

Midgley's Public House Catering Menu

We can provide drop off, pick up, full service and buffet catering subject to date availability.

Prices are subject to tax and gratuity (if applicable)

Deliveries are subject to a delivery fee depending on location

All catering menus are subject to a minimum amount of people

We are not limited to the options below. We are happy to sit down and customize your event to meet your preferences, budget and to ensure it has an extra special twist!

Appetizers (per piece)

Thai Chicken stick \$4

Ahi stick-marinated ahi tuna with a hot oil shoyu dipping sauce \$4

Teriyaki Beef stick \$4

Fried chicken stick-buttermilk ranch dipping sauce \$3

Vegetable Skewer \$3

Fruit Skewer \$3

Caprese skewer-mozzarella, cherry tomatoes, balsamic drizzle \$3

Deviled eggs \$2

Crab cakes \$5

Mini twice baked potato \$3

Stuffed Mushrooms \$2

Meatballs-marinara, parmesan cheese \$3

Bacon wrapped crackers \$2

Bacon wrapped dates \$2

Bacon wrapped prawns \$5

Seafood Cocktail in phyllo cups \$3

Prawn Cocktail \$3

Barrel smoked prime rib sliders \$6

Pork Belly Sliders \$6

Cheeseburger sliders \$4

Fried Chicken sliders \$4

Pulled pork slider \$3

Tea Sandwiches (tomato w/mayo or cucumber w/cream cheese)\$2

Oyster bar includes mignonette, cocktail sauce, horseradish, Tabasco and lemon \$4

Chicken wings-ranch \$2

Hog wings-ribless with ranch \$2

Duck wings-ranch \$3

*Vegan Wings-deep fried cauliflower florets, wing sauce and Veganaise \$3

*Asparagus Cigars-asparagus wrapped in wontons with cream cheese and sweet chili sauce \$4

*Fried Asparagus-ranch \$3

*Calamari-tartar and cocktail sauces, lemon \$4

Avocado fries with Sriracha Ranch dipping sauce \$3

Chicharron-fried pork skins \$3

Duck lettuce wraps-seared sliced duck, Asian slaw, micro cilantro, butter lettuce \$4

Salmon spread, dill, served with crostini \$3

Goat cheese, fig and prosciutto crostini \$3

French onion crostini- caramelized onion and cream cheese \$2

California cheesesteak crostini- sliced tri-tip, caramelized onions, bell peppers, mushrooms, melted sharp white cheddar \$5

Lamb chops with mint jelly or Demi-glace \$5

Brie and fruit compote in puff pastry \$4

Goat cheese balls-goat cheese rolled in pistachios \$3

Platters (per person)

Cheese platter-a mix of domestic and imported cheeses, crackers, fruit, nuts, \$4.50

Charcuterie and cheese platter-a mix of domestic and imported cheeses, selection of cured meats, crackers, fruit nuts \$6.50

Fruit platter-an assortment of fresh fruit \$3

Vegetable platter-an assortment of fresh and pickled vegetables with herb dip \$3

Crab dip platter-hot crab dip with toast points \$4

Spinach dip platter-spinach dip with toast points \$2

French onion dip platter-french onion dip with crostini \$3

Bruschetta platter-fresh bruschetta with crostini \$3

Hummus platter-garlic hummus with pita chips \$3

Salads(per person)

Wonton Chicken Salad-grilled chicken, toasted almonds, mandarin oranges, sesame seeds, crunchy wontons, Napa cabbage, shredded carrots, cilantro and sesame ginger dressing \$15

Mph Salad-mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onion, tomato, and cucumbers, choice of dressing \$15

South of the Border-iceburg and romaine lettuce, tomato, cilantro, green onion, red onion, crispy jalapeño, tortilla strips, sour cream guacamole, salsa ranch \$9
Add tri-tip \$7
Add chicken \$6
Add prawns \$8

Green Salad (with entree \$4, a la cart \$7)-mixed greens, tomato, cucumber, red onion, croutons choice of dressing
Caesar salad (with enter \$4, a la cart \$7)-romaine lettuce, parmesan cheese, croutons, Caesar dressing
Add chicken \$6
Add tri-tip \$7
Add prawns \$8
Add Salmon \$7

Entrees (per person)

All entrees are served with sides listed, side salad and bread and butter
Side choices for entrees- mashed potatoes, roasted red garlic potatoes, seasonal vegetable, grilled asparagus, sautéed zucchini

Barrel smoked tri-tip- 7 ounces of tender shaved barrel smoked tri-tip, choice of two sides \$18

Barrel smoked New York medallions-2 4 ounce medallions, choice of two sides \$26

Barrel smoked prime rib 12 ounce-horseradish, choice of two sides \$32

Barrel smoked prime rib 16 ounce-horseradish, choice of two sides \$40

Filet Mignon center cut medallions-6 ounces, demi-glace, hollandaise or béarnaise sauce (choose one) choice of two sides \$38

Filet Mignon center cut medallions-9 ounces, demi-glace, hollandaise, béarnaise sauce (choose one) choice of two sides \$45

Grilled New York steak-14 ounces, mushroom Demi grace or garlic butter, choice of two sides \$35

Chicken Fried Steak-12 ounces, country gravy, mashed potatoes choice of vegetable \$24

Chicken Fried Chicken-9 ounces, country gravy, mashed potatoes, choice of vegetable \$18

Roasted Airline chicken breast-9 ounces, chicken demi-glace, choice of two sides \$22

Chicken "you call it"-we will talk and create your custom chicken dish-\$tbd

Rack of lamb-1/2 rack, honey mustard crusted, choice of two sides \$45
Rack of lamb-full rack, honey mustard crusted, choice of two sides \$60
Fish, lobster and everything else under the sea is market price and we create a customized menu to your liking

Ask us about our roasted whole hog and lamb roasts for your special occasion!

Pastas (per person)

All pastas come with bread, butter and a side tossed Caesar salad

Lasagne

-Vegetarian-layers of lasagne, 4 cheeses, red and white sauce and roasted vegetables \$12

-Chicken-choice of red sauce, white sauce or combo sauce with 4 cheese and roast chicken \$14

-Italian sausage- 4 cheeses, red and white sauce, Italian sausage \$16

Spaghetti and meatballs-\$12

Spaghetti and Italian Sausage-\$14

Chicken Fettuccine Alfredo-\$14

Chicken Fettuccine or penne Alfredo-\$15

Cajun shrimp Alfredo-\$18

Lobster Mac and cheese-\$24

Pork belly Mac and cheese-\$18

Sides (per person)

Mac and cheese-\$6

Mashed potatoes-\$4

Roasted red garlic potatoes-\$4

Baked potato with butter-\$3 with the fixings' \$5

Creamy polenta-\$4

Rice pilaf-\$4

White rice-\$2

Grilled asparagus-\$5

Sauteed zucchini \$4

Roasted vegetables-\$4

Creamed brussel sprouts-\$6

Roasted bacon brussel sprouts \$5

Bread and butter \$1

Desserts (per person)

Plated desserts-availability varies \$7-\$10

Chocolate chip cookies \$12 a dozen
Midgley Brownie \$16 a dozen
Churro Donuts \$20

Breakfast Buffet (per person)

Yogurt bar-vanilla yogurt with strawberries, granola, and assorted dry fruits \$5
Bagel tray-assortment of bagels with roasted garlic chive, plain and other flavored cream cheeses \$4
Lox and Bagels-assortment of savory bagels, smoked salmon, capers, tomatoes, cucumbers, and lemons with plain and roasted garlic chive cream cheese \$12
Continental-Buttery croissants, scones, breakfast breads, cinnamon rolls, fresh sliced fruit, butter and fruit preserves \$7
Hearty Breakfast-Scrambled eggs, bacon, sausage, breakfast potatoes, fresh sliced fruit and assorted breakfast breads \$12
Frittata-Choice of spinach and Gruyere, Bacon, chive and white cheddar, or Artichoke hearts, sun dried tomato and Manchengo. Served with breakfast potatoes, fresh sliced fruit and croissants \$12

Ask us about our other themed buffets!

Bar packages (per person)

Standard Bar-Smirnoff vodka, Beefeater gin, Cutty Sark scotch, Bacardi light, house red wine, house white wine, Bud Light, Budweiser, Pepsi, Diet Pepsi, Sprite, Bottled water, mixers, garnished and ice \$15

Premium Bar-Kettle One vodka, Bombay Sapphire gin, Johnnie Walker Black scotch, Maker's Mark bourbon, Crown Royal whiskey, Captain Morgan spiced rum, Bacardi light rum, house red wine, house white wine, Bud Light, Budweiser, Corona, Heineken, Pepsi, Diet Pepsi, Sprite, Bottled water, mixers, garnished and ice \$18

Standard beer and wine- red wine, white wine, Bud Light, Budweiser, Pepsi, Diet Pepsi, Sprite, bottled water, lemons, limes, ice
Starts at \$12 a person depending on wine selected

Premium beer and wine-red wine, white wine, Bud Light, Budweiser, Corona, Heineken, Pepsi, Diet Pepsi, Sprite, bottled water, lemons, limes, ice
Starts at \$14 a person depending on wines selected

Wine only-2 red wine, 2 white wine, champagne, sparkling water, Pepsi, Diet Pepsi, Sprite, bottled water, lemons, limes, ice

Starts at \$14 a person depending on wines selected

Available upon request (cost varies)

Champagne toast

Wine during dinner service

Signature drinks

Coffee bar