



Buffet Choices

For more information on
events & catering contact us at
(616) 901-8789 or
cheryle@duenorthcatering.com

Minimum of 75 People

All buffets come with house salad and ciabatta roll

One Entree Choice - Accompanied with two side choices - **\$16.95 per person**

Two Entree Choices - Accompanied with two side choices - **\$18.95 per person**

A la Carte Pricing - For additional meats or sides

Entree Choices

Smothered Chicken - Roasted chicken breast topped with sautéed red onion, mushroom, roasted red pepper, and Swiss cheese.

Chicken Marsala - Italian breaded chicken accompanied with Cavatappi tossed with a Marsala mushroom sauce.

Chicken Scaloppini - Italian chicken accompanied with linguini tossed with mushrooms, capers, lemon juice and a white wine cream sauce.

Chardonnay Chicken - Roasted chicken breast accompanied with Cavatappi tossed with a chardonnay mushroom cream sauce.

Tuscan Chicken - Italian breaded chicken accompanied with linguini tossed with sun-dried tomato, artichoke hearts, baby spinach, chicken stock and fresh cream.

Roasted Turkey Breasts - From Heritage Farms boneless turkey breast served with a home made gravy.

Dijon Herb Marinated Pork Loin - Very lean USDA Choice pork loin marinated for 24 hours in a home made Dijon Herb rub.

Spiral Ham - Pork Shank smoked, cured & honey glazed.

Pesto Baked Cod - North Atlantic Cod, boneless loins baked with our own home made pesto sauce.

Pesto Baked Walleye

Wild Canadian Walleye, skinless, boneless and baked with our own home made pesto sauce. Served as entree choice for one or two item buffet menu is an additional \$2.00 per person. Added as third entree to buffet menu is an additional \$4.00 per person.

Steamship Round Carving Station

USDA Choice beef shank usually weighing between 70-80 pounds slow cooked to medium rare served with au jus. This is a focal point of an elegant feast. Served as entree choice for one or two item buffet menu is an additional \$4.00 per person. Added as third entree to buffet menu is an additional \$8.00 per person.

Prime Rib Carving Station

There are different grades of prime rib. We only serve the best! This is a well marbled cut of beef that brings big flavor served with au jus and horseradish sauce. Served as entree choice for one or two item buffet menu is an additional \$6.00 per person. Added as third entree to buffet menu is an additional \$12.00 per person.

Roast Beef Carving Station

Grade USDA Choice beef shoulder slow roasted to medium rare. Served as entree choice for one or two item buffet menu is an additional \$3.00 per person. Added as third entree to buffet menu is an additional \$6.00 per person.

Marinated & Grilled Flank Steak

Marinated for 24 hours to make this cut of beef tender and full of flavor. It is then cooked to medium well. Served as entree choice for one or two item buffet menu is an additional \$2.00 per person. Added as third entree to buffet menu is an additional \$4.00 per person.

BBQ Ribs

Slow roasted baby back ribs glazed with Timbers BBQ sauce. Served as entree choice for one or two item buffet menu is an additional \$3.00 per person. Added as third entree to buffet menu is an additional \$6.00 per person.

Side Choices

Hot Sides

Roasted Yukon Potatoes ~ Yukon Whipped Potatoes ~ Yukon Garlic Mashed Potatoes
Linguini with Alfredo ~ Cavatappi with Marinara ~ Macaroni with Cheddar Bacon Sauce
Baked Potatoes with Butter & Sour Cream ~ Southern Whipped Sweet Potatoes
Yukon Potatoes Au Gratin ~ Timbers Blended Wild Rice ~ Honey Glazed Baby Carrots
Sautéed Vegetable with White wine Herb Sauce - Asparagus, cauliflower, baby carrots, red bell pepper,
and Brussels sprouts.
Twice Baked Potatoes - \$

Cold Sides

Yukon Potato Salad ~ Penne Pasta Salad
Red Cabbage Coleslaw ~ Baked Beans ~ Fresh Fruit Salad

Additional Buffet Options

Baked Potato Bar

\$14.00 Per Person

Regular and sweet potatoes accompanied
with butter and sour cream as well as 6
toppings of your choice.

Toppings:

Cheddar Cheese	Chopped Bacon
Green Onions	Fresh Tomatoes
Sliced Jalapeños	Broccoli Florets
Sautéed Mushrooms	Black Olives
Brown Sugar	Honey Butter
Salsa	Chili

Pasta Buffet

\$13.00 Per Person

Cavatappi with Marinara Sauce
Linguini with Alfredo Sauce
Meatballs
Italian breaded Chicken Breast
House Salad with Ranch &
Raspberry Vinaigrette Dressing
Assorted Rolls and Butter