

CATERING MENU 2025

All catering packages come with your choice of meat/s,
2 sides, pickles, pickled onions, cornbread and honeybutter

MEAT CHOICES

A

*Pulled Chicken, Pulled Pork,
Chorizo, Smoked Chicken
Legs, Smoked Turkey, Pork
Ribs, Roasted Pork Loin, Ham,
Chicken Picatta*

B

*Pork Belly Burnt Ends, Beef Burnt
Ends, Beef Short Ribs*

C

Brisket

CATERING OPTIONS

CHOOSE
ONE MEAT

PICK UP

DELIVERY &
SET UP

SET UP &
SERVE

A

21

24

28

B

25

28

32

C

27

30

34



2 MEATS | ADD \$4 PER HEAD

3 MEATS | ADD \$7 PER HEAD

#1 BEST SELLER

Pulled Pork
Pulled Chicken
Mac and Cheese
Cole Slaw
Cornbread
Honey Butter

\$20 PP

No Substitutions

SIDES

STANDARD

Included in Pricing

Potato Salad
Baked Beans
Chili
Mac and Cheese
Cole Slaw
Collard Greens

PREMIUM

add \$2 pp

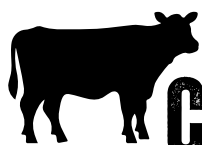
Garlic Mashed
Potatoes
Roasted Potatoes
Seasonal Roasted
Vegetables
Garden Salad



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CARVING STATIONS



BONE IN PORK CHOPS	\$31 PP
BRISKET	\$31 PP
HAM	\$26 PP
TURKEY	\$26 PP

BUFFET BARS

TACO BAR

Shredded Meat
Tortillas
Corn Salsa
Cole slaw
Cheese
Spur Cream
Salsa
Includes
One Side

SANDWICH BAR

Pulled Pork
OR
Pulled Chicken
Rolls
Pickles
Onions
Includes
One Side

BBQ ON A BUDGET

Pulled Pork
2 Sides
Cornbread
Honey Butter
\$16 PP

30 person minimum order



HOW IT WORKS

Pick Up Events

Events that are picked up come with everything needed for your event. Disposable chaffers, serving tools/utensils, disposable plates and utensils, napkins, and wet naps. Everything is there for you to put on a great event all by yourself.

Our staff will happily load everything in your car for you too. 10% gratuity will be added to your final food total.

Delivered and Set-up Events

We arrive at your event with everything that you ordered, and all the equipment needed to keep the hot food hot and cold food cold. We provide disposable plates, napkins, and utensils. Our team sets up and makes sure everything is correct before we depart. We return later at a predetermined time to pick everything up. We are not responsible for the event space, any trash or cleaning up. Please let us know in advance if you want us to leave you some containers to pack up any leftovers. 15% gratuity will be added to food total.

Events greater than 50 may require an attendant to stay and refill the buffet. Attendant cost is a flat \$100.

Set-up and Served Events

We arrive at your event with everything you ordered, and all the equipment needed to keep the hot food hot and cold food cold. We provide disposable plates, napkins, and utensils. Our team sets up your event and stays to serve the food. We refresh the buffet as needed and make sure to work with your MC to communicate if there are seconds to be offered to your guests. Once guests are fed, we go around the room and collect all the trash and dispose of it appropriately. We clean up our area and depart as stealthily as possible.

All trash is disposed of on-site unless other arrangements have been made. 20% gratuity is added to the final food total.

There are many other services that we can offer for served events such as cake cutting and table service, using rented plate ware and flatware, table set up, event set up, and break down. We can also rent linen tablecloths when needed.

ASK ABOUT OUR MOBILE BAR!