

# 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 tenderloin 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/Greek - **\$16**

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

### Fish & Seafood

honey glazed salmon - **\$20**

almond crusted walleye - **\$24**

cajun shrimp - **\$24**

### Vegetarian

butternut squash ravioli - **\$18**

pesto penne w/ cherry tomatoes & fresh parmesan - **\$18**

falafel w/ spicy began tzatziki - **\$20**

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## Sides

garlic mashed potatoes  
baby red potatoes  
herbed fingerling potatoes  
green bean medley (lemon cream sauce, almonds)  
seasonal roasted vegetable medley  
asparagus medley  
candied carrots  
creamed corn  
eloté  
baked beans  
fried rice

## Salads

garden  
caesar salad  
cranberry with candied pecans and goat cheese  
strawberry, pistachio and red onion  
roasted beet  
watermelon, feta and arugula

## Desserts

crème brûlée  
chocolate bourbon pecan pie  
pastry cream tarts  
chocolate mousse cups  
cheesecake (seasonal flavors)  
Shortcake Bar: Angel-food cake, pound cake, strawberries, raspberries, blueberries and home-made whipped cream

## Mini Desserts

pots de creme - **\$80**  
lemon curd macaroon tarts - **\$75**  
crème brûlée - **\$90**  
chocolate pecan pie - **\$75**  
tres leches - **\$80**  
pastry creme tarts - **\$80**