

Menu

BREAKFAST

Classic Continental \$20
Assorted Breads, Pastries, & Muffins
Preserves, Jams, & Sweet Butter
Assorted Yogurts
Whole Fruit
Regular & Decaf Coffee, Hot Tea, & Chilled Juices

MCC Breakfast Buffet \$30
Assorted Breads, Pastries, & Muffins
Preserves, Jams, & Sweet Butter
Seasonal Sliced Fruit
Cage Free Scrambled Eggs
Traditional French Toast with Warm Maple Syrup
Applewood Smoked Bacon & Sausage
Homestyle Breakfast Potatoes
Regular & Decaf Coffee, Hot Tea, & Chilled Juices

BRUNCH

MCC Brunch Buffet \$45
Assorted Breads, Pastries, & Muffins
Preserves, Jams, & Sweet Butter
Seasonal Sliced Fruit & Berries
Cage Free Scrambled Eggs
Applewood Smoked Bacon & Sausage
Home Style Breakfast Potatoes
Chicken Salad & Tuna Salad Sliders
Chicken Marsala
Salmon with Light Dijon-Dill Cream Sauce
Cookies & Brownies
Regular & Decaf Coffee
Hot Tea
Chilled Juices
Iced Tea

ENHANCEMENTS

Classic Oatmeal \$5
With Cinnamon Sugar, Honey, Raisins, & Cranberries

Yogurt Parfaits \$5
With Fresh Berries & Granola

Smoked Salmon Display* \$11
With Bagels, Cream Cheese, Red Onions, Tomatoes, & Capers

Omelet Station* \$12
Omelets made to order with your choice of: Ham, Cheeses, Peppers, Onions, Mushrooms, Broccoli, & Fresh Spinach

Roasted Turkey Display* \$13
With Mustard & Cranberry Mayo

Sirloin Beef Display* \$15
With Horseradish Cream Sauce

Stations & Displays Requires a Dedicated Chef's Attendant @ \$75 per Attendant*

SANDWICHES

\$35 Per Person

Included:
Garden Salad
Home Made Chips
Regular & Decaf Coffee
Hot Tea Selections
Iced Tea

Choice of (3) Sandwiches:
Buffalo Chicken Wrap
Grilled Chicken Caesar Wrap
MCC Turkey BLT Wrap
Grilled Veggie Wrap
Caprese Sandwich
Roast Beef Sandwich

Menu prices are per person and attract 20% gratuity and 6.625% sales tax.



Menu

RECEPTION

Pricing is based on one hour of service.

Vegetable Crudité \$10

Baby Carrots, Cucumbers, Broccoli, Celery Sticks, & Cauliflower Florets
Served with Buttermilk Herb Dip

Slider Station \$12

Black Angus Beef & Pulled Pork
Brioche Buns, House Pickles, Sliced Cheeses
Tomatoes, Shaved Onions, Peppers, & Bacon

Charcuterie Board \$15

Assortment of Cured Italian Meats, Int. & Domestic Cheeses, Marinated Vegetables, Olives, Grilled Bread, Pita Chips, & Hummus

Seafood Display MP

Choice of Two:
Shrimp, Clams, Oysters, & Crab Claws
Served with Cocktail Sauce & Lemons

HORS D'OEUVRES

Vegetarian \$5

Vegetable Spring Rolls with Sweet Chili Sauce
Mozzarella & Roasted Red Pepper Skewer
Baked Raspberry Brie in Phyllo
Tomato Bruschetta
Spanakopita

Chicken \$6

Sesame Chicken with Mango-Ginger Chutney
Chicken Satay with Thai Peanut Sauce
Chicken Quesadilla Triangles
Chicken Pot Stickers

Beef \$7

Philly Cheesesteak Spring Rolls with Spicy Ketchup
Franks in Puff Pastry with Dijon Mustard
Chorizo Empanadas
Swedish Meatballs

Fish \$10

Mini Crab Cakes with Old Bay Tartar Sauce
Shrimp Tempura with Wasabi Soy Glaze
Scallop Wrapped in Bacon
Coconut Shrimp

All Hors d'oeuvres are stationed.

There is a \$35 per attendant fee if you request the Hors d'oeuvres to be passed.

CARVING

Top Round \$15

Horseradish Cream Sauce

Roasted BBQ Pork Loin \$15

Mango Salsa

Whole Salmon MP

Light Dijon-Dill Cream Sauce

Prime Rib \$22

Red Wine Demi

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Menu prices are per person and attract 20% gratuity and 6.625% sales tax.



Menu

PLATED **Two Entrée Choices** \$47 **Three Entrée Choices** \$53

*Includes: Choice of 2 or 3 Entrees & Assorted Rolls - Meal Count Required
To add a Cocktail Hour, pricing will be different than above.*

Choice of One Salad

Iceberg Wedge

Crumbled Blue Cheese, Bacon Bits
with Blue Cheese Dressing

Spring Mix

Cherry Tomatoes, Cucumbers, Red Onions
with Balsamic Dressing

Romaine Hearts

Ciabatta Croutons, Parmesan Cheese Shavings
with Caesar Dressing

Baby Spinach

Feta Cheese & Strawberries
with Poppy Seed Dressing

Entrée Choices

French Onion Chicken

Pan-Seared Chicken Breast

Heirloom Tomato Francaise with Lemon Crab

Grilled Flat Iron Steak

Chimichurri Sauce

Braised Beef Short Ribs

Red Wine Demi Sauce

Atlantic Salmon Filet

Teriyaki Glaze

Whole Branzino

Stuffed with Garlic, Lemon, & Thyme

Cheese Tortellini

Brown Butter & Sage Sauce

Manicotti

Basil Blush Sauce

Apple & Maple Glazed Pork Tenderloin

Spiced Apple Chutney

Choice of One Startch

Rosemary Garlic Roasted Fingerlings

Roasted Red Bliss Herb Potatoes

Whipped Potatoes

Rice Pilaf

Choice of One Vegetable

Seasonal Vegetables

Haricot Vert with Pickled Red Onions

Roasted Asparagus with Shaved Parmesan

Roasted Heirloom Baby Carrots

Choice of One Dessert

Assortment of Mini Cheesecakes

Cookies & Brownies

Chocolate Cake

Carrot Cake

Upgraded Entrées

Pan-Seared Sea Bass

Mango Salsa

\$7 per person

Roasted Cauliflower Steak

Arugula & Romesco Sauce

\$10 per person

Menu prices are per person and attract 20% gratuity and 6.625% sales tax.



Menu

B U F F E T **Two Entrée Choices** \$42 **Three Entrée Choices** \$47

*Includes: Choice of 2 or 3 Entrees, Spring Mix Salad with Assorted Dressings & Assorted Rolls
To add a Cocktail Hour, pricing will be different than above.*

Entrée Choices

Chicken Florentine

Creamy Parmesan Sauce with Spinach

Chicken Marsala

Mushroom Marsala Sauce

Grilled Chicken

Sundried Tomato & Garlic Basil Cream Sauce

Grilled Flat Iron Steak

Caramelized Onions with Chimichurri

Pan-Seared Tavern Steak

Brandy-Peppercorn Cream Sauce

Pan-Seared Atlantic Salmon

Light Dijon-Dill Cream Sauce

Grilled Mahi Mahi

Lemon, Caper, & Parsley Butter Sauce

Panko Crusted Tilapia

Red Pepper Coulis

Pasta Primavera

Creamy Parmesan Sauce

Eggplant Parmesan

Classic Mariana Sauce

Choice of One Startch

Rosemary Garlic Roasted Fingerlings

Roasted Red Bliss Herb Potatoes

Whipped Potatoes

Rice Pilaf

Choice of One Vegetable

Seasonal Vegetables

Haricot Vert with Pickled Red Onions

Roasted Asparagus with Shaved Parmesan

Roasted Heirloom Baby Carrots

Choice of One Dessert

Assortment of Mini Cheesecakes

Cookies & Brownies

Chocolate Cake

Carrot Cake

Upgraded Entrées

MCC Signature Crab Cakes

Lemon Cajun Remoulade

\$10 per person

Stuffed Flounder Crab Imperial

\$12 per person

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Menu

OPEN BAR

Premium

Crown Royal, Johnny Walker Black, Hendricks, Grey Goose, Ketel One, Beefeater, Captain Morgan, Dewars, Tanqueray
Assorted Cordials
Imported & Domestic Beer
Red & White House Wine

1 Hour \$24
2 Hours \$29
3 Hours \$34
4 Hours \$39

Top Shelf

Jack Daniels, Johnny Walker Red, Bombay, Stoli, Sapphire, Absolute, Tito's, Beefeater, Dewars, Bacardi
Assorted Cordials
Imported & Domestic Beer
Red & White House Wine

1 Hour \$18
2 Hours \$23
3 Hours \$28
4 Hours \$33

IPA's & Seltzer's are available, but at an additional cost per person.
A \$100 bartender fee will be applied to all parties.**

BAR

Beer & Wine

Imported & Domestic Beer
Red & White House Wine
1 Hour \$15
2 Hours \$20
3 Hours \$25
4 Hours \$30

Additional Options

Bloody Mary & Mimosa Bar: **\$38 Carafes**
Champagne Toast: **\$6 per person**
Drink Tickets Top Shelf: **\$15**
Drink Tickets Premium: **\$20**

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