

MACDUFFS CATERING

LUNCHEON

SALADS

PER PERSON

Melon Prosciutto Skewers	\$6
Antipasto Skewers	\$6
Caprese Skewers	\$6
Cold Pasta Salad	\$4
Potato Salad	\$4

PLATTERS

30-40 PEOPLE

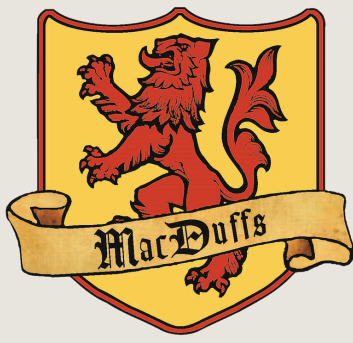
Fruit Platter	\$175
Crudités Platter	\$175
• add hummus dip	\$25
Cheese Platter	\$175
Charcuterie Platter	\$225
Pinwheel Platter	\$175
Crostini Bar - see selections	\$200
Puff Pastry Tart - see selections	\$150
Bacon Deviled Eggs	\$100 - 24 pieces
Kona Pork Sliders	\$125 - 2 dozen

HOT

30-40 PEOPLE

Potato Skins with bacon	\$175
Stuffed Mushrooms - vegetarian	\$150
Bacon Cheese Jalapeños	\$175
Pretzel Bites & Sidellis Beer Cheese	\$125
Buffalo Cauliflower	\$175
Pig's N Blankets	\$150
Marinara Meatballs	\$200

Ask about gluten free options



MACDUFFS CATERING

LUNCHEON

CROSTINI

TOPPINGS, PICK TWO

Bruschetta
Olive Tapenade
Stone Fruit & Goat Cheese
Poached Pear & Blue Cheese Crumbles

PUFF PASTRY TART

SELECT ONE

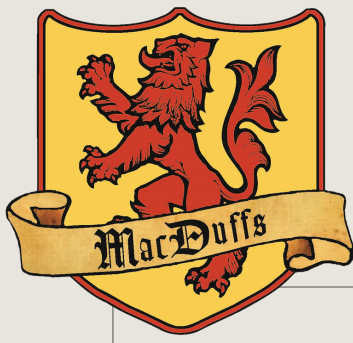
Tomato, Basil, Mozzarella
Spinach Artichoke, Mozzarella & Parmesan
Wild Mushroom, white sauce, green onion

LUNCHEON MENU

Our Luncheon menu is exclusive to our private event space, The Barrel Room!

Maximum capacity 60 people

For all inquiries please reach out to Ayden at
ayden@macduffs.com | 530-542-8777



MACDUFFS CATERING

A LA CARTE

SALADS

PER PERSON

Caesar Salad	\$5
Farmer's Salad	\$5
Caprese Skewers	\$6
Pear & Blue Cheese Salad	\$6
Beet & Goat Cheese Salad	\$6

APPETIZERS

30 - 40 PEOPLE

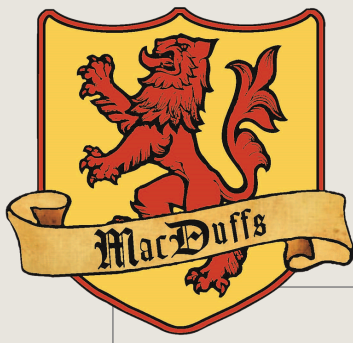
Fruit Platter	\$175
Crudités Platter add Hummus \$25	\$175
Cheese Platter	\$175
Charcuterie Platter	\$225
Artichoke Spinach Dip with bread	\$175
Chicken Wings or Nuggets	\$200
Kona Pork Sliders	\$125 - 2 dozen

BRICK OVEN

30 - 40 PEOPLE

Traditional Shepherd's Pie	\$275
Cottage Pie	\$275
Chicken Pot Pie	\$275
Truffled Mac and Cheese	\$200
• add any pizza topping, \$25	
Wood Fired Pizzas 10"	\$25

Ask about gluten free options



MACDUFFS CATERING

A LA CARTE

PROTEIN

30 - 40 PEOPLE

Roasted Chicken in a Wild Mushroom	\$325
Shallot Cream Sauce	
Traditional Corned Beef	\$275
Spaghetti Bolognese	\$275
Vegan Cauliflower Steak	\$25 per plate
Vegan Tofu Curry	\$25 per plate

ADDITIONAL SIDES

30 - 40 PEOPLE

Scalloped Potatoes	\$150
Creamy Mashed Potatoes	\$100
Hand Cut French Fries	\$75
Roasted Veggie Mix	\$100

DESSERT

30 - 40 PEOPLE

House Baked Bread Pudding in a Caramel Bourbon Sauce	\$125
--	-------

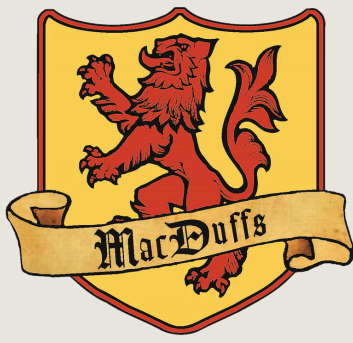
OFFSITE CATERING

10 DAY NOTICE

Offsite Delivery Fee	\$150
Offsite Plate Napkin & Flatware	\$3 per set

Prices exclude tax and gratuity

Contact Ayden for booking & inquires
ayden@macduffs.com | 530-542-8777



MACDUFFS CATERING

SET MENUS

O B A N

\$51 PER PERSON

Two Salads
Two Brick Oven

G L A S G O W

\$54 PER PERSON

Two Salads
One Protein
One Brick Oven

A B E R D E E N

\$54 PER PERSON

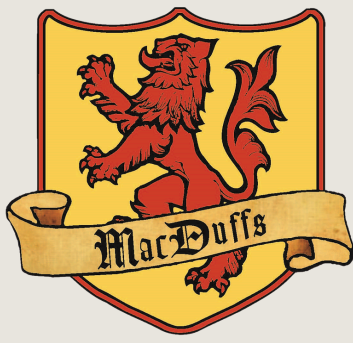
Two Salads
Two Proteins

E D I N B U R G H

\$60 PER PERSON

Two Salads
Two Proteins
One Brick Oven

Vegan plate option available for all set menus, priced per person



MACDUFFS CATERING

SET MENUS SELECTIONS

SALADS

Caesar Salad
Farmer's Salad
Caprese Skewers
Pear & Blue Cheese Salad
Beet & Goat Cheese Salad

PROTEIN

Roast Chicken in a Wild Mushroom Shallot Cream Sauce
King Salmon in a Lemon Beurre Blanc Sauce
Brick Oven Roasted Steak in a Burgundy Wine Sauce
Vegan Cauliflower Steak
Vegan Tofu Curry

BRICK OVEN

Traditional Shepherd's Pie
Chicken Pot Pie
Cottage Pie
Truffled Mac and Cheese

ADDITIONAL SIDES

\$4 PER PERSON

Scalloped Potatoes
Mashed Potatoes
Roasted Veggie Mix
Caramel Bourbon Bread Pudding

All prices exclude tax and gratuity