



# MARITIME

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CONFERENCE CENTER



Food by FLIK

# breakfast

## **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 Raisin Cream  
Cheeses, Sliced Fresh Fruit, Strawberry Pineapple  
Smoothie, Freshly Squeezed Orange Juice, Coffee and  
Tea Service

**18**

**All above prices are per person**



# lunch – deli platter

## **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)**



# box - lunches

## 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**





# specialty buffets

## **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**



# build your own buffet

## 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 **7**

## **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 **10**

## **Bruschetta Break**

Assorted Crisps and Flatbreads; Tomato Basil, Kalamata Olive and Cranberry Pear Toppings, Mint Iced Tea **10**

## **Hummus Break**

Traditional Chick Pea Hummus, Roasted Pepper Hummus, Assorted Crisps and Pita Crisps, Mint Iced Tea **10**

## **Air Popped Popcorn Break**

Sweet Caramel Spiced Popcorn, White Cheddar, Cinnamon Toast, Seasonal Aqua Fresca **7**

## **Cookie Break**

Chocolate Chip, Sugar and Oatmeal Raisin Cookies, Iced Coffee **8**

## **“Movie Night” Break**

Air Popped popcorn, 1 Chef's Choice Bulk Candy Selection, Chocolate Candy Bar, Canned Soda, Bottled Water **10**

# plated

**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

# dessert

## 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.

# Event Guidelines

## 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++



# Event Guidelines cont.

## **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