

UP NORTH CATERING

DINNER MENU

The Up North Catering dinner menu creates a succulent full meal for any occasion such as weddings, dinner events, and graduation events. The basic menu provides your choice of two main course dishes, entrees, one side dish, and two cold salad dishes.

Main Courses

Carved Roast Beef

Carved Fresh Ham

Turkey Breast

Baked Chicken

BBQ Chicken

Baked Chicken Breast

Stuffed Chicken Breast *

Lasagna

Polish Sausage and Sauer Kraut

Swedish Meatballs

BBQ Meatballs

Meatballs in Brown Gravy

Entrees

Mashed Potatoes

Diced Redskin Potatoes

Baked Potatoes

Scalloped Potatoes

Au Gratin Potatoes

Rice Pilaf

Baked Beans

Stuffing

Yams

Homemade Egg Noodles

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Side Dishes

Corn

Green Beans

Green Bean Casserole

California Blend Vegetables

Glazed Carrots

Peas and Carrots

Cold Salad Dishes

Potato Salad

Macaroni Salad

Tossed Salad

Spaghetti Salad

Rotini Salad

Coleslaw Salad

Jell-O Salad

Cottage Cheese

Fresh Fruit Salad

All events include dinner rolls and butter.

*** 1.00 extra per person**