



Catering Guide

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THANK YOU

MTC Events, is a full service catering company based in Charlotte, NC. Each event is one of one with MTC Events. We specialize in providing custom culinary experiences with sophisticated cuisine. Our service umbrella covers NC, SC, VA, and beyond. MTC Events was founded on the belief that our success is directly related to dynamic relationships with clients, community, and our team of client focused, passionate, industry professionals. The power of these relationships allow MTC Events to usher in memorable, satisfying experiences in every space we occupy. Thank you for considering our services. We look forward to connecting with you.

OUR SERVICES

We accommodate you by offering several services and price ranges that fit an array of budgets. The venue location, current season, and event type are factors that determine the best service to select. We are here to help you choose the most suitable style via discovery call and/or site visit. The services available to choose from are listed below.

Drop Off

This style of service works well for events that do not require staff to service the event (boxed lunches or small hot food events that do not require replenishing of food). At clients request the meals can be set up in a location of their choosing.

Passed

This style of service is used for cocktail receptions and parties serving heavy hors d'oeuvres. Servers will have items on a tray and move through guests offering a variety of servings.

Buffet

Food is presented in platters and chafers on a serving line where guests can help themselves and select which items they would like to enjoy.

Plated

Menu items are plated from the kitchen, servers bring the finished plates, and serve guests at the table. The tables are serviced throughout the entire dining period. (Some items such as salads, beverages, and desserts can be pre-set to avoid movement and interruptions during the program.)

Family Style

Menu selections are brought out on platters or trays with utensils and guests serve themselves by passing menu items to other guests at the same table. This is a more intimate style of service allowing the guests to interact with each other while dining. Some items may be pre-set with this style of service for speed of service.

Pre-set

This style works well with corporate lunches where cold menus such as entrée salads or deli sandwich plates are served and allows for minimal interruptions.

SMALL BITES

Chesapeake Bay Crab Cakes

lump blue crab | Old Bay aioli | herbs | best ever sauce

Shrimp Cocktail

citrus poached jumbo shrimp | tequila cocktail
sauce | chives

Coconut Snapper

red snapper | shredded coconut | apricot sauce

Petite Lobster Roll

poached Maine lobster | lemon aioli | buttered
brioche | dill

Shrimp and Grits

seared shrimp | cheddar grit cake | "holy trinity"
gravy

Ahi Tuna Cones

diced ahi | ponzu sauce | marinated seaweed |
sesame seed cone

Bacon Wrapped Scallops

diver scallop | Applewood bacon

SMALL BITES

Heavenly Egg

salt and pepper egg white cup| fluffy egg mouse| chive| smoked paprika

Buffalo Chicken Lollipop

smoked chicken| NY sharp cheddar| cayenne| ranch aioli

Birria Chicken Empenada

shredded birria chicken| Colby Jack| avocado-lime crema

Spiced Satay

cumin and spice rubbed chicken breast skewer| soy- peanut sauce

Chicken and Waffle Bites

buttermilk fried chicken bite| Belgium waffle| maple syrup

Soul Food Roll

Carolina pulled chicken| southern collard greens| crispy wonton

Charleston Chicken Sandwich

buttermilk biscuit| honey hot chicken| dill pickle

SMALL BITES

Bacon Wrapped Filet

NY strip steak | Applewood bacon | smoky horseradish sauce

Pork Slider

Carolina pulled pork | Krispy Kreme donut hole
bun | brown sugar BBQ sauce

Birria Emepenada

shredded birria chicken | Colby Jack | avocado-
lime crema

Steak Satay

dry brined lemongrass- ginger steak | hoisin
ponzu sauce | scallion

Wellington

tender filet | shallots | sherry cream sauce | pastry

Meat and Potatoes

herb roasted potato | grilled filet | béarnaise
sauce | chive

Italian Meatballs

pork and beef meatballs | vodka sauce |
parmesan

SMALL BITES

Mushroom Vol au Vent

mushroom duxelle | sherry cream sauce | chevre | buttery pastry

Saffron Risotto Cake

creamy vegetable risotto | parmesan | charred
tomato jam

Cozy Asparagus

young asparagus | parmesan | citrus | pastry

White Bean Bruschetta

garlic rubbed ciabatta | simmered cannellini
beans | aromatics | herbs

Vegetable Samosa

smashed potato | peas | aromatics | pastry | mint
chutney

Caramelized Onion Quesadilla

caramelized Vidalia onions | chevre | lime crema

2X Potatoes

crispy petite potato skin | truffled mashed
potatoes | crème fraiche | chives

STATIONS

Southern Grits

creamy stone ground grits | low country shrimp | bacon |
jalapenos | scallions | tomatoes | cornbread muffins

Mashed Potato Martini Bar

guest selection of mashed Yukon & mashed

sweet potatoes | butter | chives | bacon |
broccoli | bourbon apples | candied pecans |
cinnamon-sugar

Flavor Burst Taco Bar

guest selection of grilled chicken & beef

picadillo | hard corn & soft flour tortillas | fajita
vegetables | lime crema | pico de gallo |
shredded lettuce | shredded cheese | roasted
corn salad

Italian

made to order guest choice of: al dente linguine or cellentani

vodka sauce | alfredo | diced grilled chicken |
Italian sausage | shaved parmesan | English peas |
broccoli | sautéed mushrooms | sundried
tomatoes | sautéed spinach

Far East

made to order guest choice of lo mein or egg fried rice

diced chicken | shrimp | bean sprouts | julienned
carrots | water chestnuts | snow peas

A SAMPLE SOCIAL MENU

Grazing Table

- berries| fresh sliced fruit
- brie| fontina| chevre| port Salut
- prosciutto| capicola| soppressata
- cornichons| assorted olives
- seasonal hummuses
- flatbreads| crackers
- fresh vegetable crudité| ranch aioli
- spinach and artichoke boule

Passed Hors d'oeuvres

- **Petite Lobster Roll**- poached Maine lobster| lemon aioli| buttered brioche| dill
- **Brisket Tacos**- mesquite smoked brisket barbacoa| queso fresco| flour tortilla
- **Shrimp Cocktail Shooter**- poached jumbo shrimp| tequila cocktail sauce| chives
- **Buffalo Lollipop Chicken**- smoked chicken| NY sharp cheddar| cayenne| ranch aioli
- **Mushroom Vol au Vent**- mushroom duxelle| sherry cream sauce| chevre| buttery flaky pastry
- **Bacon Wrap Fillet**- NY strip steak| Applewood bacon| smoky horseradish sauce

Desserts

- **Strawberry Cheesecake Shooter**
- **Godiva Chocolate Mousse Shooter**
- **Key Lime Tartlet**
- **Assorted French Macarons**

A SAMPLE SOCIAL MENU

Fondue Station

cheddar & gouda | white wine gruyere

Dippers:

jumbo poached shrimp | Garlic chicken breast | smoked sausage | fresh broccoli | cauliflower | roasted brussels | baby potatoes | soft pretzels | Cubed crusty breads | apples and pears

Italian Station

made-to-order guest choice of al dente linguine or cellentani

vodka sauce | alfredo | diced grilled chicken | Italian sausage | shaved parmesan | English peas | broccoli | sautéed mushrooms | sundried tomatoes | sautéed spinach

Passed Hors d'ouerves

White Bean Bruschetta- garlic rubbed ciabatta | simmered cannellini beans | aromatics | herbs

Meat and Potatoes - herb roasted potato | grilled filet | béarnaise sauce | chive

Shrimp Cocktail- citrus poached jumbo shrimp | tequila cocktail sauce | chives

Chesapeake Bay Crab Cakes- lump blue crab | Old Bay aioli | herbs | best ever sauce

A SAMPLE WEDDING MENU

Cocktail Hour

Butler Passed Hors D'oeuvres

Blinis and Caviar- Petite savory pancake dressed with crème fraiche, cured Atlantic salmon, caviar, and chives

Shrimp Cocktail Shooters- citrus poached jumbo shrimp| tequila cocktail sauce| chives

Beef Wellington- tender filet| shallots| sherry cream sauce| pastry

Heavenly Egg Slates

The Carolina-salt and pepper egg white cup| fluffy egg mouse| chive| Carolina pulled pork| pork skin crumble|

Texas Hold 'Em-salt and pepper egg white cup| fluffy egg mouse| shredded smoked beef| BBQ sauce| dill pickled cucumber chip

Plated Dinner

Kale and Beet Salad- rubbed kale| roasted beets| pickled red onion| carrots| heirloom tomatoes| fennel| maple-balsamic vinaigrette

Duo Entrée - grilled Australian lamb chops| herb crusted salmon| charred tomato jam| roasted garlic mashed potatoes| broccolini

Warm Bread Basket- petite rolls| petite biscuits| petite croissants| butter

Cake cutting by MTC Events Chef

A SAMPLE WEDDING MENU

Grazing Table

- berries | fresh sliced fruit
- brie| fontina | chevre | Port Salut| pimiento cheese
- prosciutto| capicola | sopressata
- cornichons | assorted olives
- seasonal hummuses
- flatbreads | crackers
- fresh vegetable crudité | ranch aioli
- roasted corn dip

Passed Hors D'ouerves

Shrimp Cocktail Shooters-citrus poached jumbo shrimp| tequila cocktail sauce| chives

Chicken and Waffles-buttermilk fried chicken bite| Belgium waffle| maple syrup

Duo of Caprese Skewers-Classic-marinaded mozzarella| basil| heirloom grape tomatoes| balsamic glaze| Melon- cantaloupe| prosciutto| honeydew| basil

Dinner Buffet

Station I

Garden Salad- crisp salad greens| cherry tomatoes| English cucumbers| shredded carrots| parmesan croutons| pepperoncini peppers| ranch & Italian dressing

Grilled New York Strip- 3" Chargrilled dry brined angus NY strip| sliced| red wine jus

Seasonal Vegetable Mélange

Station II

Chicken Piccata- Pan seared chicken breast| white wine sauce| lemons| capers| herbs

Penne alla vodka- al dente penne| creamy vodka sauce| pecorino

Assorted Italian Breads and butter

Station III

Mashed Potato Martini Bar

guest selection of mashed Yukon & mashed sweet potatoes| butter| chives| bacon| broccoli| bourbon apples| candied pecans| cinnamon-sugar

Late Night Desserts

Cheesecake Shots

Chocolate Covered Strawberries

Tiramisu Push Up Pops

Cake cutting by MTC Events Chef



Submit An Inquiry

Social Events

Weddings



Questions?



980-890-8503

www.mtceventslc.com