



MACHINE SHED

Catering Menu



BREAKFAST



THE CONTINENTAL DELUXE

The perfect assortment to satisfy those with an early morning sweet tooth.

Assorted Breakfast Items (choose three)

Homemade Cinnamon Rolls, Homemade Pecan Rolls, Fresh Cut Fruit Display, Bagels & Assorted Cream Cheeses, Homemade Fruit Muffins, Homemade Caramel Rolls, Yogurt & Granola, English Muffins & Assorted Preserves

Beverages (choose two): Coffee (Regular & Decaf), Juice (Apple or Orange)

Price per person: \$11.99

HOT BREAKFAST SANDWICH BUFFET

Breakfast Sandwiches (choose one)

The following sandwiches are served on your choice of a Buttermilk Biscuit, Bagel, English Muffin, Croissant or Wrap.

- Bacon, Egg and Cheese
- Sausage, Egg and Cheese
- Ham, Egg and Cheese

Sides (choose two)

Fresh Cut Fruit, Sheddard Style Hash Brown Casserole, Roasted Baby Red Potatoes with Peppers & Onions, American Fried Potatoes

Beverages (choose two): Coffee (Regular & Decaf), Juice (Apple or Orange)

Price per person: \$13.99

BUILD YOUR OWN BREAKFAST

Can't decide? Tell us what you want.

Eggs (choose one)

Scrambled: Everyone's Favorite

Country Style: Scrambled Eggs mixed with Ham, Onions, Green Peppers & Colby Cheese

Meats (choose two): Bacon, Smoked Sausage, Sausage Links, Sausage Patties, Ham

Potatoes (choose one)

Sheddard Style Hash Brown Casserole, American Fried Potatoes, Roasted Baby Red Potatoes with Peppers & Onions

Breads (choose one): English Muffin with Preserves, Homemade Baking Powder Biscuit with Sausage Gravy, Croissant

Sides (choose one): Fresh Cut Fruit, Cinnamon Rolls, Pecan Rolls, Yogurt & Granola

Beverages (choose two): Coffee (Regular & Decaf), 2% Milk Chocolate, Milk, Juice (Apple or Orange)

Price per person: \$16.99

Want more? Add additional items for \$2.50 each per person.

COUNTRY LUNCH BUFFET

Served as lunch portions and available until 3pm. Includes dinner rolls and real butter.

Entrée

Roasted Pork Loin with Garlic Herb Sauce, Old Fashioned Pot Roast, Fried Chicken, Chicken Fried Steak, Roasted Turkey Breast, Chicken Fried Chicken, Ham, Country Sage Stuffed Pork Loin, Chicken Chardonnay, Plowman's Meatloaf

Potatoes (choose one)

Sheddar Style Hash Brown Casserole, Mashed Potatoes and Gravy, Wild Rice, Roasted Baby Red Potatoes, Garlic Mashed Potatoes, Baked Potato

Vegetable (choose one)

Buttered Corn, Candied Carrots, Gramma's Green Beans with Bacon and Onions, Green Bean Casserole, Vegetable Medley

Salad (choose one)

Tossed Salad with Dressing, Caesar Salad, Coleslaw, Cottage Cheese, Pasta Salad, Broccoli Salad

Price per person:

\$18.99 for two entrées

\$16.99 for one entrée

SANDWICH BUFFET

Includes kettle chips, condiments, garnishes and choice of two sides listed below. Served on regular buns.

Favorite Sandwiches (choose two)

BBQ Pork, BBQ Beef Brisket, Grilled Hamburger, Grilled Pork Chop Sandwich, Grilled Chicken Breast, Bratwurst & Sauerkraut, Hot Dog

Condiments and Garnishes (includes all)

Buns, Cheese, Lettuce, Tomato, Onion, Dijon Mustard, Mayonnaise, Horseradish Sauce

Sides (choose two)

Potato Salad, Coleslaw, Cottage Cheese, Pasta Salad, Tossed Salad, Caesar Salad, BBQ Baked Beans, Cucumber Dill Salad, Antipasto Salad

Price per person: **\$16.99**

Grilled Onions and Sautéed Mushrooms add \$2.50 per person.

BAKED POTATO BAR

Includes Tossed Salad and Homemade Cookie.

Minimum of 50 people.

Tater Toppers:

Broccoli Au Gratin, Sautéed Mushrooms, Real Butter, Dairy Fresh Sour Cream, Bacon, Shredded Cheddar Cheese, Green Onions, Tomatoes, Chili, Diced Baked Ham

Price Per Person: **\$14.99**

LUNCH



SOUP, SANDWICH AND SALAD BUFFET

Includes something for everyone. Please choose the following:

Soups (choose two)

The Shed's World Famous Baked Potato Soup, Chicken Noodle Soup, Hearty Beef Chili, Vegetable Soup, Broccoli Cheese Soup, Chicken & Rice Soup

1/2 Sandwiches and Wraps (choose two)

Chicken Salad Croissant, Our Shed Club, BLT, Smoked Turkey Club, BLT Wrap, Chicken Caesar Wrap, Club Wrap

Salads (choose one)

Tossed Salad, Caesar Salad, Pasta Salad, Potato Salad, Coleslaw, Cottage Cheese

Condiments and Garnishes (includes all)

Lettuce, Tomato, Red Onion, Dijon Mustard, Mayonnaise, Horseradish Sauce

Price per person: \$17.99

EXECUTIVE DELI PLATTER

Top quality assortment of options.

Includes kettle chips, condiments, garnishes and choice of two sides listed below:

Meats (choose three)

Smoked Turkey, Roast Beef, Corned Beef, Ham, Chicken Salad

Breads (choose two)

White, Wheat, Rye, Ciabatta Bun, Croissant, Brioche Bun

Cheeses (choose two)

American, Colby, Pepper Jack, Provolone, Swiss

Condiments and Garnishes (includes all)

Lettuce, Tomato, Red Onion, Dijon Mustard, Mayonnaise, Horseradish Sauce

Sides (choose two)

Potato Salad, Coleslaw, Cottage Cheese, Pasta Salad, Tossed Salad, Caesar Salad, BBQ Baked Beans, Cucumber Dill Salad, Antipasto Salad

Price per person: \$15.99

THE BOX LUNCH

The perfect option for the working lunch! Includes mayonnaise, mustard and silverware so it's ready to go!

SANDWICHES

Meats (choose one per lunch): Roast Beef, Smoked Turkey, Deli Ham, Chicken Salad

Cheeses (choose one per lunch): American, Cheddar, Pepper Jack, Provolone, Swiss

Breads (choose one per lunch): White, Wheat, Rye, Ciabatta, Brioche, Croissant

SIDES (choose two per lunch)

Kettle Chips, Coleslaw, Cottage Cheese, Pasta Salad, Potato Salad, One Piece of Whole Fruit (Apple or Banana)

DESSERT (choose one per lunch)

Made from Scratch Cookie, Homemade Brownie

Price per person: \$14.99

Add a can of assorted pop or bottled water for \$2.50 per person.

DINNER BUFFETS



Includes homemade bread, choice of two entrées, vegetable, potato and two salads.

ENTRÉES

(choose two)

Beef

Old Fashioned Pot Roast, Beef Bordelaise, Cattleman's Sirloin Tips, BBQ Beef Brisket

Pork

Stuffed Pork Loin, Roasted Pork Chop, Baked Ham, Smoked Pork Loin with Machine Shed BBQ Sauce, Pork Loin with Garlic Herb Sauce

Poultry

Chicken Chardonnay, Roasted Turkey Breast, Chicken Marsala, Chicken Parmesan, Chicken Alfredo, Fried Chicken

Seafood

Seared Salmon with Apple-Bourbon Glaze or White Wine Cream Sauce, Baked White Fish with Dill Cream

Vegetarian

Italian or Stir-Fry Vegetables, Pasta Primavera

SIDES

Vegetables (choose one)

Buttered Corn, Farmer's Blend, Dilled Carrots, Grandma's Green Beans with Bacon and Onions, Candied Carrots, BBQ Baked Beans

Salads (choose two)

Coleslaw, Cottage Cheese, Potato Salad, Broccoli Salad, Marinated Cucumber & Tomato Salad, Tossed Salad, Caesar Salad

Potatoes (choose one)

Baked Potato, Garlic Mashed, Sheddard Style Hash Brown Casserole, Oven Roasted Potatoes, Mashed Potatoes and Gravy, Wild Rice

Price per person: \$23.99

DINNER BUFFETS



THE ITALIAN FEAST

Entrées (choose two)

Beef Lasagna, Vegetable Lasagna, Chicken Marsala, Italian Breaded Pork Chops, Chicken and Broccoli Alfredo, Chicken Parmesan

Sides (includes all)

Caesar Salad
Parmesan Baked Breadsticks

Price per person: \$18.99

MEXICAN FIESTA

It's a fiesta at the Shed!

Seasoned Ground Beef, Grilled Chicken, Spanish Rice, Refried Beans, Soft Flour Tortillas, Crispy Corn Shells, Shredded Lettuce, Diced Onions, Tomatoes, Colby Cheese, Sour Cream, Tortilla Chips & Homemade Salsa, Jalapeños, Guacamole (available for an additional charge)

Price per person: \$18.99

TRADITIONAL FISH FRY

Fresh North Atlantic Cod

Prepared two ways of your choice – Baked, Beer Battered or Fried.

Includes Warm German Potato Salad, Homemade Applesauce, Vegetable, Coleslaw and Rye Bread.

Sides (choose one)

Baked Potato, Garlic Mashed Potatoes, Sheddar Style Hash Brown Casserole, Oven Roasted Potatoes, Mashed Potatoes and Gravy, Wild Rice

Price Per Person: \$19.99

APPETIZER TRAYS



All trays serve 25 people.

Fresh Cut Fruit	\$80
Vegetable Tray with Dill Dip	\$80
Cheese, Sausage and Crackers	\$80
BBQ Burnt Ends	\$90
BBQ Smoked Sausage	\$80
Hot Wings with Ranch or Blue Cheese	\$100
Chicken Strips with Ranch	\$100
Shrimp Cocktail	\$110
Assorted Ham and Turkey Wraps	\$90
Homemade Salsa with Tortilla Chips	\$60
Chili Con Queso with Tortilla Chips	\$70
Bruschetta with Crostini	\$80
Spinach Dip with Pita Bread	\$80
Beer Cheese Fondue with Pretzel Bread Sticks	\$90
Swedish Meatballs	\$85
Brisket Potato Skins	\$90

APPETIZER BUFFET

Mix and Match your favorite appetizers!

Choose 3 for \$16.99 • Choose 4 for \$18.99 • Choose 5 for \$20.99

Priced per person

**If you are interested in something not listed above, make sure to ask our creative chefs if it is possible!*

SHED TO GO

Available for pick up only.

BBQ Pork	\$15 per pound
BBQ Beef	\$15 per pound
BBQ Beef Brisket	\$21 per pound
Roasted Turkey	\$15 per pound
Roasted Ham	\$15 per pound
Pot Roast	\$15 per pound
8 Piece Fried Chicken	\$17
16 Piece Fried Chicken	\$33
Shed's Famous Coleslaw	\$36 per gallon
Homemade Applesauce	\$46 per gallon
Cottage Cheese	\$46 per gallon
The Shed's World Famous Baked Potato Soup	\$41 per gallon
Sheddar Style Hash Brown Casserole	\$3.50 per person
Mashed Potatoes	\$3.50 per person

DESSERT SERVICE

We believe in doing things the old fashioned way.
Our bakers make our desserts from scratch every day.

Assorted Made from Scratch Cookies (per dozen)	\$17.00
Brownies with Powdered Sugar (per dozen)	\$17.00
Apple Dumpling or Fruit Cobbler (per person)	\$5.99
New York Style Cheesecake (per person)	\$6.99
Carrot Cake with Cream Cheese Frosting (per person)	\$6.99

BAR SERVICE



BEER

Keg Beer & Tapper \$425.00

WINE

Glass - House Wine \$10.00

Bottle - House Wine \$40.00

CHAMPAGNE

Bottle..... \$40.00

COCKTAILS

Well.....\$8.00

Premium.....\$10.00

BOTTLED BEER

Domestic.....\$6.00

Import.....\$7.00

NON-ALCOHOLIC

Can Pop\$2.50

Bottled Water.....\$2.50

Cash Bar Bartender(s) are available at a rate of \$25.00 per hour per Staff Member.

POLICIES

TERMS AND CONDITIONS

Unique menus are our specialty. Tell us what you want and our team of talented chefs will create it for you. The Machine Shed has proudly served hundreds of satisfied guests. We serve the highest quality food at reasonable prices. If you have questions our helpful staff can answer them for you.

Most items are priced per person and we will add gratuity and sales tax to the total. We ask that a final count is given 48 hours before your event and charges will reflect the final count given.

We will provide service for all caterings, including tablecloths for the buffet tables, disposable plate ware, dinnerware, and napkins. You are able to upgrade to our Classic disposable package for an additional cost. The use of china, silverware, family style, and plated services will all have an additional per person charge.

We will process the payment for the event after the successful completion. For larger groups, we may ask for a down payment when booking the event.