

# Menu

## BREAKFAST

**Classic Continental** \$20  
Whole Fruit  
Assorted Pastries  
Assorted Muffins with Sweet Butter  
Yogurt Parfaits with Fresh Berries & Granola  
Regular & Decaf Coffee, Hot Tea, & Chilled Juices

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

## BRUNCH

**MCC Brunch Buffet** \$45  
Assorted Pastries  
Seasonal Sliced Fruit  
Assorted Muffins with Sweet Butter  
Cage Free Scrambled Eggs  
Applewood Smoked Bacon & Sausage  
Home Style Breakfast Potatoes  
Chicken Francese  
Chicken Salad & Tuna Salad Sliders  
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

\$30 Per Person

Included:  
Spring Mix 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

## BREAKS

**Healthy Choice** \$10

Sliced Fresh Fruit Display with Yogurt Dip  
Vegetable Crudite with Buttermilk Herb Dip

**Afternoon Fiesta** \$10

Homemade Guacamole & Salsa  
Served with Tortilla Chips

**Sweet & Salty** \$15

Soft Pretzels with Cheese & Mustard  
Cookies & Brownies

**Refuel** \$15

House Made Trail Mix  
Assorted Granola Bars



## BEVERAGES

**Half Day** \$10

Regular & Decaf Coffee  
Hot Tea Selections  
Chilled Juices or Assorted Canned Sodas  
Bottled Water

**Full Day** \$15

Regular & Decaf Coffee  
Hot Tea Selections  
Chilled Juices  
Assorted Canned Sodas  
Bottled Water

**Gallon of Hot Water** \$20

Assorted Hot Tea Selections

**Gallons of Coffee** \$30

(1) Regular & (1) Decaf

**Gallon of Iced Tea** \$30

Unsweetened

*Pricing for Gallons are Per Carafe \**

## AV / RENTAL

**Microphone** \$50

**Projector & Screen** \$200

**Half Day Room Rental** \$300

**Full Day Room Rental** \$500

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# Menu

## RECEPTION

*Pricing is based on one hour of service.*

<b>Vegetable Crudité</b>	\$10	<b>Charcuterie Board</b>	\$15
Baby Carrots, Cucumbers, Broccoli, Celery Sticks, & Cauliflower Florets Choice of Buttermilk Herb Dip or Hummus		Assortment of Cured Italian Meats, International & Domestic Cheeses, & Olives Served with Assorted Crackers	
<b>Slider Station</b>	\$12	<b>Seafood Display</b>	MP
Black Angus Beef & Pulled Pork Brioche Buns, House Pickles, Sliced Cheeses Tomatoes, Shaved Onions, Peppers, & Bacon		Choice of Two: Shrimp, Clams, Oysters, & Crab Claws Served with Cocktail Sauce & Lemons	

## HORS D'OEUVRES

<b>Vegetarian</b>	\$5	<b>Beef</b>	\$7
Vegetable Spring Rolls with Sweet Chili Sauce Baked Raspberry Brie in Phyllo Tomato Bruschetta Caprese Skewer Spanakopita		Philly Cheesesteak Spring Rolls with Spicy Ketchup Seared Beef Tenderloin Crostini Chorizo Empanadas Swedish Meatballs	
<b>Chicken</b>	\$6	<b>Fish</b>	\$10
Sesame Chicken with Sweet Thai Chili Sauce Chicken Satay with Thai Peanut Sauce Chicken Quesadilla Triangles Chicken Pot Stickers		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

<b>Top Round</b>	\$15	<b>Whole Salmon</b>	MP
Horseradish Cream Sauce		Light Dijon-Dill Cream Sauce	
<b>Roasted BBQ Pork Loin</b>	\$15	<b>Prime Rib</b>	\$22
Mango Salsa		Red Wine Demi	

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# 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

### Spring Mix

Cherry Tomatoes, Cucumbers, Red Onions  
with Champagne Vinaigrette

### Greek Salad

Cucumbers, Tomatoes, Red Onions, Olives &  
Feta Cheese with Greek Vinaigrette 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

**Chicken Involtni Stuffed with Prosciutto**  
Light Red Sauce

### Grilled Flat Iron Steak

Caramelized Onions with Chimichurri Sauce

### Braised Beef Short Ribs

Red Wine Demi Sauce

### Cedar Plank Salmon

Brown Sugar Seasoned House Rub

### 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 Starch

Roasted Red Bliss Herb Mashed Potatoes

Rosemary Garlic Roasted Fingerlings

Rice Pilaf

Risotto

## Choice of One Vegetable

Roasted Asparagus with Shaved Parmesan

Roasted Heirloom Baby Carrots

Green Bean Almondine

Seasonal Vegetables

## Choice of One Dessert

Crème Brûlée Cheesecake

Triple Chocolate Cake

Carrot Cake

Tiramisu

## Upgraded Entrées

### MCC Signature Crab Cakes

Lemon Cajun Remoulade

**\$10 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 Italiano

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

### Blackened Mahi Mahi

Fresh Mango Salsa

### Panko Crusted Tilapia

Red Pepper Coulis

### Pasta Primavera

Creamy Parmesan Sauce

### Eggplant Parmesan

Classic Mariana Sauce

## Choice of One Starch

Roasted Red Bliss Herb Mashed Potatoes

Rosemary Garlic Roasted Fingerlings

Chef's Seasoned Rice

Rice Pilaf

## Choice of One Vegetable

Roasted Asparagus with Shaved Parmesan

Roasted Heirloom Baby Carrots

Green Bean Almondine

Seasonal Vegetables

## Choice of One Dessert

Assortment of Mini Cheesecakes

Cookies & Brownies

Assorted Macarons

Cannolis

## Upgraded Entrées

### Quinoa Stuffed Pepper

Served over Arugula Salad with Lemon Vinaigrette

**\$10 per person**

### Stuffed Flounder Crab Imperial

**\$12 per person**

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# Menu

## OPEN BAR

### House

Tito's, Beefeater, Bombay Sapphire, Jim Bean, Jack Daniels, Malibu, Bacardi, Captain Morgan, Dewars, Jameson, Johnny Walker Red, Cuervo  
Assorted Cordials  
Imported & Domestic Beer  
Mezzacorona Red & White Wine

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

### Premium

Grey Goose, Ketel 1, Blue Coat, Hendricks, Crown Royal, Jack Daniels, Maker's Mark, Malibu, Captain Morgan, Jameson, Johnny Walker Black, Cuervo  
Assorted Cordials  
Imported & Domestic Beer  
Kim Crawford and Meiomi Red & White Wine

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

*IPA's & Seltzer's are available, but at an additional cost per person.\*  
A \$75 bartender fee and \$25 setup fee will be applied to all parties.\**

## BAR

### Beer & Wine

Imported & Domestic Beer  
Mezzacorona Red & White 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**

*IPA's & Seltzer's are available, but at an additional cost per person.\*  
A \$175 bartender fee and \$25 setup fee will be applied to all parties.\**

### Bar Options

#### Run Tab

Drinks are written down as they are ordered and added up at the end of the event. The total is added to the final invoice, and paid at the conclusion of the event.

#### Open Bar

This is the cost per person listed above.

#### Drink Tickets

Guest of the event will sell individual drink tickets to your other guests. They will go to the bar and hand their ticket to the bartender in exchange for a drink that matches their ticket.

**[\$8 for Soda, \$8/\$10 for Beer & Wine, and \$15/\$20 for Mixed Drinks]**