



MAC's Catering, Inc.

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Menu Options

NON-SEAFOOD APPETIZERS *

- ❖ Spinach Dip with assorted crackers
- ❖ Cucumber with Dill Sauce on Points
- ❖ Cocktail Meatballs – choice of sauce
Sweet & Sour, Teriyaki or Red Sauce
- ❖ Fresh Made Guacamole with Chips
- ❖ Caprese Salad – served on choice of
Skewers or as a Platter
- ❖ Cheese & Crackers Platter
- ❖ Vegetarian Egg Rolls

SEAFOOD APPETIZERS

- ❖ Crab Shooters – mini crab ball served
in a shooter glass with MAC's
Remoulade
- ❖ Mini Crab Cakes with MAC's
Remoulade
- ❖ Cheesy Crab Dip with assorted
breads or crackers
- ❖ Shrimp Cocktail
- ❖ Citrus Shrimp Cocktail – a
combination of lemon-lime juice,
diced cilantro & avocado
- ❖ Coconut Shrimp with Duck Sauce
- ❖ Bacon wrapped Scallops with BBQ
Sauce
- ❖ Seared Scallops topped with
Gorgonzola Cheese
- ❖ Smoked Tuna or Salmon Dip served
with assorted crackers

MAC's Famous Cuban Egg Rolls – add \$3.50 per person

Steak & Cheese Egg Rolls – add \$3.50 per person

Hot Entrees

- ❖ Beef Sliced in Au Jus Gravy *
- ❖ Beef Tenderloin Sliced or Filets served
with Béarnaise or Horsey Sauce
- ❖ Beef Brisket served with rolls &
Horsey Sauce
- ❖ Steamship Round Carving Station
served with Horsey Sauce and Gravy
- ❖ Bacon Cheeseburger Meatloaf *
- ❖ Meatballs – Italian or Sweet & Sour *
- ❖ Pork Tenderloin *
- ❖ Pulled Pork *
- ❖ Parmesan Encrusted Chicken *
- ❖ Chicken Piccata *
- ❖ Chicken Marsala *
- ❖ Pulled Chicken *
- ❖ Chicken Alfredo *
- ❖ Baked Ziti (meat sauce optional) *
- ❖ Lasagna (meat sauce optional) *
- ❖ Butternut Squash Lasagna with a light
Alfredo Sauce *
- ❖ Pasta Primavera *
- ❖ Tortellini tossed Pesto or Olive Oil &
Basil *
- ❖ Baked White Fish seared in Olive Oil,
Butter and Lemon Sauce *
- ❖ Salmon Filets drizzled with Lobster
Bisque Sauce or Pecan Glaze
- ❖ Crab Cakes served with MAC's
Remoulade
- ❖ Shrimp Alfredo
- ❖ Bacon wrapped Scallops topped with
crumbled Blue Cheese

Sides *

- ❖ Garlic or Traditional Mashed Potatoes
- ❖ Mashed Cauliflower
- ❖ Seasoned Roasted Potatoes
- ❖ Macaroni & Cheese
- ❖ Rice Pilaf
- ❖ Sautéed Green Beans seasoned with
Garlic and Olive Oil
- ❖ Glazed Asparagus
- ❖ Broccoli in Cheese Sauce
- ❖ Asparagus in a White Balsamic
Dressing
- ❖ Creamed Spinach
- ❖ Carrots – Buttered, Ginger or Glazed
- ❖ Redskin or Egg Potato Salad
- ❖ Cole Slaw
- ❖ Tortellini Salad

Charcuterie Board - \$15.00 per pound
Italian Meats, Specialty Cheeses,
Marinated Mushrooms, Roasted Red
Peppers, Olives

**Gluten-Free, Vegetarian and
Vegan options available**

***Menu Options that are included at the starting
price for each custom package. All other options
will be at an additional cost per person.**

Please note: pricing is subject to change.
We will keep you informed should market prices
cause a change in your menu prices.