

Standard Dinner Buffet

Base Prices: \$23.59 per person - Three Entrees; \$18.95 per person - Two Entrees; \$15.49 per person - One Entree

Entrees

- ☞ Sirloin Tips in Burgundy Wine Sauce
- ☞ Bistro Steak Medallions
- ☞ Baked Haddock with Buttery Crumb Topping
- ☞ Baked Stuffed Chicken with Light Fruit Glaze
- ☞ Herb-encrusted Roast Loin of Pork
- ☞ Baked Virginia Ham with Traditional Glaze

Starches

- ☞ Baked Potatoes with Sour Cream
- ☞ Rosemary Herbed Roasted Red Potatoes

Salads

- ☞ Tossed Garden Salad
- ☞ Caesar Salad

Vegetables

- ☞ Baby Carrots glazed with orange, brown sugar and garlic
 - ☞ Green Beans Amandine ☞ Buttered Peas
 - ☞ Zucchini & Summer Squash Medley
 - ☞ Buttered Corn ☞ Broccoli Spears ☞ Brussels Sprouts
- All meals served with rolls & butter

Light Dinner Buffet

(no substitutions)

Single Entree (per person) \$10.95
 Herb-Marinated Baked Boneless Chicken Breast
 Rice Pilaf or Wild, Long-Grain Rice
 Green Beans, Baby Carrots, Peas or Corn
 Tossed Garden Salad Station with Italian Dressing
 Meal includes: water, coffee, decaf coffee and tea

Two Entrees (per person) \$14.95
 Herb-Marinated Baked Boneless Chicken Breast
 Sirloin Tips
 Rice Pilaf or Wild, Long-Grain Rice
 Green Beans, Baby Carrots, Peas or Corn
 Tossed Garden Salad Station with Italian Dressing
 Meal includes: water, coffee, decaf coffee and tea

Luncheon Buffet Menu

\$12.39 per person

Hot Entree: (choose one)

- ☞ Lasagna (Meat, Cheese, Vegetable)
- ☞ Cranberry Chili Meatballs

Cold Entree: (choose one)

- ☞ Finger Sandwiches: assorted chicken salad, ham salad, egg salad (two sandwiches per person)
- ☞ Finger Sandwiches: deli meats & cheeses condiments on side (two sandwiches per person)
- ☞ Wrap Sandwiches: assorted sliced turkey & provolone, roast beef & American, ham & Swiss with flavored mayos (one per person)

Salad: (choose one)

- ☞ Pasta Salad ☞ Tossed Garden Salad
- ☞ Fruited Spinach Salad

Includes:

- ☞ Potato Chips
- ☞ Assorted cookies or bars

Barbeque Buffet Menu

\$16.95 per person

- Herb-marinated Grilled Boneless Chicken Breast
- 5 oz. Grilled Hamburgers
- All-beef Hot Dogs
- Baked Beans
- Potato Salad
- Corn on the Cob
- Tossed Garden Salad

Exceptional Barbeque Buffet Menu

\$18.95 per person

Add Bistro Steak Medallions to above menu.

Papergoods are available at varying levels - please contact for pricing.



Great Beginnings
 catering for any occasion

A Sampling of our Menus

Distinctive!

Delightful!

Delicious!

Jim & Sue Colley
 127 Sunset Road
 Springvale, Maine 04083

207-324-4999

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Cold Appetizers

Vegetable & Dip Platter - zucchini/summer squash, carrots, broccoli, cauliflower, tomatoes, olives	\$1.20
Prosciutto & Melon - Melon wrapped with paper-thin prosciutto (piece).....	\$.75
Fruit & Cheese Ball - light fruit with cream cheese, in almonds (serves 12)	\$12
Gourmet Cheese Ball - cheddar, bleu & cream cheese with currants & walnuts (serves 12)	\$15
Pesto Cheese Mold - layers of provolone, pesto and sun-dried tomato spread (serves 12).....	\$17
Wontons with spicy chicken salad - crispy wontons with chilled Asian-spiced chicken (piece)	\$.95
Stuffed Dates - dates stuffed with almond orange cream cheese (person)	\$1.15
Dab a Crab - fresh corn & crabmeat dip with tortilla chips (serves 15).....	\$25
Deviled Eggs - traditional (piece)	\$.50
Fresh Fruit Tray - seasonal fresh fruit in attractive presentation (person)	\$1.20
Shrimp Cocktail - 20-26 ct shrimp with spicy cocktail sauce (piece).....	\$1.50
Cheese & Cracker Platter - sliced block cheese, served with crackers (person)	\$1.10
Relish Tray - assorted pickles and olives (person)	\$.85
Shrimp Crescent Bites - a coconut/curry tart topped with apricot jam & shrimp (person).....	\$.80

Hot Appetizers

Stuffed Mushrooms - mushroom caps stuffed with gorgonzola & pancetta (piece)	\$1.50
Scallops wrapped in Bacon - broiled with an orange-maple glaze (piece).....	\$1.65
Coconut Shrimp - with apricot dipping sauce (piece).....	\$1.30
Beef Rumaki - seasoned, marinated beef, broiled in bacon (piece).....	\$1.50
Cranberry Chili Meatballs - beef meatballs slow cooked with cranberry/chili (person).....	\$1.15
Cranberry Jalapeno Wontons - cranberry jalapeno & cream cheese with dipping relish	\$1.20
Oriental Five-Spice Chicken Wings - subtle spice and great flavor (piece)	\$1.20
Chicken Satay - marinated and served with spicy peanut-lime sauce (piece)	\$1.60
Mini Quiche - Florentine & Lorraine (piece)	\$.75
Baked Brie - 6" - with fruit & nuts, baked in pastry, served with crackers (serves 12).....	\$16
Gorgonzola & Roasted Red Pepper Tarts - delish! served in a phyllo tart (piece)	\$.85
Chicken Wellington - boneless chicken wrapped in pastry (piece)	\$2.15
Grilled Vegetable Quesadilla Cornucopia - mouth-watering! (piece)	\$1.50
Spinach & Goat Cheese - wrapped in phyllo dough (piece).....	\$2.10
Smoked Chicken Quesadilla Cornucopia - smoky & spicy! (piece)	\$2.10
Fig & Mascarpone Cheese - wrapped in phyllo dough (piece).....	\$1.60
Crispy Baby Asparagus - with Asiago cheese in phyllo (piece)	\$1.40
Artichoke heart with parmesan in croute (piece)	\$2.50

Elite Dinner Buffet

Base Prices: \$26.39 per person - Three Entrees;
\$21.59 per person - Two Entrees; \$16.79 per person - One Entree

Entrees

- ☞ Bistro Steak Medallions with Bearnaise Sauce
- ☞ Bistro Steak Medallions with Artichoke & Roasted Red Pepper Relish
- ☞ Bistro Medallions Verciano
- ☞ Bistro Medallions with Gorgonzola Cheese Sauce
- ☞ Sirloin Tips in Cherry Chipotle Sauce
- ☞ Chicken Sonoma ☞ Chicken Infinity
- ☞ Chicken with Apricot Almond Glaze ☞ Coq Au Vin
- ☞ Northwest Sugar Char Salmon
- ☞ Seafood Newburg ☞ Shrimp Scampi
- ☞ Halibut with Sambal Vinaigrette & Wasabi Cream
- ☞ Halibut with Mango Salsa
- ☞ Pork Tenderloin with Spicy Marmalade Sauce
- ☞ Ginger Marinated Pork Tenderloin ☞ Stuffed Pork Chops

Carving Stations

Additional \$2 per person:

- ☞ Carved Roast Beef, Turkey Breast or Virginia Ham

Additional \$4 per person:

- ☞ Carved Prime Rib

Starches

- ☞ Twice Baked Potatoes
- ☞ Rosemary Herbed Roasted Red Potatoes
- ☞ Bacon Cheddar Mashed Potatoes
- ☞ Bow-tie Pomodoro with Peas & Tomatoes

Salads

- ☞ Tossed Garden Salad ☞ Caesar Salad
- ☞ Capri Salad ☞ Cobb Salad

Vegetables

- ☞ Baby Carrots glazed with orange, brown sugar and garlic
 - ☞ Green Beans Amandine
 - ☞ Zucchini & Summer Squash Medley
 - ☞ Stir-Fry Vegetable Medley
 - ☞ Seasoned Mediterranean Blend
 - ☞ Brussels Sprouts with Crisp Prosciutto & Sweet Balsamic Vinaigrette
- All meals served with rolls & butter

Prices Do Not Include 7% Maine Meals Tax nor 18% Service/Gratuuity Charge. This will be added to your bill.

Prices are subject to change.