresh vegetables, Minerva's Italian salad and Caesar salad, with Minerva's house bread and mini tiramisu.

Taco Bar Buffet \$10.00

Seasoned ground beef, corn & flour tortilla shells, shredded cheese, lettuce, tomato, onion, black olives, sour cream, salsa, refried beans and Spanish rice.

Hot Lunch Buffets

Hot Lunch buffets are served with a mixed greens garden salad with assorted dressings, one starch and one vegetable.
Buffet is served with Minerva's house bread and choice of coffee or iced tea.

Lunch One Entree \$12.00 • Lunch Two Entrees \$13.50

Entree Selections

Yankee Pot Roast with
Savory Beef Gravy

Chairmans Steak Tips with
Whiskey Onion Demi Glace

Roasted Montreal Pork Loin
with Mushroom Demi Glace

Seared Chicken Breast
with Marsala Sauce

Roasted Turkey
with Sage Dressing

Rosa Manicotti
(vegetarian option)

All prices subject to an 18% taxable service charge and applicable taxes. All prices subject to change.

PLATED DINNER ENTREES

Entrees are served with a mixed greens garden salad with our house vinaigrette, chef's choice of one starch and one vegetable and served with Minerva's house bread and choice of coffee or iced tea.

Prices set on a per person basis.

Herb Crusted Prime Rib Slow roasted 10 oz. cut of ribeye steak served with burgundy au jus.	\$26.00
Top Sirloin Steak 8 oz. choice sirloin steak charbroiled medium and served with whiskey onion demi glace.	\$19.00
Chairman's Steak Tips Seared beef tips with caramelized onions, crimini mushrooms and bourbon onion demi glace.	\$17.50
Angus Meatloaf Thick cut of house recipe meatloaf, crispy onion strings, roasted tomato demi glace.	\$16.00
Yankee Pot Roast Tender, slow-roasted sliced pot roast, served with mashed potatoes and gravy.	\$17.00
Fresh Atlantic Salmon Choose your preparation: Herb Grilled, Cajun Bronzed or Honey Pepper with Béarnaise Sauce.	\$19.00
Broiled Walleye Topped with toasted almonds and dill hollandaise sauce.	\$20.00
Roast Turkey Breast & Dressing Oven roasted turkey breast, with cornbread dressing and pan gravy.	\$15.50
Stuffed Pork Chop Center cut pork chop stuffed with fontina cheese, bacon, rosemary and spinach with a honey peach gastrique.	\$16.50
Montreal Pork Chop Bacon wrapped boneless pork loin chop, Montreal seasoning and fresh mushroom white wine demi sauce.	\$16.00
Honey Almond Chicken Campenelle Pasta sautéed with crimini mushrooms, honey cream and topped with toasted almonds and grilled chicken. Not served with chef's choice of starch or vegetable.	\$15.50
Roasted Chicken Breast Choose your preparation: Champagne Chicken: champagne beurre blanc with mushrooms & fried sage, Chicken Marsala: sautéed, Marsala wine mushroom sauce, Sweet Cherry: herb crusted with sweet cherry compote.	\$16.00
Rosa Manicotti (Vegetarian option) Ricotta stuffed manicotti noodles, braised ratatouille vegetables, Italian cheeses, wilted spinach and rosa sauce.	\$16.00

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THEMED DINNER BUFFETS

Themed buffets are served with coffee or iced tea.
There is a set up fee of \$50 for groups under 30 people.
Prices set on a per person basis.

Down Home Picnic Buffet \$16.00

Garden salad with honey ranch dressing, potato salad, crisp fried chicken, pulled bbq pork, buttered corn, fresh cornbread with whipped honey butter.

The Italian Buffet \$15.50

Two pastas, one with our house tomato-basil, second with Alfredo, meatballs, Italian grilled chicken, fresh vegetables, Minervas Italian salad and Caesar salad, with Minerva's house bread and mini tiramisu.

Taco Bar Buffet \$14.00

Seasoned ground beef, corn & flour tortilla shells, shredded cheese, lettuce, tomato, onion, black olives, sour cream, salsa, refried beans and Spanish rice.

Dinner Buffets

Dinner buffets are served with a mixed greens garden salad with assorted dressings, chef's choice of one deli salad, one starch and one vegetable. Buffet is served with Minerva's house bread and choice of coffee or iced tea.

Dinner Two Entrees **\$18.00** • Dinner Three Entrees **\$21.00**

Entree Selections

Yankee Pot Roast with Savory Beef Gravy	Honey Almond Chicken Campenelle	Spiral Cut Honey Ham with Cider Reduction
Chicken Breast with Champagne Cream	Roasted Turkey with Sage Dressing	House Meat Loaf with Roasted Tomato Demi
Crispy Fried Chicken	Chairmans Steak Tips with Whiskey Onion Demi Glace	Seared Chicken Breast with Marsala Sauce
BBQ Pulled Pork	Roasted Pork Loin with Bourbon Apple Glaze	Rosa Manicotti (vegetarian option)
Roasted Montreal Pork Loin with Mushroom Demi Glace		

Make your Dinner buffet a cut above with a chef carved selection.
The following substitutions are available at an additional charge.

Chef Carved Roast Beef	\$3 per person
Chef Carved Prime Rib	\$6 per person
Chef Carved Pork Loin	\$2.50 per person
Chef Carved Honey Baked Ham	\$2.50 per person

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HORS D'OEUVRES

Hot Hors D'Oeuvres

Per 50 pieces unless otherwise noted

Coconut Shrimp Jumbo shrimp coated with coconut rum batter with orange marmalade sauce.	\$125
Crispy Firecracker Chicken Skewers Crispy chicken glazed with firecracker sauce with scallions and carrots.	\$90
Cocktails Franks with BBQ Sauce (100 pieces)	\$40
Stuffed Mushrooms Sausage, spinach, roasted garlic and pepper jack cheese stuffed large mushroom caps topped with parmesan cheese and fresh herbs.	\$75
Chicken Wings Served with celery and ranch dressing. Choice of: Honey BBQ or Buffalo sauce.	\$60
Pork Potstickers with Thai peanut sauce.	\$75
Bourbon Glazed Meatballs Angus meatballs glazed with Kentucky bourbon sauce and garnished with scallions.	\$45
Baby Bakers with Roasted Red Pepper Ranch Dip. (100 pieces)	\$70

Cold Hors D'Oeuvres

Per 50 pieces unless otherwise noted

Deviled Egg Trio Classic deviled eggs.	\$45
Bruschetta Crostini Artisan toasted crostini with fresh mozzarella cheese, balsamic marinated tomatoes and shaved parmesan.	\$70
Chicken Phyllo Cups Toasted phyllo cups filled with chicken salad, smoked bacon and cheddar cheese.	\$70
Flatbread Pinwheels Lavosh flatbread filled with whipped cream cheese and shredded vegetables. Served with roasted red pepper dip.	\$50
Caprese Skewers Bamboo skewers with fresh mozzarella balls, grape tomatoes, fresh basil and balsamic reduction.	\$65
Wild Mushroom Duxelle Tartlets Cognac braised wild mushrooms, fresh herbs and caramelized shallots stuffed into puff pastry shells topped with shaved parmesan.	\$75
Chocolate Covered Strawberries Large, fresh strawberries hand dipped in rich dark chocolate and white chocolate.	\$80

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DISPLAYS, PLATTERS & DESSERTS

Displays & Platters

Prepared to serve approximately 50 people

Iced Cocktail Shrimp Display

Cocktail shrimp served with lemon cocktail sauce.

(100 pieces)

\$150

Fresh Fruit Display

An assortment of seasonal fresh fruit served with a sweet yogurt dipping sauce.

\$125

Munchies Bar

House potato chips, white corn tortilla chips, guacamole dip, French onion dip, mild salsa, layered taco dip, jalapeno cheese dip.

\$5 per person

Crudite Display

A colorful combination of crisp seasonal vegetables with ranch dip.

\$100

Cheese & Cracker Display

Imported and domestic cheeses, served with hearty crackers and fresh fruit garnish.

\$140

Crab & Artichoke Dip

Blended artichoke hearts, fresh crab meat with cheese and baked. Served with an assortment of crackers, tortilla chips and fresh baked bread.

\$190

Spinach & Artichoke Dip

Served hot with fresh bread, assorted crackers and crostini.

\$120

Charcuterie & Formage Platter

Capicola ham, Genoa salami, prosciutto with assortment of domestic and imported cheeses. Served with fresh toasted artisan bread and flatbread crackers.

\$200

Hummus Platter

A trio of hummus dips served with a variety of vegetables, breads and crackers.

\$150

Snacks

Prepared to served approximately 50 people

Pretzels

\$50

Snack Mix

\$75

Mixed Nuts

\$85

Kettle Chips

\$65

Silver Dollar Sandwiches

\$225

Assorted fresh cocktail rolls: roast beef, turkey and ham stuffed with lettuce, tomato and cheese. Served with sides of mayonnaise and mustard.

Desserts

Prices set on a per person basis.

Cheesecake

Choice of Turtle, Plain, Strawberry, White Chocolate or All Assortment.

Small \$3.00 Large \$4.50

Triple Layered Cakes

White Chocolate Raspberry, Chocolate Tuxedo, Lemon Cream, Strawberry Shortcake.

Small \$3.00 Large \$4.50

Walnut Carrot Cake

Sweet layered carrot cake with cream cheese frosting and caramel drizzle. \$4

Chocolate Mousse Parfait

Smooth chocolate mousse with nutmeg whipped cream and chocolate shavings. \$5

Tiramisu

Classic Italian dessert topped with Café Vanilla Sace.

Small \$3.50 Large \$5.00

Double Chocolate Cake

Double layered chocolate cake with fudge filling and chocolate ganache with raspberry sauce. \$5

Grand Dessert Display

Cheesecakes, Triple Layered Cakes, Chocolate Mousse Parfaits, and Cookies. \$9

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EQUIPMENT & ROOMS

Equipment Rental Rates

Equipment is available on a first-come, first-serve basis.

Cordless Microphone	\$20
Lapel Microphone.....	\$25
Portable Screen (4x8)	\$10
Electronic Screen	\$5
LCD Projector.....	\$50
Portable White Board	\$10
Flip Chart with Markers.....	\$15
Stage (Three Piece Section)	\$20/ea.
Easel.....	N/C
Podium/Table Podium.....	N/C

Banquet Room Information

Room	Dimension	Sq. Feet	Banquet	Classroom	Theatre	Banquet/Rounds
A	24 x 49	1176	80	40	100	56
B	24 x 49	1176	80	40	100	56
C	24 x 49	1176	80	40	100	56
D	33 x 49	1617	150	50	175	88
229	24 x 26	624	N/A	25	40	N/A
231	12 x 33	396	N/A	15	25	N/A

Banquet Rooms A, B, C

Half Day \$100 ~ Full Day \$125 ~ Overnight \$150

Banquet Room D

Half Day \$125 ~ Full Day \$150 ~ Overnight \$175

Room #229

2nd Floor, \$100

Room #231

2nd Floor, \$80

Board Room

Hour \$25 ~ Half Day \$75 ~ Full Day \$100



Simple or Grand

Whether you are planning a fairy tale wedding, a moderate luncheon or a full day corporate meeting, we will work to accommodate all of your needs, and lead you through every step to assure a successful event.

Minervas Catering & Events will work with you in planning every detail, from memorable meals, to assuring the meeting room is set to achieve the dynamics and objectives you desire, and to provide and support your audio visual needs. Please contact us so we can start planning your event today.



Start Planning Your Event Today!

Please contact
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