Full Beverage Service
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Soda, Bottled Water and Herbal Tea
8

Healthy Start
Freshly Baked Low-Fat Mini Muffins, Tea Bread, Low-Fat Yogurt, Granola, Raisins, Sliced Seasonal Fruit, Freshly Squeezed Orange Juice, Coffee and Tea Service
10

BYO Greek Yogurt Bar
Low Fat Greek Yogurt, Granola Seasonal Fruit, Honey, Mini Croissants Freshly Squeezed Orange Juice, Tea Service and Bottled Water, Full Coffee Service, 12.50

Maritime Breakfast Buffet
French Toast, Pure Maple Syrup, Scrambled Eggs, Applewood Bacon, Sausage Links, Breakfast Potatoes, Seasonal Hand Fruit, Assorted Breakfast Pastries, Whipped Butter, Preserves, Freshly Squeezed OJ, Coffee and Tea Service
(Egg Whites Available Upon Request at an Additional Cost)
Served in Dining Room - 12
Private Buffet in Private Room (minimum 25 people) - 20

The Pacific
Smoked Salmon, Hard Boiled Eggs, Fresh Baked Bagels. Garlic Chive, Strawberry, and Cinnamon Raison Cream Cheeses, Sliced Fresh Fruit, Strawberry Pineapple Smoothie, Freshly Squeezed Orange Juice, Coffee and Tea Service
18

All above prices are per person
Salad: Choose (1)

Traditional Caesar Salad, Artisan Croutons, Parmesan Garden Salad, Vine Ripened Tomato, Cucumbers, Carrots, Red Onion Macaroni Salad Potato Salad

Add soup of the day: 3 per person

Deli Selections: Choose (3)

Oven Roasted Turkey, Roast Beef, Black Forest Ham, Beef Pastrami, Corned Beef, Capicola, Salami, Tuna, Chicken, or Egg Salad

Served with Provolone, Cheddar, Swiss & Pepper Jack Cheeses

Artisan Rolls/Breads

House Made Kettle Chips

Vine Ripened Tomatoes, Red Onions, Green Leaf Lettuce, Pickles

Freshly Baked Cookies, Full Cold Beverage Service

22 (minimum 15 people)
Sandwiches
Italian Provision, Herb Focaccia
Buffalo Chicken, Blue Cheese, Sourdough
Chipotle BBQ Roast Beef, Blue Cheese
Oven Roasted Turkey, Swiss, Multigrain
Ham, Cheddar, Whole Wheat
Grilled Chicken, Provolone, Ciabatta
Roast Beef, Provolone, Sub Roll
Corned Beef, Swiss, Spicy Mustard
Prosciutto, Arugula, Asiago Cheese
Focaccia

Wraps
Hummus Grilled Eggplant VEGETARIAN
Grilled Vegetable Wrap VEGETARIAN

Chicken BLT, Apple wood Smoked Bacon
Tuna Salad Wrap
B.L.A.S.T (Bacon, Lettuce, Avocado,
Shrimp, Tomato)

Grilled Vegetable Muffuletta VEGETARIAN
Roasted Eggplant Hummus, Flatbread
VEGETARIAN

Box Lunches to Include Freshly Baked Cookies, Bag of Chips, Hand Fruit,
Hershey Candy Bar, Regular Soda, Bottled Water

20 per person

Add a composed salad – 2 per person
Regional American BBQ
Texas BBQ Beef Brisket, Carolina Pulled Pork, Potato Salad, Cole Slaw, Maple Molasses Baked Beans, Tossed Salad, Ranch and Vinaigrette Dressings, Corn Bread with Honey Butter
Seasonal Pies, Freshly Baked Cookies, Brownies, Full Cold Beverage Service
35

Southern Comfort
Country Fried Chicken, Smothered Pork Chops or Blackened Catfish, Mashed Yukon Potatoes, Cornbread with Honey Butter
Pecan Pie, Freshly Baked Cookies, Full Cold Beverage Service
35

Classic Italian
Chicken Parmesan, Traditional Beef Lasagna, Penne Pasta, Classic Caesar Salad, Tomato, Basil, Fresh Mozzarella Salad, Garlic Bread
Mini Cannoli’s, Italian Rum or Tiramisu Cake, Brownies, Full Cold Beverage Service
38

Authentic Mexican Taqueria
Chicken Tinga, Pork Carnitas, Soft Flour Tortillas, Mexican Cilantro Rice, Black Bean Sofrito
Tortilla Chips, House-made Guacamole, Fire Roasted Tomato Salsa, Mexican Crema, Cilantro, Limes
Tres Leche Cake, Freshly Baked Cookies, Brownies, Full Cold Beverage Service
32

Maryland Classic (minimum 25 people)
Homemade Maryland Crab Cakes, Old Bay Spiced Grilled Shrimp Skewers, Maryland Blue Crab Salad, Traditional Potato Salad, Coleslaw Vinaigrette, Buttermilk Biscuits, Seasonal Vegetable Medley
Freshly Baked Cookies, Brownies, Full Cold Beverage Service
48

All Buffets Are Served With Chef’s Choice of a Seasonal Vegetable
25 Guest Minimum
Salad: Choose (1)

Traditional Caesar Salad, Artisan Croutons, Parmesan Garden Salad, Vine Ripened Tomato, Cucumbers, Carrots, Red Onion Tomato, Mozzarella, Basil Salad Mediterranean Couscous, Lemon Vinaigrette Farro, Arugula, Balsamic Vinaigrette

Entrée Selections
Grilled Chicken Cacciatore Oven Roasted Turkey, Pan Gravy, Cranberry Sauce Fried Chicken Grilled Teriyaki Chicken

Baked Meatloaf, Red Wine Thyme Demi Honey Rosemary Flank Steak Beef Stroganoff Beef & Broccoli

Grilled Salmon, Pineapple Relish Baked Cod, Garlic Chive Parmesan Cream Sweet & Sour Shrimp

Seared Pork Tenderloin, Bourbon Honey Mustard Glaze Grilled Pork Chops, Rosemary, Balsamic Baked Ham, Cherry Glaze

Cheese Ravioli, Marinara Sauce VEGETARIAN Eggplant Parmesan VEGETARIAN Stir-Fried Tempeh, Vegetables VEGETARIAN Tofu Marsala VEGETARIAN

All buffets served with Chefs' Choice of Starch, Vegetables, and Desserts. Full Cold Beverage Service included

Choose (2) Entrees – 35
Choose (3) Entrees – 38
Choose (4) Entrees – 45

Add Maryland Crab Cakes as entrée – additional 8 per person
**reception package**

Receptions are based on a two hour event, minimum 25 people

**Cheese**
A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

**FLAT BREAD (choose 2)**
Ricotta Cheese, Sweet Sausage, Spinach, Roasted Peppers
Artichoke, Goat Cheese, Sweet Garlic, Black Peppers
Margherita Flatbread
Vegetable Supreme
BBQ Chicken, Cheddar Cheese, Guacamole
Pepperoni, Sausage

**HOT HORS D’OEUVRES (choose 2)**
Roasted Bacon Wrapped Scallops
Mini Maryland Crab Cakes, Old Bay Remoulade
Maryland Crab Dip, Baguettes, Crackers
Vegetable Potato Samosa
Vegetable Pot Stickers, Honey Soy Glaze or Thai Chili
Spanakopita, Tzatziki Sauce
Chicken Wings (choice of BBQ, Buffalo, Old Bay, Teriyaki, Honey Garlic, Jerk)

**COLD HORS D’OEUVRES (choose 2)**
Southwestern Chicken Tart, Cilantro, Tomato
Smoked Salmon, Caper Mayo, Naan
Roast Beef Crostini, Sautéed Onions, Balsamic Glaze
Roasted Red Pepper Hummus, Pita Chips, Bagel Crisp
Grilled Marinated Vegetables Tomato Olive Bruschetta, Toasted Ciabatta

25 per person

Add (1) Additional Hors D’oeuvre – 5 per person
reception displays

Displays
Receptions are based on a 2 hour event

Cheese
A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini
10

Vegetable Crudité
Fresh Seasonal Vegetables, Ranch & Bleu Cheese
7

Cold Seafood Bar
Shrimp, Oysters on the Half Shell, Crab Claws, Lemon, Tabasco, Horseradish, Cocktail and Classic Mignonette Sauce
35

Antipasto
Imported Prosciutto, Cappicola, Hard Salami, Imported Italian Cheeses, Calamata Olives, Grilled Flatbread, Crostini, Focaccia Crisps
15

Wing Display
Buffalo, Old Bay, Garlic Parmesan, BBQ or Old Bay Celery Sticks, Carrot Sticks, Blue Cheese, Ranch Dipping Sauce
18

Carving Boards
Braided Sea Salt Salmon, Classic Bordelaise Sauce 15
Prime Rib, Horseradish Crème Sauce 18
Fennel Cracked Pepper Pork Loin 10
NY Sirloin Strip Loin 16
Apple Brined Roast Breast Of Turkey 12
Bourbon Glazed Flank Steak 14

All Carving Stations to Include Mini Rolls, Mustards, Aioli and Spreads

Quesadilla Station
Santé Fe Chicken, Chimuri Steak, Tequila Lime Shrimp made to order, with your choice of Peppers, Onions, Salsa, Lettuce, Pico de Gallo, Guacamole, Sour Cream, Jalapenos
24

Stir Fry Station
Chicken, Shrimp, or Beef served with Fried Rice Noodles, to include your choice of Egg, Tofu, Red Chili Peppers, Peanuts, Garlic Chives, Turnips or Radish
24

Pasta Station
Ravioli, Penne Pasta, Fettucine, Grilled Chicken, Steamed Shrimp, Parmesan Meatballs, Olive Oil, Fresh Basil, Grated Romano Cheese, Broccoli Florets, Vine Ripened Tomatoes, Roasted Garlic
24
## Reception - Hors d’oeuvres

### HORS D’OEUVRES
Priced per 50 pieces

### Cold Vegetable
- Spinach Artichoke Dip **150**
- Vegetable Kabob **175**
- Tomato Olive Bruschetta, Toasted Ciabatta **125**
- Chick Pea Hummus, Crackers, Artisan Baguettes **125**

### Hot Vegetable
- Vegetable Spring Rolls, Honey Soy Sauce **100**
- Vegetable Potato Samosa **150**
- Spanakopita, Tzatziki Sauce **150**

### Sea
- Mini Lobster Roll **350**
- Smoked Salmon, Caper Mayo, Naan **150**
- Spicy Chilled Shrimp, Cocktail Sauce **200**

### Sea
- Maryland Crab Dip, Baguettes, Crackers **225**
- Bacon Wrapped Scallops **225**
- Mini Maryland Crab Cakes, Old Bay Remoulade **225**

### Land
- Roast Beef Crostini, Caramelized Onion, Herb Olive Oil **200**
- Southwestern Chicken Tart, Cilantro, Tomato **200**
- Traditional Meatballs, Marinara Sauce **200**
- Buffalo Chicken Dip **200**
- Chicken Wings (choose between BBQ, Buffalo, Jerk, Honey Garlic, Old Bay) **175**
breaks – after hours

Minimum 10 people

Tortilla Chip Bar
Regular and Baked Corn Tortillas, Traditional and Black Bean Salsa, Sour Cream, Jalapeno Cheese Sauce and Chilled Limeade

Grilled and Raw Vegetables
Grilled Eggplant, Zucchini, Summer Squash Asparagus, Raw Carrots, Red Peppers, Radishes, Red Pepper Hummus, Baked Whole Wheat Pita Chips, Carrot Juice

Bruschetta Break
Assorted Crisps and Flatbreads; Tomato Basil, Kalamata Olive and Cranberry Pear Toppings, Mint Iced Tea

Hummus Break
Traditional Chick Pea Hummus, Roasted Pepper Hummus, Assorted Crisps and Pita Crisps, Mint Iced Tea

Air Popped Popcorn Break
Sweet Caramel Spiced Popcorn, White Cheddar, Cinnamon Toast, Seasonal Aqua Fresca

Cookie Break
Chocolate Chip, Sugar and Oatmeal Raisin Cookies, Iced Coffee

“Movie Night” Break
Air Popped popcorn, 1 Chef’s Choice Bulk Candy Selection, Chocolate Candy Bar, Canned Soda, Bottled Water

Minimum 10 people
All Plated Dinners Are Served With Chef’s Choice of Starch & Vegetables
Select one Soup or Salad

Greens
Organic Local Greens, Heirloom Tomatoes, Aged Balsamic Vinegar
Caesar, Reggiano Parmigiana, Brioche Croutons
Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Basil
Roasted Root Vegetable Salad, Endive, Balsamic Reduction

Soup
Maryland Crab
New England Clam Chowder
Broccoli, Cheddar
Chicken Noodle

Poultry
Airline Chicken Breast, Mushroom Garlic Sherry Sauce 36
Chicken Francese 34
Rosemary Balsamic Glazed Chicken 34

Maritime Mixed Grill
Marinated Airline Chicken Breast, Grilled Shrimp Skewer, Petite Filet 48

Meat
Seared Filet Mignon, Bordelaise Sauce 43
Balsamic Brown Sugar Glazed Beef Short Rib 38
Crusted Rack of Lamb, Rosemary Dijon Mustard 38
Grilled New York Strip, Herb Butter 40

Seafood
Lobster Ravioli, Sautéed Spinach, White Wine Cream 36
Grilled Salmon, Red Pepper Coulis 36
Shrimp Scampi 35
Baked Cod, Crab Imperial Sauce 36

Vegetarian
Chili Glazed Tofu 28
Eggplant Parmesan Lasagna Stack, Pomodoro Sauce 28
Thai Coconut Curry Vegetable Potato Stew, Jasmine Rice 28

Dessert
Individual Tiramisu Cake
Carrot Cake
Plate of Assorted French Pastries
Strawberry Short Cake
Chocolate Lava Cake, Strawberry Grand Marnier Compote
Mini Apple Pie Tarts, Vanilla Ice Cream, Caramel Sauce
d e s s e r t

Individual Desserts – priced per dozen

Mini Cannoli 25
Chocolate Éclair 28
Napoleon 28
Assorted Mini French Pastries 20
Mini Tarts (Chocolate, Apple, Lemon Meringue, or Pecan) 22
Macaroons, Coconut or Chocolate Dipped 15
Cupcakes (Vanilla, Chocolate, Carrot, or Red Velvet) 20

Assorted Cake Pops (Chocolate, Lemon, Red Velvet, Vanilla) sold per 40 105

Gourmet Cakes
Ultimate Carrot 45
Ultimate Smith Island 45
Carmel Brownie Cheesecake 45
Chocolate Revenge 35
Chocolate Mousse 35
New York Style Cheesecake 35
Red Velvet 35
Salted Caramel 35
Strawberry Shortcake 35
Tiramisu 35

Celebration - Sheet Cakes
Quarter Sheet, serves (25) 40
Half Sheet, serves (50) 80
Full Sheet, serves (100) 160

Vanilla, Chocolate, Yellow, Marble, Half & Half, Coconut, Chocolate Temptation, Chocolate Truffle, Carrot, Black Forest or Red Velvet

Add a picture 10
There is no upcharge for simple designs (flowers, balloons) or writing.
Menu Selections

Up to three entrées may be selected for plated meals. These selections have to be made in advance. If more than one entrée is selected, meal indicators are required to identify the entrée of choice for each individual. When selecting more than one option, the highest price prevails.

Food and Liquor Regulations

1. All food and beverage must be prepared by MCC and consumed on the premises with the exception of decorated cakes for special events (Fee applies).

2. MD laws prohibit liquor to be brought on premises for any event. State law prohibits the MCC from serving alcohol to minors even though the space is for a private party. We are under the same guidelines as other establishments serving alcohol, and anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises.

3. State Health Department regulations and policies prohibit any food product left over to be taken off the premises.

4. Carving stations are not complete buffets. They are designed to complement and complete your hors d’oeuvres buffet.

5. Vegetarian meals available upon request

6. Children’s regular buffet dinner pricing:
   - Ages 5 and under free
   - Ages 6-12 $20++
   - Ages 13 and up regular dinner price $28++
GUARANTEES

1. Preliminary guarantee of anticipated guests due one week prior.

2. Policy requires that the catering office be notified of the guaranteed number of guests no later than three (3) business days prior to the function with signed Banquet Event Orders (BEO).

3. If the guarantee is not received, billing and catering will be based upon the contracted estimate of attendees.

4. Billing is based upon the guarantee or the actual number of attendees, whichever is greater.

5. All prices are subject to 22% taxable service charge

CANCELLATION POLICY

1. A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract and / or Banquet Event Order