Best Coast Catering Event Menu

We are happy to accommodate any and all special requests, just give us a call.

Classic Buffet



Buffets suitable for any occasion. Select one, two, or three types of meat, served with a colorful crudité platter, two sides, and a signature salad. Don't see your family's favorite? Simply ask and we will be happy to accommodate. Call 231-246-7741 for a custom buffet quote.

Entrees

Sheet Pan Chicken
Braised Beef Tips (Traditional or Pepper Steak)
Pork Tenderloin w/ Bell Peppers and Pan Gravy
Pulled Pork w/Fresh Slaw and Buns
Kielbasa (Fresh or Smoked)
Vegan Curry

Pasta Dishes

Fettuccine Alfredo (Add Chicken and Veg) Spaghetti w/ Meatballs Lasagna Double Cheddar Mac-n-Cheese Side Dishes

Seasonal Roasted Vegetables Mashed Potatoes Cajun Rice with Sausage Street Corn Pierogies

Signature Salads

Veggie Paella

Harvest Green Salad w/Ranch and Croutons Chicken Caesar Salad Fresh Coleslaw (traditional or asian-style) Potato or Pasta Salad

Appetizers

Wavy Potato Chips and Homemade French Onion Chip Dip
Deviled Eggs (Classic or Great Lakes Smoked Salmon)
Garden Fresh Spinach Dip with Third Coast 3-Seed Bread
Bacon-Wrapped Water Chestnuts
Homemade BBQ Meatballs
Coconut Shrimp with Thai Chili Apricot Dipping Sauce
Goat Cheese, Honey and Thyme Baguette
Wisconsin Relish Tray
Antipasto Platter

Best Coast Catering Favorites Menu

All menus below can be customized. Food pricing is listed as "per person" with an additional service fee that depends on whether it is a drop-off/pick-up, partial service or full service event. Please call 231-246-7741 for a custom quote.

Pulled Pork-Palooza: \$10 per person plus service fee

Tender seasoned pulled pork loin served with fresh and tangy slaw and slider buns. Comes with Wavy Potato Chips and Homemade French Onion Dip; finally, select from potato or pasta salad on the side.

Fiesta Fajita Bar: \$12 per person plus service fee

Mexican-spiced sheet pan chicken and chipotle-rubbed beef tips with peppers and onion piled high on fresh tortilla served with all of the fixings: shredded cheese, lettuce, tomato, sour cream and homemade salsa.

Italian Wedding: \$15 per person plus service fee

Lovingly prepared fettuccine, spaghetti, and lasagna topped with authentic sauces. Served with fresh, homemade garlic bread and a family-style salad bar.

Brunch Offerings

Seasonal Quiche
Frittata with Farm Fresh Eggs
Breakfast Burritos with Pico de Gallo
Made-to-Order Sweet and Savory Crepes
Sticky-Bun Bread Pudding served with Warm Cinnamon Maple Sauce

Coffee service by Dark Water Coffee Roasters upon request.