

MidCoast

CATERING CO.

SPECIAL EVENTS MENU

*All entrées include your choice of two sides. Add \$2/entrée for salad and roll.
Dessert pricing upon request. All items can be used for a buffet or a plated meal.*

Pork

porketta & fixin's - **\$16**

BBQ or teriyaki pulled-pork - **\$16**

pork tenderlion w/ cranberry thyme - **\$24**

pork loin w/ pineapple salsa - **\$18**

pork loin w/ dijon cream sauce - **\$18**

Chicken

grilled chicken breast w/ pineapple salsa - **\$20**

grilled BBQ chicken breast - **\$18**

sautéed herbed chicken breast - **\$18**

sautéed chicken breast w/ pesto cream Sauce - **\$20**

Beef

grilled flank steak w/ mango salsa & goat cheese - **\$24**

eye of round w/ horseradish sauce - **\$24**

Bent Paddle beer braised short rib - **\$35**

homemade meatballs Korean/Swedish/BBQ/teriyaki - **\$16**

beef tenderloin w/ peppercorn cream sauce - **\$50**

Salads

garden

caesar salad

cranberry with candied pecans and goat cheese

strawberry, pistachio and red onion

roasted beet

watermelon, feta and arugula

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Sides

garlic mashed potatoes
baby red potatoes
herbed fingerling potatoes
spanish rice
fried rice
white wine risotto
green bean medley (lemon cream sauce, almonds)
asparagus medley
candied carrots
creamed corn
eloté
baked beans
roasted vegetable medley (zucchini, squash, carrots, red onion)
cauliflower & broccoli medley

Desserts

crème brûlée
chocolate bourbon pecan pie
pastry cream tarts
chocolate mousse cups
cupcakes
cheesecake (seasonal flavors)
Sundae Bar: Choice of two flavors of ice cream with assorted toppings
Shortcake Bar: Angel-food cake, pound cake, strawberries, raspberries, blueberries and home-made whipped cream

Mini Desserts

chocolate mousse cups - **\$70**
lemon curd macaroon tarts - **\$75**
crème brûlée - **\$90**
chocolate pecan pie - **\$75**
tres leches - **\$80**