



PURE PLATE CATERING



BASIC OPTIONS

Pulled Pork

Roasted pulled pork, barbecue sauce, stacked on buttery brioche rolls -- served with homemade potato chips, and coleslaw
\$15.99

Blackened Chicken

Grilled Chicken with a blackened seasoning -- served with barbecue baked beans, and green bean medley
\$15.99

Roast Beef Sandwich

Layers of roast beef between buttery brioche buns -- served with homemade potato chips, potato salad, and au jus
\$16.99

Brisket

Slow smoked brisket -- served with barbecue sauce, potato salad, and loaded mashed potatoes
\$17.99

ORE'DOURVES

Antipasto Skewers — \$8.99/dozen
Meatball Skewers— \$8.99/dozen
Quesadilla Triangles— \$10.99/dozen
Bone Marrow and Bread - 4.99/bone
Bruschetta - \$9.99/4 pieces

SPECIALTY OPTIONS

Chicken Marsala

Chicken breast in a marsala wine and mushroom sauce -- served with mashed potatoes and parmesan green beans
\$18.99

Ham Dinner

Double smoked carved ham with brown sugar and honey glaze -- served with mashed potatoes/gravy and green bean medley
\$18.99

Turkey Dinner

Roasted or Smoked Turkey Breast -- served with mashed potatoes/gravy, cranberry sauce, and stuffing
\$18.99

Steak Diane

Steak bites in a mushroom wine sauce -- served with grilled onions and mashed potatoes
\$19.99

Grilled Salmon

Grilled Salmon with a choice of specialty sauce -- served with fresh broccoli and white rice
\$19.99

BEVERAGES

Beverages include a wide range and are priced per package. Please speak with our catering team to put together your ideal package.

ARTISAN OPTIONS

Filet Mignon

6 oz Center Cut Filet Mignon -- served with a twice baked potato, roasted bacon brussel sprouts, and a choice of specialty sauce
\$25.99

Prime Rib

8 oz Slow Cooked Rib Roast -- served with garlic mashed potatoes, parmesan green beans, creamy horseradish, and au jus
\$29.99

Beef Wellington

Center Cut Filet Mignon wrapped in a buttery pastry crust rolled in duxelles and prosciutto -- served with roasted bacon brussel sprouts, and lobster mac n cheese
\$35.99

Tomahawk

Fire Grilled tomahawk with chimichurri sauce -- served with truffle mac n cheese, loaded mashed potatoes, and creamed spinach
\$46.99

SIDES

Fresh Bread Basket/Butter - \$7.99/dozen
Plastic Plates/Silverware - \$1/person
Fresh Baked Cookies - \$8.99/dozen

The Venue At Midwestern Meats

With over 2,000 sq ft, the Venue at Midwestern Meats is the perfect space to host conferences or events up to 75 people. The venue space is subject to availability. No outside food or drink permitted unless by an authorized vendor. Outside dessert is permitted.

Base Prices

3 Hours - \$250
6 Hours - \$500
9 Hours - \$750

Al La Carte

-Tables and Chairs -Table Linens
-Use of 70" Flat Screen Tv -Microphone
-Use of Bluetooth Speakers -Dimmable Lighting