



Connie Orcutt , Mgr.  
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# 2011 PICC Catering Menu

## APPETIZERS

Shrimp Cocktail w/lemon and Cocktail Sauce	\$15.00 (serves 4)
Buffalo Wings w/blue cheese and Hot Sauce	\$10.00 (serves 4)
Meatballs in Sauce (tomato, Swedish, or tangy sweet)	\$10.00 (serves 4)
Cocktail Franks in sauce (tangy sweet)	\$10.00 (serves 4)
Coconut Shrimp w/cherry dipping sauce	\$15.00 (serves 4)
Bacon-wrapped Scallops	\$25.00 (serves 4)
Finger Sandwiches (dozen)	\$18.00
Vegetable Platter	\$50.00 (serves 35-40)
Fruit Platter	\$50.00 (serves 35-40)
Cheese and Cracker Platter	\$50.00 (serves 35-40)
Fresh Cooked Kettle Chips	\$7.00 (serves 4)
Fresh Cooked Tortilla Chips w/sour cream and salsa	\$5.00 (serves 4)

## ENTREES

All entrees includes salad (caesar or green) , choice of rice pilaf, bowtie pasta, or potato (baked, mashed, roasted rosemary), choice vegetable (steamed carrots, peas w/baby onions, California blend) and dinner roll.

Prime Rib (8-10oz)	\$18.00
Virginia Bake Ham (8oz)	\$16.00
Lasagna (12-14oz) (no potato rice choice)	\$15.00
Marinated Rib-Eye Steak (8-10oz)	\$20.00
Grilled Chicken w/Cream Sauce (2-4oz)	\$16.00
Baked Stuffed Haddock (8oz)	\$17.00
Pork Roast Loin (8-10oz)	\$16.00

## Desserts

Strawberry Shortcake (per slice)	\$3.00
Brownie Ala Mode (per slice)	\$3.00
Mixed Berry Pie (per slice)	\$3.00
Italian Lemon Cake (per slice)	\$5.00
Carrot Cake (per slice)	\$5.00
Chocolate Truffle Layer Cake (per slice)	\$5.00