

All Events Catering by Melinda

Choosing the perfect menu is an important part of the picture in planning your event. Budgets are considered along with individual guest's tastes and family traditions; we will even prepare entrees using your recipes. Following are just some options to choose from in creating a custom menu for your special occasion

Traditional Entrees

- Prime Rib Roast or Pepper-Garlic crusted New York Strip 25.
- Slow Roast Beef Brisket with Onion au jus 19.
- Roast Peppercorn Pork Loin with mushroom sauce 19.
- Charbroiled Lemon-pepper Chicken Breast in garlic butter sauce 19.
- Seared Salmon or Halibut Filets with lemon-butter glaze 26.

Mediterranean Selections

- Beef Burgundy Tenderloin tips with shallots and mushrooms 24.
- Parmesan crusted Halibut or Sea Bass 28.
- Tuscan Stuffed Chicken Breast 21.
- Manicotti and Meatballs, Chicken Marsala with Risotto and Mushrooms 22.
- Seafood or veggie lasagna with creamy parmesan sauce 20.
- Pasta Bar*: Penne or Linguine with shrimp and veggie toppings and sauces 25.

Salads to choose from:

Traditional Mixed greens and tomato with dressings, Caesar Salad with homemade croutons
Iceberg wedges with tomato, cucumber and blue cheese vinaigrette, Mixed Field Greens with cranberries and pecans, Balsamic dressed spinach with romas, cucumber, and feta

Vegetables and Starch Choices:

- Fire Roasted Corn, French Style Green Beans,
- Sautéed zucchini and squash, seasonal grilled veggies
- Home-style, garlic, or wasabi Mashed Potatoes,
- Au gratin, scalloped or Twice Baked Potatoes
- Oven Roasted Rosemary Red Potatoes
- Rice pilaf or Spanish style rice

Mexican Specialty Dinners

All served with salad, chips, salsas, condiments and Mexican Rice and Beans

- Fajitas...Steak, Chicken and Shrimp 20.
- Enchiladas and Mini Rellenos...Cheese, beef or chicken enchiladas 18.
- Carnitas...Slow roast pork with veggies 18.
- Carne Asada...Steak strips cooked on the grill for tacos 18.
- Tostadas...buffet offers complete meal 15.
- Ground Beef Crispy Taco Bar...with all the fixings 12.
- Combo Buffet...choose off Si Bueno Southside Grill menu offerings

With over 20 years of catering events, Melinda and company know how to cover every detail from the rehearsal dinner to the morning after brunch. A full liquor license enables us to offer all libations with a fun, friendly staff trained in responsible serving techniques. Consultations are complimentary and comprehensive as we walk you through the stages of planning from the music to the cake cutting. With a combination of being unique, dependable and efficient we have built up the reputation of being one of North Fork Lodges recommended caterers.

Please consider us for your special day!

Brunch and Lunch

*Following are suggestions only as we will gladly plan a menu for your needs.
All served with proper condiments and beverages when applicable*

Continental 12.

Fresh cut fresh fruits, breakfast pastries, yogurt, cereal options, and breakfast beverages

McCall Wake-up 15.

Scrambled Egg-Hash Brown Frittata, Sausage Links and Bacon, Muffins, Pastries, Breakfast Breads, Fresh Fruit, and breakfast beverages

Transitional 20.

Starts with McCall Wake-up and moves into lunch for second round of guests. Sandwich Buffet with 2 meats, 2 cheeses, condiments and small hard rolls, green or potato salad and potato chips

Deli Sandwiches 14.

Assorted sandwiches of turkey, ham and roast beef along with vegetarian option with condiments, fresh fruit slices, chips and dessert bars

Salad and Potato Bar 15.

Bakers with Chopped Chicken, bacon and all the toppers and fresh greens for salad with dressings

Deli Salad Sandwich Bar 13.

Chopped Chicken Salad, Egg Salad, Avocados, lettuce, tomatoes and condiments with hard rolls with chips, fresh cut fruit and dessert bars

Boxed Lunches 13.

Deluxe sandwiches with choice of meats, condiments, brownie or cookies, fresh sliced fruit and potato chips

Tostada Bar 12.

Smaller variety of our dinner salad bar featuring ground beef, salad toppings and condiments

Enchiladas or Mini Relleno Dinner 14.

Served with Mexican Rice, Beans, Green Salad and condiments

Add-On of potato salad, green crisp coleslaw, green salad or fruit salads all available along with a variety of dessert and beverage options.

In addition to these offerings, we will gladly prepare any of our dinner entrees in a smaller lunch size portion for groups over 35 guests.

Extras for the perfect Event

Additional food, beverage and service options are only a sampling of our offerings. Let us offer a free consultation to help you fit budgets and appetites too...

APPETIZERS:

Swedish Meatballs/ 5 pp	2.00
Tempura or Grilled Chicken Strips and dip/ 3 pp	3.00
Grilled Bacon Wrapped Chicken Bites with dip/ 3 pp	4.00
Smoked Trout, cream cheese, capers, on cucumber slice/ 2 oz. 3 pp	1.75
Smoked Trout Tray cream cheese, capers, onion, crackers	2.50
Stuffed Mushrooms/ 3pp (Veggie or Cream Cheese)	1.50
Three Cheese Tray with crackers	2.00
Baked Brie, Brie Bread or Brie w/grapes and crackers	1.50
Crab cakes (mini size, 2 pp)	2.50
Spinach and Cheese Frittata Squares or puff pastry / 2 pp	1.50
Veggies, Strawberry Baskets, Melon or Fresh Fruit trays	1.50
Antipasta Tray or Grilled Veggie Tray	1.75
Assorted Meats and Cheese Tray/ 2 oz. 3 pp	2.50
Hard rolls, condiments for sandwiches	1.50
Garlic Baguette rounds and crackers	1.00
Fiesta Mexican Tray of assorted dippers and dips	5.00

BEVERAGE OPTIONS:

Margarita Station/2 ea.	5.00
Full Bar estimate pp	10.00
Beer and Wine estimate pp	5.00

RENTALS:

Plates/forks, silverware, glasses	.35
Salt & Peppers, Vases, Pitchers, Liter Jars	.50
Chafers w/fuel	10.00
Tables w/cloth	12.00
Tablecloths	5.00
Napkins (unfolded)	.25
Napkins (folded)	.45
Trays, baskets, misc. serving bowls	1.50

SERVICES:

Caterer Per hr. on site	40.00
Per hr. Bar/ Attendants	15.00
Per hr. Bus/ Attendants	12.00
Delivery, Set-up and Pick-up in McCall	30.00
No-host Bar Set-up (mixes, ice, cups, bar, condiments, permit)	100.00