

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



We will make your next event

unforgettable!

WWW.DUENORTHCATERING.COM



Licensed Full Service Catering & Bar Services

Appetizers

Pinwheels

Assorted meats and vegetables wrapped in a flour tortilla and rolled into pinwheels.

Small Tray - One Choice (Approximately 30 pinwheels) **\$45.00**
Medium Tray - Two Choices (Approximately 60 pinwheels) **\$75.00**
Large Tray - Three Choices (Approximately 120 pinwheels) **\$140.00**

Pinwheel Choices

The Club - Ham, smoked turkey, bacon, lettuce, tomato, cheddar cheese, and cream cheese.

Turkey Caesar - Smoked turkey, romaine, red bell pepper, tomato, Caesar mayo, and smoked Gouda.

Roasted Corn & Avocado - Roasted corn and avocado puree, romaine, pepper jack cheese, banana pepper, red bell pepper, and tomato.

Ham & Baby Spinach - Ham, baby spinach, tomato, red bell pepper, scallion cream cheese and Swiss cheese.

Buffalo Chicken - Buffalo chicken, lettuce, tomato, scallion, sour cream, and cheddar cheese.

Baby Spinach & Beets - Baby spinach, beet, banana pepper, smoked Gouda, avocado, and scallion cream cheese.

Ranch Turkey - Smoked turkey, bacon, tomato, ranch dressing, baby spinach, and Swiss cheese.

Sante Fe Chicken - Southwest chicken breast, jalapeño pepper, roasted corn, tomato, black bean puree, and Monterey jack cheese.

Platters

Cheese & Cracker Platter

Seven assorted cheeses sliced and arranged on a platter and accompanied with a variety of crackers.

\$2.00 per person

Vegetable Platter

Asparagus, celery, cauliflower, broccoli, baby carrots, cherry tomatoes, and cucumber accompanied with ranch dressing.

\$2.00 per person

Fruit Platter

Cantaloupe, honeydew, strawberries, pineapple, grapes, berries, and seasonal fruit.

\$2.25 per person

Roasted Red Pepper Hummus

Greek hummus pureed with roasted red pepper. Accompanied with pita chips and assorted crackers. ***\$2.50 per person***

Meatballs

Meatballs served with your choice of sauce: Timbers BBQ, Swedish, Cheddar Cheese, or Marinara.

Large (192 Meatballs) - \$192.00

Medium (128 Meatballs)- \$138.00

Small (64 Meatballs) - \$79.00

Chicken Wings

Deep-fried chicken wings accompanied with your choice of 2 dipping sauces: Red Hot sauce, Timbers BBQ sauce, bleu cheese dressing, or ranch dressing.

Large (100 Wings) - \$140.00

Small (50 Wings) - \$75.00

Seafood Platter

Cold smoked Norwegian salmon wrapped around caper and dill cream cheese. Accompanied with sliced smoked salmon, egg, red onion, capers, and assorted crackers. Smoked whitefish dip and assorted crackers, 50 large cocktail shrimp (16-20) with lemon and cocktail sauce. **\$10.00 per person**

Smoked Salmon Display

Cold smoked Norwegian salmon wrapped around caper and dill cream cheese. Smoked whitefish dip and assorted crackers, 50 large shrimp cocktail (16-20) with lemon and cocktail sauce. **\$6.50 per person**

Shrimp Cocktail Platter

Large shrimp (16-20) cocktail shrimp with lemon and cocktail sauce.
300 Count - \$600.00 200 Count - \$425.00 100 Count - \$250.00

Smoked Whitefish Dip

Smoked whitefish dip accompanied with assorted crackers. **\$5.50 per person**

Mini Crab Cakes

Mini crab cakes sautéed in sesame oil. Served with red pepper remoulade. **\$31.50 per dozen**

Seafood en Crouete

Seafood salad baked in bite size puff pastry. **\$24.00 per dozen**

Buffalo Rolls

Seasoned chicken breast tossed with buffalo sauce, cheddar cheese, and Monterey jack cheese, rolled in wonton wrappers and deep-fried to a golden brown.

Accompanied with ranch and bleu cheese dressings.

Large (50 Pieces) - \$100.00

Small (25 Pieces) - \$60.00

Grilled Chicken Skewers

Char-grilled marinated chicken on skewers. Accompanied with roasted red pepper Alfredo sauce. **\$2.50 per skewer**

Flank Steak Skewers

Marinated flank steak char-grilled on skewers. Accompanied with Timbers steak sauce.
\$3.00 per skewer

Buffet Choices

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 Salmon - Fresh North Atlantic Salmon, boneless & skinless, cut in to steaks and then baked with our own home made pesto sauce.

Beef Stroganoff - Sirloin beef tips and sauce served over cavatappi noodles.

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

Fresh Off the Grill

Fresh off the grill menus are accompanied with your choice of 2 Sides

Grill Menu

Char-grilled beef patties, chicken breasts, bratwursts, or slow roasted pulled pork simmered in Timbers BBQ sauce. Served with sautéed red onions, sliced cheeses, assorted buns, lettuce, tomato, onion, and condiments. (Also available in slider size)

Choice of Two Meats \$10.00 per person

Choice of Three Meats \$13.00 per person

Pig Roast Menu

Our pig's are flavored to perfection and slow roasted for over 20 hours creating the perfect finish. We do the cooking here and bring the delicious feast right to you. Your guests are going to love what a real pig roast brings to the party. Let Due North Catering bring an authentic pig roast to your next party and give your guests something to talk about for years to come.

\$12.00 per person

Steak Grill Menu

Char-grilled ball tip sirloin steaks accompanied with marinated chicken and boneless pork chops. Served with sautéed red onion, mushrooms, Timbers steak sauce, Timbers BBQ sauce, house salad, and rolls. **\$16.00 per person**

Fresh Off the Grill Menus are Accompanied with Your Choice of Two Sides:

Red Cabbage Coleslaw
Yukon Gold Potato Salad
Fruit Salad
Cavatappi Pasta Salad
House Salad
Baked Beans
Mashed Yukon Potatoes
Macaroni & Cheese
Au Gratin Potatoes
Baked Potatoes with Sour Cream

Wood Fired Pizza



Nothing warms a gathering like a wood-fired pizza from Due North Catering. A beautiful focal point to your hosted event or backyard gathering. An outdoor, wood-fired pizza oven brought onsite to your event will bring you & your guests hours of enjoyment and the most delicious pizza you have ever tasted!

Seasonal Availability May - October
\$13.00 per person - 100 person minimum

Choose four of our 8-10" handmade, hand tossed wood fired pizzas:

Pepperoni - Homemade marinara sauce made from vine ripened tomatoes, add the pepperoni, and top with mozzarella cheese.

Sausage & Mushroom - Italian spicy sausage with our fresh sautéed mushrooms topped with our house mozzarella.

Hawaiian Pesto - Basil pesto, ham, pineapple, onion, banana peppers, and mozzarella.

The BBQ - Timbers BBQ sauce, roasted chicken, Cajun sausage, banana peppers, onions, and cheddar cheese.

Pesto Vegetable - Basil pesto, baby spinach artichoke hearts, roasted red peppers, green olives, and mozzarella cheese.

Meat Lovers - Pizza sauce, pepperoni, bacon, Italian sausage, ham, and mozzarella cheese.

Chicken Blanco - Alfredo sauce, baby spinach, roasted chicken, bacon, roasted red pepper, and mozzarella cheese.

Margherita Pizza - Homemade marinara sauce, fresh mozzarella, and fresh basil.