

MidCoast

CATERING CO.

HORS D'OEUVRES

Amounts and price based per 25 guests.

Meat

tenderloin wrapped asparagus (GF) - **\$160**

flank steak bib lettuce tacos with mango salsa (GF) - **\$150**

margherita shrimp (GF) - **\$115**

ahi wonton cups with Asian slaw - **\$150**

smoked salmon crustades - **\$130**

antipasto bar - assorted cured meats, cheeses, fruits and vegetables (GF Optional) - **\$200**

porketta sliders with brown ale mustard and homemade pickles - **\$100**

teriyaki chicken skewers - **\$80**

Vegetarian

spring rolls with peanut sauce (GF) - **\$90**

spanakopita - **\$90**

fruit tray (GF) - **\$100**

veggie tray (GF) - **\$80**

cucumber rounds with herbed cream cheese (GF) - **\$80**

watermelon feta arugula skewers (GF) - **\$90**

roasted cherry and goat cheese bruschetta - **\$80**

Mini Desserts

chocolate mousse cups - **\$70**

lemon curd macaroon tarts - **\$75**

crème brûlée - **\$90**

pastry creme tarts - **\$85**

chocolate pecan pie - **\$75**

tres leches - **\$80**