

Portland Catering Company

Wedding Buffet Menus

\$17.95 Per Guest - Includes one salad, one starch, one vegetable, two entrées, rolls & butter, coffee, tea, decaf and wedding cake service.

\$21.95 Per Guest - Includes vegetable cheese & fruit display, one salad, one starch, one vegetable, one pasta, two entrées, rolls & butter, coffee, tea, decaf and wedding cake service.

\$27.95 Per Guest - Includes four hors d' oeuvres, vegetable cheese & fruit display, one salad, one starch, one vegetable, one pasta, two entrées, rolls & butter, coffee, tea, decaf and wedding cake service.

Salad Choices

Tossed Green Salad

Crisp greens with peppers, cucumbers, olives, tomatoes, carrots, and cabbage.

Spinach Salad

Fresh spinach with strawberries, gorgonzola cheese, hazelnuts and red onions.

Classic Caesar Salad

Fresh chopped romaine topped with croutons, parmesan cheese.

Mesclun Salad

Mixed baby greens topped with toasted walnuts, sun-dried cranberries and bleu cheese.

Starch Choices

Roasted Garlic Mashed Potatoes

Rice Pilaf

Seasoned Oven Roasted Potatoes

Vegetable Choices

Steamed Vegetable Medley with Garlic Herb Butter

Asparagus Spears with Lemon Butter and Parmesan Cheese (seasonal)

Green Beans with Bacon Almond Butter

Baby Carrots with Fresh Herbs (add .25 per guest)

Pasta Choices

Cheese Ravioli

Oven baked with marinara sauce and mozzarella cheese.

Pesto Tortellini

Cheese tortellinis with sun-dried tomatoes, served in a pesto cream sauce.

Penne Alfredo

Creamy alfredo sauce tossed with sun-dried tomatoes, spinach and pine nuts.

Entrée Choices

Apple Cranberry Stuffed Chicken.

Stuffed with fresh apples and dried cranberries. Supreme sauce.

Herb Crusted Statler Breast of Chicken

Roasted and served with wild mushrooms. Tarragon pan drippings.

Spinach & Artichoke Pie (vegetarian)

A wild rice and mushroom crust filled with artichoke bottoms, spinach, ricotta cheese, and garlic.

Basil Chicken

Sautéed boneless breast of chicken with fresh garlic, roma tomatoes, and fresh basil. Wine butter sauce.

Oven Roasted New York Strip Loin

Au Jus

Poached Salmon

Served with a lemon dill sauce.

Beef Wellington (add 3.00 per guest)

Beef tenderloin and mushroom duxelles wrapped in puff pastry. Madeira sauce.

Prime Rib Roast Au Jus (add 2 per guest)

Requires Carving Chef

Hors d' oeuvres

Spanikopita

Hand made with spinach, feta and mozzarella cheeses, fresh dill and garlic.

Beef Negamaki

Green onions wrapped in marinated slices of beef strip loin. Topped with an asian glaze and sesame seeds.

Parmesan cheese crisps

Parmesan cheese baked and topped with dill goat cheese.

Scallops & Bacon

Plump sea scallops hand wrapped with bacon and seasoned to perfection.

Stuffed Mushrooms

Button mushrooms stuffed with a wild mushroom duxelle.

Chicken Satay

Peanut dipping sauce.

Crab Cakes

A perfect mixture of crabmeat and seasonings. Sauce remoulade.