

BUFFET MENU



PRICING

\$25 per person price based on 100 people

\$30 per person 50-99 people

MENU 1

TACO BAR (all included)

MAIN	SIDES	FIXINGS
steak rancheros chipotle chicken corn and flour tortillas	Santa Fe egg rolls chips & salsa mexican-style rice poblano pinto beans Mexican street corn salad	Mexican cheeses lettuce pico de gallo onions guacomole sour cream mango salsa



MENU 2

TAILGATER (all included)

MAIN	SIDES	SALAD
BBQ pulled pork sliders grilled smoked sausages with sautéed peppers, onions and stout mustard	mac & cheese	garden caesar



MENU 3

PASTA BAR

MAIN (choose two)	SIDES	SALAD (choose one)
chicken alfredo penne pasta Italian sausage penne pasta with marinara sauce	pesto wine and artichoke sauce with cheese ravioli bay shrimp coastal alfredo	breadsticks garden caesar

Are you in need of
tables, chairs, linens or tents
for your catered wedding or event?
Pacific North Event & Tent Rentals
can help you with planning those
important details, we have over 5 years
experience in the Pacific North.
Delivery and take down available.



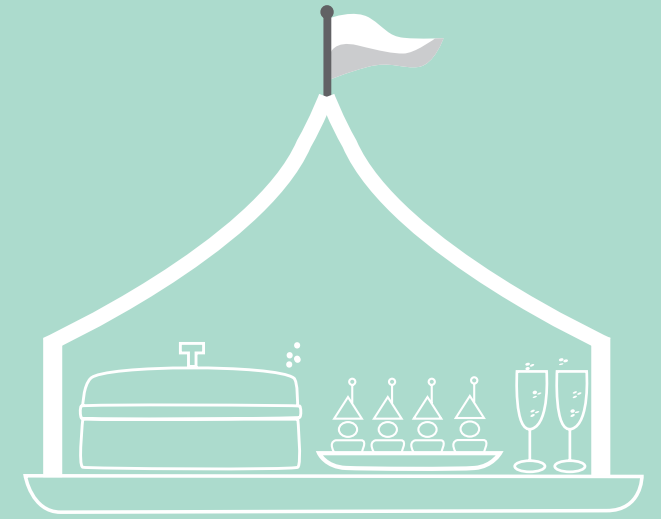
503-717-5088 | info@pacificnorthrentals.com



Hoping for an elegant indoor venue?
Look no further than
The Beacon on Broadway.
An event space over 100 years old right on
Broadway. Seats up to 150 people.



503-717-5088 | beaconbroadway@gmail.com



PACIFIC NORTH CATERING

***Taking your catered event above
expectations***

503-717-5088
1475 N. Roosevelt / PO Box 23
Seaside, OR 97138

pacificnorthcatering.com
info@pacificnorthcatering.com



SILVER BUFFET MENU

XXX
PRICING

\$30 per person price based on 100 people
\$35 per person 50 - 99 people

SALAD (choose 1)

garden or caesar

ENTRÉE (choose 1)

Caribbean jerk chicken thighs	Mediterranean provençal chicken breast	slow-roasted pork mole
roasted salsa verde chicken		Cuban style roasted pork
Middle Eastern chicken shawarma		Hawaiian pulled pork with roasted pineapple relish

SIDES (choose 1 of each)

STARCH

garlic mashed potatoes
classic mac & cheese
cilantro lime rice pilaf

VEGETABLE

roasted seasonal vegetables
green bean almondine
Mexican street corn salad

XXX

UPGRADE by adding

Hors D'oeuvres

additional \$5 per person for each item ordered

surf melt crostinis	assorted cheese and cracker platter	Chinese bao buns
skewered chicken or shrimp satay	pastry cups sweet or savory	seasonal veggie platter
mini crab cakes with lemon dill aioli	swedish meatballs	seasonal fruit tray

GOLD BUFFET MENU

XXX
PRICING

\$40 per person price based on 100 people
\$45 per person 50 - 99 people

SALAD (choose 1)

garden, caesar or strawberry spinach

ENTRÉE (choose 1)

Caribbean jerk chicken thighs	Mediterranean provençal chicken breast	slow-roasted pork mole
roasted salsa verde chicken	Italian parmigiano breaded chicken breast	Cuban style roasted pork
Middle Eastern chicken shawarma	chicken marsala	Hawaiian pulled pork with roasted pineapple relish

CHEF ATTENDED STATION (choose 1)



grilled tri-tip
slow roasted honey ham with bourbon glaze

prime rib roast
cajun salmon with shrimp Newburg sauce
honey chipotle sockeye salmon topped with mango salsa
pesto crusted rockfish

SIDES (choose 1 of each)

STARCH

garlic mashed potatoes
classic mac & cheese
cilantro lime rice pilaf
Mediterranean couscous
coconut ginger purple rice

VEGETABLE

oven roasted balsamic brussels sprouts
roasted seasonal vegetables
green bean almondine
Mexican street corn salad

XXX

UPGRADE by adding

Hors D'oeuvres

\$5 per person for each item ordered

surf melt crostinis	assorted cheese and cracker platter	Chinese bao buns
skewered chicken or shrimp satay	pastry cups sweet or savory	seasonal veggie platter
mini crab cakes with lemon dill aioli	swedish meatballs	seasonal fruit tray

BARTENDING SERVICES

XXX

Are you looking for traditional bartending services for your event? From fruit cocktails to hard liquors, champagne to non-alcoholic beverages, our experienced mixologists are on hand to elevate your occasion into an affair to remember. Our bartending services are currently only offered in combination with our food catering packages. Ask for pricing.

All prices are based on a 2 hour service. Price is based on 100 people. Add \$5 per person for counts between 50-99. Price does not include service personnel, table linens, delivery or service charge. Prices are subject to change without notice.