

Best Coast Catering Event Menu

Classic Buffet or Family Style Dinners

Buffets or family-style feasts suitable for any occasion. We are happy to accommodate special requests. **All buffets include dinner rolls w/ our own homemade Italian herb butter.**



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

Event Package #2: \$20 per person + tax and production fee
2 Entree Selections and 4 Side Dish Selections

Event Package #3: \$22 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, grazing tables, corporate lunch buffets, boxed lunches and family-style dinners. Call today for a quote.

Entrees

Spinach Artichoke Chicken w/Summer Tomatoes
Braised Chicken (BBQ or Parmesan Italian)
Smoked Chicken w/Fresh Chives
Beef Tips (Traditional or Pepper Steak)
Classic Meatloaf--Best Ever
Pulled Pork w/Red and Poblano Mustard Sauces
Kielbasa (fresh + smoked) or WI Beer Brats
Pork Tenderloin (Garlic Herb or Maple Dijon)
Lasagna (Meat, Veg, Red Sauce or Alfredo)
Oven Baked Sliders (Ham + Swiss, etc.)
Vegetarian Stuffed Peppers and Mushrooms
Spring Vegetable Pasta (Veg. or Vegan)

Side Dishes

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
Classic 7-Layer Salad
Summer Tomato Salad w/Corn and Cilantro
Fresh ColeSlaw (Plain or w/Pickles)
Rainbow Fruit Salad

Appetizers and Late-Night Snacks*

- Better Made Potato Chips and Bee's Homemade Chip Dip (\$2/person)
- Deviled Eggs (Traditional or Curried) (\$3/person)
- Cheese Balls w/Crackers (Variety of Sweet and Savory Flavors) (\$3/person)
- Goat Cheese, Honey and Thyme and/or Caprese Baguettes(\$2.50/person)
- Garden Fresh Spinach Dip with Third Coast 3-Seed Bread (\$2.50/person)
- Meatballs (BBQ or Kofta) (\$3/person)
- Bacon-Wrapped Water Chestnuts (\$2.75/person)
- BBQ Bacon Shrimp (\$3/person)
- Grilled Shrimp w/Cilantro Lime Crema Slaw (\$3/person)
- Charcuterie Boards and Grazing Tables (prices vary)
- Custom Cheese and Relish Trays (family-style--prices vary)

*Appetizer packages and pricing are available depending on number of guests

Everything Else

- Dark Water Coffee Service (includes cups, cream, and sugar) (\$1.50/person)
- Lemonade/Iced Tea Station (includes cups, ice, and fresh lemons) (\$1/person)
- Cake Cutting Service (includes plate and fork) (\$1/person)

Production Fees:

A 22% Event Production Fee is added to most buffet packages. This fee covers procuring ingredients, kitchen fees, event equipment (i.e. Sterno candles for buffet, etc.), ice, essentials such as liability insurance, permits and license fees, event venue compliance requirements (i.e. trash removal), and administrative cost. Please inquire about drop-off or limited service options.

Buffet Packages Include:

- Ice-water service (table-side and/or stationed)
- Set-up and staffing, all serving utensils, disposable dinner plates, silverware and napkins (see below for upgrades), and clean-up.
- Wedding Package Time Includes Seven (7) hours of time for set-up, social hour, dinner-service, and clean-up. For example, we arrive 2 hours prior to ceremony time. If ceremony time is 6:00 PM, we arrive at 4:00 PM (Package Start Time) and end at 11:00 PM (7 hours).
- Trash is removed from venue property or placed in venue receptacles.

Premium Add-Ons:

- Porcelain Dinner Plate: \$0.50/person
- Stemmed Water Glass: \$0.50/person
- Charger--Silver: \$0.50/person
- Pint-Mason Jars: \$0.50/person
- Black Linen Napkin: \$0.50/person
- Deluxe Flatware: \$1/person