

# 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**
- antipasto bar - assorted cured meats, cheeses, fruits and vegetables (GF Optional) - **\$200**
- Antipasto Skewers - **\$120**
- porketta sliders with brown ale mustard and homemade pickles - **\$100**
- homemade meatballs (BBQ/teriyaki/Korean/Greek/Swedish) - **\$120**
- Thai chicken skewers w/ spicy almond dipping sauce - **\$100**
- mini beef wellington - **\$180**

### Fish/Seafood

- margherita shrimp (GF) - **\$115**
- smoked salmon crustades - **\$120**
- crab ceviche - **\$120**
- smoked salmon platter - **\$150**

### 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**
- brie & cranberry bruschetta - **\$80**
- endive boats w/ candied pecans, apples, honey, & blue cheese - **\$90**

### Mini Desserts

- pots de creme - **\$70**
- macaroon tarts - **\$90**
- crème brûlée - **\$90**
- pastry creme tarts - **\$85**
- chocolate pecan pie - **\$75**
- tres leches - **\$80**