



## APPETIZERS 15 person minimum

### Shrimp Cocktail

Poached jumbo tiger shrimp dusted with Chesapeake Bay seasoning. Served with cocktail sauce **75 count**  
\$ 95

### Fruit Tray

Attractively arranged diced fresh fruit and berries  
\$ 6 per person

### Meatballs

All beef meatballs with in your choice of BBQ, Swedish, or bourbon sauce  
100 count  
\$ 75

### Petite Crab Cakes

Lump blue crab meat folded with herbs and Chesapeake Bay spice aioli, and pan seared. Served with "Best Ever Sauce"  
**50 Count**  
\$ market

### Heavenly Eggs (deviled)

Salt and pepper egg white cup filled with fluffy egg mousse, topped with smoked paprika and chives **48 count**  
\$ 60

### Vegetable Tray

Fresh garden vegetables elegantly presented. Served w/ buttermilk ranch  
\$ 5 per person

### Spinach Artichoke Dip

Sauteed spinach and artichokes in a creamy parmesan and mozzarella  
\$ 5 per person

### Hummus

Classic blended chickpeas with lemon and tahini. Served with house tortilla points  
\$ 4.50 per person

### Tossed Chicken Wings

Marinated naked fried wings tossed in choice of BBQ buffalo, lemon garlic sauce. Served with ranch or blue cheese **50 count**  
\$ market

### Cheese Tray

Domestic and imported cheeses with complementing crackers  
\$ 6.25 per person

### Roasted Corn Dip

Roasted yellow corn with bell peppers folded in a cilantro lime crema with queso fresco. Served with house tortilla points  
\$ 4.50 per person

### Buffalo Chicken Dip

Shredded smoked chicken, NY sharp cheddar, chipotle hot sauce, ranch seasoning. Served with house tortilla points  
\$ 5.50 per person

## ENTREES 15 person minimum

additional entree \$5 per person

### Citrus Roasted Chicken

MBone in chicken marinated with lemon, orange, herbs, and roasted to perfection. Served with choice of two sides and yeast rolls  
\$ 24 per person

### Grilled Chicken Breast

5 oz boneless chicken breast dry brined and char grilled. Served with choice of two sides and yeast rolls  
\$ 25 per person

### Peppercorn Flank Steak

Grilled and sliced flank steak with a creamy red wine peppercorn sauce Served with choice of two sides and yeast rolls  
\$ 25 per person

### Carolina BBQ

Slow cooked Carolina pulled pork or chicken in a sweet and tangy brown sugar BBQ sauce. Served with choice of two sides and cornbread  
\$ 22 per person

### Bourbon Glazed Salmon

Pan seared Atlantic salmon glazed with a zesty bourbon sauce. Served with choice of two sides and yeast rolls  
\$ 30 per person

### Roasted Pork Loin

Apple marinated Smithfield pork loin roasted, sliced and dressed with pan sauce. Served with choice of two sides and yeast rolls  
\$ 22 per person

### Blackened Salmon

Atlantic salmon dusted with a smoky paprika spice blend and cast iron blackened. Served with choice of two sides and yeast rolls  
\$ 29 per person

### Chesapeake Bay Crab Cake

Lump blue crab meat folded with herbs and Chesapeake Bay spice aioli and pan seared. Served with a Cajun remoulade, two sides, and yeast rolls  
\$ 32 per person



## SIDES additional sides \$3 per person

### Vegetables

Fresh Vegetable Medley  
Sauteed Green Beans  
Vegetarian Collard Greens  
Fried Cabbage  
Roasted Carrots  
Confetti Corn  
Sauteed Mushrooms  
Steamed Broccoli  
Riced Cauliflower

### Starches

Rice Pilaf  
Garlic Mashed Potatoes  
Baked Macaroni & Cheese  
Parslied Red Bliss Potatoes  
Candied Yams  
Baked Beans  
Sweet Potato Casserole  
Scalloped Potatoes  
Roasted Corn Dip

### Cold Sides

Garden Salad  
Ceasar Salad  
Italian Pasta Salad  
Macaroni Salad  
Fruit Salad  
Cucumber & Tomato Salad

## THEMED BARS 15 person minimum

### Spuds Bar

Baked Russet Potatoes with to fill with choice of: beef birria or grilled diced chicken and top with cheddar cheese, sour cream, green onions, black olives, butter, broccoli florets, sauteed mushrooms, and diced bacon

\$ 25 per person

### Mediterranean Bar

Sliced lamb and beef gyro and grilled chicken kebob, warm pita, tzatziki sauce, shredded lettuce, diced tomatoes, and couscous salad

\$ 26 per person

### Fajita Bar

Your choice of grilled marinated steak or grilled chicken with warm tortillas, fajita vegetables, Spanish rice, sour cream, shredded lettuce, and shredded cheese

\$ 25

all themed bars can be vegetarian

### Flavor Burst Taco Bar

Your choice of diced grilled chicken or birria style beef served with cilantro-lime rice, and pinto or black beans. Toppings include: roasted corn salad, shredded lettuce, shredded cheese, lime crema sour cream, pico de gallo, red wine chipotle vinaigrette. Hard taco shells and flour tortillas. Served with house made chips and salsa

\$ 26 per person

### Pasta Bar

Penne and rotini pasta. Alfredo and marinara sauce. Italian sausage and grilled chicken. Served with garden salad and garlic bread

\$ 19 per person



## BOXED SALADS 15 person minimum

**Your choice of salad topped chargrilled chicken, served with a fresh baked cookie \$18 per person**

### Substitutions

Roasted Salmon Filet +\$3  
Grilled Flank Steak +\$3  
Sautéed Jumbo Shrimp +\$2

## SALAD SELECTIONS

### Caesar Salad

Crisp romaine lettuce, shredded parmesan cheese, herbed croutons, classic Caesar dressing

### Berry Salad

Mixed artisanal lettuces, English cucumbers, heirloom cherry tomatoes, julienned carrots, blueberries, strawberries, goat cheese, balsamic vinaigrette

### Medeterranean Salad

Romaine lettuce, kalamata olives, cucumbers, feta cheese, spiced chickpeas, pepperoncini peppers, red wine vinaigrette

### Kale & Quiona Salad

Shredded kale, white quinoa, julienned bell peppers, red onion, English cucumbers, heirloom cherry tomatoes, lemon-thyme vinaigrette

### Southwest Salad

Chopped romaine and iceberg lettuces, roasted corn, black beans, diced tomatoes, red onions, Colby-jack cheese, crispy tortilla strips, avocado ranch dressing

### Cobb Salad

Chopped iceberg lettuces, hard boiled egg, bacon crumbles, tomato wedges, crumbled blue cheese, buttermilk ranch dressing

### Spinach Salad

Baby spinach, hard boiled eggs, red onions, crumbled bacon, feta cheese, balsamic vinaigrette

### MTC House Salad

Mixed baby lettuces, shredded carrots, English cucumber, pickled red onions, diced Roma tomatoes, herbed croutons, goat cheese, balsamic vinaigrette



## BOXED DELI SANDWICHES & WRAPS

15 person minimum

Each box comes with your selection of sandwich or wrap, kettle chips, 1 cold side, and a fresh baked cookie

### Smoked Turkey

Shaved smoked turkey, green leaf lettuce, tomatoes, provolone cheese, and roasted pepper aioli on brioche

\$ 21 per person

### Chicken Caesar Wrap

char grilled chicken breast, chopped romaine lettuce, parmesan cheese, Caesar dressing in garlic herb tortilla wrap

\$ 22 per person

### Grilled Vegetable Wrap

Marinated and grilled portobello mushrooms, red bell peppers, yellow squash, zucchini, red onions, in a spinach tortilla wrap with an herbed cream cheese spread

\$ 18 per person

### Ham Stack

Honey roasted ham, bacon, green leaf lettuce, tomato, American cheese, and honey mustard spread on soft hoagie roll

\$ 20 per person

### Shaved Roast Beef

Thin sliced slow roast beef, provolone cheese, horseradish sauce, arugula, and provolone on ciabatta

\$ 22 per person

### Cranberry Chicken Wrap

Tender chicken, raisins, celery, and almonds folded in a seasoned aioli on a garlic herb tortilla wrap

\$ 21 per person

### Caprese Sandwich

Sliced fresh mozzarella cheese, heirloom tomatoes, spinach, and basil aioli on baguette

\$ 20 per person

### Turkey and Swiss

Shaved smoked turkey, cranberry compote, tomatoes, and arugula on grilled sourdough bread

\$ 21 per person

## Cold Sides

Garden Salad

Cesar Salad

Italian Pasta Salad

Macaroni Salad

Fruit Salad

Cucumber & Tomato Salad



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## **BREAKFAST**      15 person minimum

### **Continental**

assorted pastries and  
mini muffins, fresh  
sliced fruit, and  
yogurt cups

\$ 11 per person

### **Southern Breakfast**

Fresh sliced fruit,  
scrambled eggs, choice of 1  
breakfast meat, 1 starch,  
and 1 quick bread

\$ 15 per person

### **Old Fashioned**

Fresh sliced fruit,  
pastries, scrambled eggs,  
choice of 2 breakfast  
meats, 1 starch, and 1  
quick bread

\$ 16 per person

### **Breakfast Meats**

Applewood Bacon

Pork Sausage Links

Turkey Sausage Bacon

Turkey Sausage Links

Corned Beef Hash

Grilled Country Ham

### **Starches**

Home Fried Potatoes

Stoneground Grits

Hashbrown Potatoes

Steel Cut Oatmeal

### **Quick Breads**

Buttermilk Biscuits

French Toast

Belgium Waffles

Pancakes

### **Add Ons**

Assorted Danishes \$15/ dozen

Assorted Doughnuts \$17/ dozen

Breakfast Breads \$15/ dozen

Bagels with Spreads \$19/ dozen

Assorted Muffins \$15/ dozen

Mini Croissants with Spreads \$ 18/ dozen

Assorted Yogurt Cups \$2.25 each



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## BEVERAGES 15 person minimum

### Fresh Brewed Coffee

decaf or regular  
\$ 23 per gallon

### Southern Iced Tea

fresh brewed black tea  
sweetened to perfection  
\$ 12 per gallon

### Unsweet Tea

fresh brewed black tea  
\$ 11 per gallon

### Lemonade

Scratch made with cane  
sugar  
\$ 14 per gallon

### Arnold Palmer

half southern iced tea and  
half lemonade  
\$ 14 per gallon

### Citrus Punch

made from scratch with  
cane sugar  
\$ 15 per gallon

### Assorted Soft Drinks

canned coca- cola products  
\$ 2 each

### Bottled Water

still spring water  
\$ 2 each

### Sparkling Water

carbonated spring water  
\$ 3.50 each

### Assorted Bottled Juices

orange, apple, and cranberry  
\$ 3.50 each