

# Best Coast Catering Buffet Packages

## Classic Buffet or Family Style Dinners

Buffets or family-style feasts suitable for any occasion. We are happy to accommodate special requests such as vegan and/or gluten-free options.



Event Package #1: \$18 per person + tax and production fee  
1 Entree Selection and 4 Side Dish Selections

Event Package #2: \$22 per person + tax and production fee  
2 Entree Selections and 4 Side Dish Selections

Event Package #3: \$25 per person + tax and production fee  
3 Entree Selections and 4 Side Dish Selections

Family-Style Package: Add \$1 per person

**Custom Packages: Please request pricing for any menu combination that varies from above. We also offer taco bars, appetizer packages, corporate lunch buffets, boxed lunches and family-style dinners. Call today for a quote.**

### Entrees

Spinach Artichoke Chicken w/Summer Tomatoes  
Smoked Chicken w/Fresh Chives  
Lemon Basil or Garlic Parmesan Chicken  
Beef Tips (Traditional or Pepper Steak)  
Swiss Steak  
Herb Crusted Roast Beef  
Smoked Meatloaf or Traditional Meatballs  
Pulled Pork w/Red and Poblano Mustard Sauces  
Pork Tenderloin (Garlic Herb or Maple Dijon)  
Kielbasa (fresh + smoked) or WI Beer Brats  
Lasagna (Meat, Veg, Red Sauce or Alfredo)  
Stuffed Mushrooms (Veg. or Vegan)  
Spring Vegetable Pasta (Veg. or Vegan)  
Impossible Meatloaf with Cashew Gravy

### Side Dishes

Bread Baskets w/ Homemade Italian Herb Butter  
Potato: Mashed, Roasted Red, Baked, or Pierogi  
Midwest Potluck Cheesy Potatoes w/Corn Flakes  
Rice Pilaf or Green Chili Cheese Grits  
Dilly Green Beans or Honey-Thyme Carrots  
Oceana County Asparagus  
Double Cheddar Mac-n-Cheese  
MKG Farmer's Market Salad w/Homemade Ranch  
Caesar Salad w/Parmesan + Homemade Croutons  
Greek Salad w/Feta and Homemade Vinaigrette  
Fresh ColeSlaw (Plain or w/Pickles)  
Bacon Ranch Bow Tie Pasta Salad  
Homemade Red Skin Potato Salad  
Rainbow Fruit Salad

## Snack Platters

- Better Made Potato Chips and Homemade French-Onion Chip Dip (\$2/person)
- Crudite Platter: fresh vegetables artfully arranged with hummus and homemade ranch (\$3/person)
- Standard Charcuterie Board: 3 types of cheese; salami and tavern ham; fresh vegetables and fruit; olives and pickles; and cracker assortment (\$8/person)
- Deluxe Charcuterie Board: 5 types of cheese; salami, prosciutto and tavern ham; fresh vegetables; fresh and dried fruits; fruit preserve; Italian-Herb Garlic Butter; whole grain mustard; nuts; and baguette/cracker assortment (starting at \$12/person)

## Appetizers

Baguette Appetizer Combo (Recommended 2-3 pieces per guest):

- Goat Cheese/Honey/Thyme (\$1.50/piece)
- Mozzarella/Tomato/Basil (\$1.50/piece)
- Cucumber/Smoked Salmon/Dill Cream Cheese (\$2/piece)
- Spinach & Artichoke Dip/Tomato/Parmesan (\$1.50/piece)

Savory Stuffed Mushrooms: Button mushrooms stuffed with sourdough bread crumbs, parmesan cheese, and our own Italian Herb Garlic Butter; may be made with sausage or modified for vegan and/or gluten free preferences. (\$1.50/piece....recommended 2-3 pieces per guest)

Shrimp Cocktail: Jumbo shrimp seasoned, steamed, then chilled served with our homemade cocktail sauce. (\$1 per piece....recommended 2-3 pieces per guest)

Cilantro Lime Shrimp Tostada: Jumbo shrimp seasoned, steamed, and served atop a corn tortilla with cilantro lime crema slaw. (\$1 per piece....recommended 2-3 pieces per guest)

Beef Tenderloin Canape: Fresh herbs and garlic rubbed on a whole tenderloin roasted and sliced thin served with horseradish cream sauce on the side, organic greens, and sliced crostini. (Serves 18-25) \$200

## Everything Else

Dark Water Coffee Service (includes cups, cream, and sugar) (\$2.50/person)

Lemonade/Iced Tea Station (includes cups, ice, and fresh lemons) (\$1.50/person)

Cake Cutting Service (includes plate and fork) (\$1.50/person)

## Production Fees:

Production fees cover event staffing (setup and cleanup) and paper products (see below for upgrade). Production fees also cover administrative costs, insurance, kitchen fees, non-food equipment and licensing. Our standard production fee is 22% of food cost but can vary based on menu and style of service. Please ask about premium or limited service options.

## Premium Add-Ons:

- Porcelain Dinner Plate: \$1/person
- Stemmed Water Glass: \$1/person
- Black Linen Napkin: \$0.50/person
- Deluxe Flatware: \$1.50/person