



CORPORATE CATERING MENU



Call now 301-277-8494





Our Mission Statement:

To satisfy our clients senses with food as the focal point,
The perfect atmosphere and flawless service.

Our Vision Statement:

To make every client event special and unforgettable. Preparing savory and
Exquisitely cooked food in an ambiance that will appeal to clients every senses
And their guest, creating ultimate successful affair.

Our Commitment to Sustainability: FARM to TABLE

Shop local. It's not possible for everyone all the time. But when it is possible, we support our local farmers.

- *Cabin Creek Heritage Farm*
- *Potomac Valley Organics, LLC*
- *ECO City Farms*
- *Hyattsville Farmers Market*

WE ARE SOCIETY SUSTAINABLE: We treat our staff, suppliers and customers fairly

NO STYROFOAM – We use containers made of recycled paper.

OUR MAJOR EQUIPMENT IS GREEN! ENERGY-SMART

WE USE ECO-SAFE CLEANING PRODUCTS

WE RECYCLE OUR FRYER OIL WITH: GREENLIGHT BIOFUELS

WE RECYCLE!



WE KNOW OUR SEAFOOD: Never cook at risk fish: We stay informed by using resources like Monterey Bay Aquarium's Seafood Watch Guide



BREAKFAST

BREAKFAST BREADS

carrot, chocolate lemon, marble & seasonal

\$2.99 per person

BREAKFAST MUFFINS

assorted breakfast muffins

\$3.50 per person

BAGELS & PASTRIES

assorted breakfast pastries bagels, butter, preserves, and cream cheese

\$6.50 per person

BREAKFAST PASTRIES

assorted breakfast pastries

\$3.75 per person

BREAKFAST BAGEL

bagels, butter, preserves, and cream cheese

\$3.50 per person

COMPLETE CONTINENTAL

assorted breakfast pastries, breakfast breads, and bagels, seasonal fruit salad, butter, preserves, and cream cheese (*add assorted chilled juices for \$2.00pp.*)

\$8.99 per person

FRITTATA BREAKFAST

egg and vegetable frittatas | egg and sausage frittatas

\$6.50 per person

EXECUTIVE BREAKFAST

an assorted breakfast pastries and bagels scrambled eggs, bacon(3) and sausage(2)
seasoned breakfast potatoes and fresh seasonal fruit salad, assorted chilled juices
(*accompanied with butter, cream cheese & preserves*)

\$22.75 per person

FULL AMERICAN BREAKFAST

scrambled eggs, bacon(3) and sausage (2), seasoned breakfast potatoes, biscuits, ketchup, hot sauce, scallions and fresh seasonal fruit salad.

\$16.50 per person

COFFEE and TEA SERVICE (Regular, Decaffeinated, Cream, Sweeteners)

regular

decaffeinated

herbal tea

\$2.50 per person

\$2.50 per person

\$2.50 per person

A LA CARTE BREAKFAST

SCRAMBLED EGGS 3 eggs per person	\$4.50pp.	SEASONED BREAKFAST POTATOES Red bliss potatoes tossed with caramelized onions	\$3.50pp.
THREE EGG OMELET choose up to three toppings: mushrooms, red peppers, tomatoes, cheese, ham, bacon, sausage, red onions and smoked salmon	\$7.75pp.	CRISPY BACON (3 strips per person)	\$5.50pp.
FRUIT SALAD our refreshing seasonal fruit	\$4.00pp.	Turkey Bacon (2 strips per person)	\$3.75pp.
QUICHE Select from: CLASSIC LORRAINE OR SPINACH AND MUSHROOM.	\$3.75 perslice	Turkey Sausage (2 links per person)	\$3.75pp.
BREAKFAST SKILLET layers of diced potatoes, scrambled eggs and shredded cheese	\$7.00pp.	Assorted Chilled Yogurt Cups	\$2.50pp.
BRIOCHE FRENCH TOAST MAPLE SYRUP WITH BUTTER (Two per guest) add seasonal berry compote \$1.95 add whip cream \$.95 per	\$6.25pp.	Greek Honey Yogurt Parfait Granola, 3oz Yogurt	\$3.95pp.
BUTTERMILK PANCAKES MAPLE SYRUP w/BUTTER (two per guest) add seasonal berry compote \$1.95 add whip cream \$.95 add \$1.00 for (lemon ricotta, blueberry, chocolate chip, multigrain)	\$6.25pp.	Smoked Salmon Plate displayed with red onion, sliced tomatoes, chopped eggs, capers, dill and lemon wedges. served with freshly baked bagels and cream cheese	\$12.50pp.
POTATO LATKES (Two per guest) shredded potato seasoned with onion and served with sour cream and applesauce	\$5.25pp.	Oatmeal Bar (accompanied by brown sugar, cream, raisins, berries, pecans, cinnamon sugar, butter)	7.50pp.
BREAKFAST BURRITO SERVED WITH HOUSE MADE TOMATO SALSA (Two per guest) Vegetarian Burrito peppers, onions, tomatoes, spinach, mozzarella cheese Sausage & Pepper Burrito sausage, peppers, cheddar cheese, red onions	\$6.95pp.	SEASONAL WHOLE FRUIT	\$1.75pp.
BREAKFAST SANDWICHES Croissant Breakfast Sandwich egg, cheese, bacon or sausage English Muffin or Bagel Sandwich egg, cheese, bacon or sausage Croissant Ham and Cheese	\$5.75pp. \$5.50pp. \$5.00pp.	BOILED EGGS (One per guest)	\$1.50pp.
SWEET POTATO & KALE HASH roasted sweet potato and kale drizzled with maple syrup and a touch of cayenne	\$3.95pp.		

THE SANDWICHES

Combo for an extra \$5.00 (House Salad, Cookie or Brownie)

THE CLASSICS

served off fresh bread and rolls, with lettuce, tomatoes and dijon mustard **\$7.50 ea.**

- **HONEY BAKED HAM**
honey ham, sliced tomatoes, leaf lettuce, cheddar cheese
- **SMOKED LEAN TURKEY**
sliced turkey breast, leaf lettuce, tomato and provolone cheese
- **EGG SALAD SANDWICH**
egg salad delicately seasoned with dill, cheddar cheese, bacon and lettuce
- **TUNA SALAD**
tuna salad tossed with diced onion, celery, black olives and lemon juice
- **CHAR-GRILLED LEMON CHICKEN BREAST**
grilled chicken breast with leaf lettuce, tomato, mozzarella cheese
- **HERB ENCRUSTED ROAST BEEF**
roasted beef, leaf lettuce, tomato, brie cheese and sautéed red onions
- **CURRY CHICKEN CROISSANT**
roast chicken, onions, raisins, mango chutney, and curry spread wrapped in a flour tortilla

VEGETARIAN **\$7.50 ea.**

served off fresh bread and rolls, with lettuce, tomatoes and dijon mustard

- **VEGGIE POCKET**
roasted seasonal vegetables tossed with feta cheese and kalamata olives served in a pita bread pocket
- **DILL CUCUMBER**
thin slices of cucumber resting on a bed of dill cream cheese aioli
- **HUMMUS PITA WITH CUCUMBER, TOMATO & LETTUCE**
mini pita pockets filled with hummus, alfa, cucumber, kalamata olives and tomatoes

DELI PLATTER

\$17.99 ea.

10 person minimum

tuna salad, chicken salad, turkey, black forest ham, roast beef, cheddar cheese, swiss, provolone cheese, lettuce, tomatoes, dijon mustard and mayo with assorted fresh bread and rolls, house salad, cookie brownie platter

SIGNATURE SANDWICHES (5 minimum per sandwich)

Made with fresh ingredients **\$8.50 ea.**

ITALIAN

layers of provolone cheese, roasted turkey breast, olives, basil pesto, mortadella, genoa salami, ham served with lettuce and tomato

TURKEY, APPLE & CHEDDAR

turkey, apple, cheddar, apple butter, arugula on whole wheat roll

CHICKEN MESQUITE

mesquite smoked chicken, onion ring, lettuce, mozzarella, cilantro and chipotle aioli

SPINACH & AVOCADO (V)

alfalfa, avocado, cucumber, tomato, spinach, pepper jack, swiss cheese with a creamy yogurt spread

CHICKEN PARMESAN

parmesan milanese filet of chicken, arugula greens, tomato, herb mayo spread on a potato roll

TURKEY & BRIE

house-roasted turkey, brie, granny smith apple and honey mustard on a thin baguette

CAPRESE

fresh mozzarella, sliced tomatoes, lettuce, fresh basil with herb spread on a french baguette

GRILLED CHICKEN & APPLE

grilled breast chicken tossed with fresh apples, raisins, diced celery, and lie mayo served on a butter croissant

TURKEY BLT

Smoked turkey, bacon, havarti cheese, lettuce, tomato and mayo on a crusty roll

PORTOBELLO & RED PEPPERS

meaty portobello mushroom, sweet roasted red pepper, fresh basil, and load of creamy goat cheese panini

CHIPOTLE LIME CHICKEN

chipotle-lime chicken breast, pepper jack cheese, roasted red peppers and chipotle mayo on a crusty roll

BRAZILIAN CHURRASCO

brazilian style churrasco grilled beef, caramelized onion, mushroom, tomato, cheese spread on brioche roll

SHRIMP PO'BOY

Crisp fried shrimp are stuffed into a hollowed-out baguette that's been buttered, toasted, and spread with a zesty sauce with lettuce and tomato

FLANK STEAK

grilled flank steak, caramelized onions, lettuce, tomatoes and chimichurri mayo

THE WRAPS

SANDWICH COMBOS

Make it a Combo for an extra \$5.00 (House Salad, Cookie or Brownie)

THE WRAPS

Fresh ingredients. House made fillings. All wrapped up.

CLASSIC

SOUTHWESTERN CHICKEN \$7.50

grilled cumin, chicken cilantro, lime rice, red onions, roasted poblano peppers, grilled scallions, tomato, cheddar, lettuce on corn tortilla

EL MEJICANO BEEF WRAP \$8.50

chipotle beef, avocado, tomato, cheddar, lettuce, grilled scallions, roasted poblano pepper, cilantro, black beef puree

TURKEY CLUB \$8.50

smoked turkey, crispy bacon, monterey jack cheese, tomato, lettuce, and herb spread

MEDITERRANEAN VEGETABLE WRAP \$7.50

roasted marinated zucchini, yellow squash, red onion, green & red peppers, shredded lettuce, tossed with feta cheese and oregano-basil aioli

CURRY CHICKEN \$7.50

roast chicken, onions, raisins, mango chutney, and curry spread wrapped in a flour tortilla

SIGNATURE (5 minimum per sandwich type)

ITALIAN ANTIPASTO \$8.50

oregano olive marinated salami, ham, provolone cheese, tomato, olives, roasted red pepper, on a sundried tomato tortilla

CAESAR SALMON \$9.25

mesquite salmon, shredded kale, parmesan cheese and caesar dressing. **Substitute Chicken for \$7.50**

BUFFALO CHICKEN \$7.50

buffalo chicken, lettuce, tomato, onions, blue cheese, shredded carrots, celery and ranch spread

RODEO ROUNDUPBBQ WRAP \$7.50

slow cook pulled pork, BBQ sauce, roasted corn, lettuce and coleslaw

HEALTH SPA(v/g) HUMMUS VEGETABLE \$7.50

avocado, roasted red pepper, black beans, carrots, cucumber, spinach, alfalfa and hummus spread

BOXED MEALS

Ideal for off site meetings and groups on the go. Each box is customized to fit your needs. Choose from our variety of sandwiches, salads, wraps, room temperature entrees and desserts to make a complete and packaged meal.

BOX LUNCH..... \$2.00

BAG LUNCH..... \$1.50

Add Potato Chips For \$1.50 A Bag. Pickle Wedges Are \$0.50 Per Person

SIDE SALADS

GREENS

\$3.75 per person

SAVORY HOUSE SALAD

mixed greens, grape tomatoes, shredded carrots, baby cucumbers and croutons, tossed in vidalia onion vinaigrette

GREEK SALAD

romaine lettuce, red onions, black olives, cucumber, pepperoncini, tomatoes, peppers and feta with oregano vinaigrette

CLASSIC CAESAR

crisp romaine with, parmesan cheese and freshly made croutons in our classic Caesar dressing.

KALE CAESAR

crisp baby kale with parmesan and freshly made croutons with our classic caesar dressing.

SWEET CORN SALAD

sweet corn, cherry tomato, cucumber, green onions, in a lime cumin vinaigrette

SOUTHWESTERN BLACK BEAN SALAD

black beans with bell pepper, corn, scallions, red onions and tomato confetti in a cilantro and lime vinaigrette

TOMATO & CUCUMBER SALAD (V/GF)

roma tomatoes, red onions, european cucumbers in an herb red wine vinaigrette

JICAMA & MANGO SLAW SALAD

jicama, green cabbage, cilantro, mango in an orange ginger dressing

BROCCOLI & GALA APPLE SALAD

broccoli, apples, matchstick carrots, raisins, red onion, walnuts, in and apple cider honey yogurt dressing

SPINACH & GRAPE SALAD

with feta cheese and a honey walnut red wine vinaigrette

GRAINS

\$3.75 per person

SPINACH & QUINOA SALAD

with cranberries, walnut, feta cheese in lime olive oil vinaigrette

JALAPENO CILANTRO CORN SALAD

with red onions, cherry tomatoes, peppers, in a cumin vinaigrette

MEDITERRANEAN COUSCOUS SALAD

feta cheese, cucumbers, cherry tomato, fresh parsley, in a lemon zest vinaigrette

TABBOULEH SALAD

roma tomato, cucumber, green onions, in a herb citrus vinaigrette

COUSCOUS SALAD WITH CARROT AND LEMON OREGANO VINAIGRETTE

israeli couscous with carrots, parsley, dried raisins, and lemon oregano vinaigrette

QUINOA, SWEET POTATO AND KALE SALAD

quinoa, roasted sweet potatoes, chopped kale, red onions and pomegranate arils tossed in an orange vinaigrette

GREEK CHICKPEA SALAD

cherry tomato, red onion, english cucumber, feta cheese, chopped parsley in a balsamic vinaigrette

PASTA

\$3.50 per person

MEDITERRANEAN ORZO SALAD

orzo, basil, red onions, garbanzo beans with sundried tomatoes, olives, feta & light vinaigrette

GREEK PASTA

penne pasta, cherry tomato, fresh basil in a lemon vinaigrette

VEGETABLE PASTA PRIMAVERA

pasta, spinach, peas, cherry tomatoes, asparagus, broccoli, peppers, parmesan cheese in a lemon vinaigrette

TUSCAN KALE AND CHICKPEA PASTA

whole wheat rotini pasta, baby kale, chickpeas, crushed red peppers, garlic and parmesan.

CREAMY CUCUMBER PASTA SALAD

pasta, cucumber, fresh dill, white onions in a light sour cream dressing

POTATOES

\$3.75 per person

GREEK OLIVE ROASTED POTATO SALAD (V. GF)

roasted red potatoes, greek olive tapenade, parsley, roasted tomatoes, lemon dressing

GREEN BEAN POTATO SALAD

potatoes, green beans, chives, garlic tossed in a balsamic dijon dressing

ALL AMERICAN POTATO SALAD

celery, parsley, red onion, potato, hard egg, dill pickle relish, in a creamy dijon mustard sauce

GERMAN STYLE POTATO SALAD Veg. GF.

shaved white onions, boiled potatoes, hard boiled eggs, scallions, apple cider evoo vinaigrette

SWEET POTATO SALAD with BACON

sweet potatoes, bacon, celery, scallion and a dijon mustard dressing

VEGETABLES

\$3.75 per person

GREEN BEAN SALAD

blanched green beans tossed with red peppers and almonds in a balsamic vinaigrette dressing.

CRUNCHY VEGETABLE SALAD

broccoli, cauliflower, carrots, sunflowerseeds&dried cranberries tossed with a classic coleslaw dressing.

TOMATO AND CUCUMBER SALAD

cucumbers, cherry tomatoes and bermuda onions in a lemon basil dressing.

GRILLED VEGETABLE MEDLEY

grilled peppers, asparagus, mushrooms & broccoli with a bit of balsamic.

ISRAELI SALAD

minced cucumber, herbs, red pepper, red onion, tomatoes, carrots, yellow squash, in a lemon zest vinaigrette

SOUTHWESTERN BLACK BEAN SALAD

black beans with bell pepper, bermuda onions and tomato confetti in a cilantro cumin vinaigrette



ENTRÉE SALADS

(Minimum Order 10)

Comes with Bread & Butter

PACIFIC RIM CHICKEN LO MEIN NOODLES \$9.75

with julienne red peppers, shredded carrots, chinese cabbage, fresh ginger, green onion, mushroom, baby corn in a rich hoisin soy dressing

GRILLED CHICKEN COBB SALAD \$12.99

crisp greens topped with gorgonzola cheese, avocado, bacon, eggs, and tomato and grilled chicken breast with your choice of dressing

SALMON NICOISE SALAD \$13.50

portions of grilled salmon presented over a bed of crisp greens marinated french beans, potatoes, egg, cherry tomato & olives with an olive oil vinaigrette

KALE CHICKEN CAESAR SALAD \$9.75

house roasted chicken breast, italian cheeses, cracked pepper, croutons on kale with parmesan caesar dressing

COCONUT CRUSTED TOFU WITH SWEET CHILI SAUCE \$9.75

with sweet potato, rice noodles and a sweet chili dressing

SOUPS

All Soup \$5.00 per person

- Butternut Squash Soup
- Beef or Turkey Chili
- New England Clam Chowder
- Potato Leek
- Tomato Basil
- Corn Chowder
- Chicken Vegetable
- Lemon Orzo Chicken Soup
- Chicken Tortilla

- Cream of Mushroom
- Cream of Broccoli
- Lentil Soup (Vegan)
- Minestrone Soup (Vegan)
- Chili (Vegan)
- Gazpacho Soup (Vegan)
- Chicken Noodle
- Beef & Barley Soup
- Italian Wedding Soup



ENTRÉE SELECTIONS

Served with bread and butter. Prices are per person with a minimum
order of 10 add salad for \$2.50 REQUIRES CHAFING DISH

CHICKEN.....\$10.99

BALSAMIC HERB RUBBED CHICKEN

boneless chicken breast filet overnight marinated in a paste sauce made from thyme, balsamic, mustard and red pepper flakes served with baby bliss potato with balsamic reduction

BBQ CHICKEN

chicken quarters seasoned and marinated with our homemade barbeque sauce accompanied by roasted rosemary sweet potatoes

SOUTHERN FRIED CHICKEN

chicken drenched with MK special seasoning and fried until golden brown accompanied by macaroni & cheese and hot sauce

CHICKEN PARMESAN

seasoned breaded chicken breast topped with marinara sauce and provolone cheese accompanied by garlic parmesan penne pasta

CHICKEN FRICASSE

chicken breast tossed with mushrooms, carrots, onions, celery and herb cream sauce seasoned with basil, thyme and oregano served with rice

HONEY ORANGE CHICKEN

grilled citrus ginger marinated chicken breast served with a sweet and spicy sesame sauce accompanied by jasmine scallion rice

ROMA CHICKEN

pan sautéed skinless chicken breast, marinade of garlic and basil, topped with tomatoes, onions and black olive ragout served with couscous

INDIAN BUTTER CHICKEN

boneless, skinless thighs, caramelized onions, garlic, ginger, turmeric, tomatoes and cumin served with steamed white rice

GREEK CHICKEN KEBAB

chunks of chicken breast marinated with oregano and garlic skewered with onions and sweet bell peppers accompanied by basmati rice and tzatziki sauce

CHICKEN CACCIATORE

chicken breast sautéed with bell peppers and mushrooms topped with a spicy marinara sauce garlic parmesan penne pasta

GRILLED CHICKEN WITH ARTICHOKE AND MUSHROOMS

boneless chicken breast sautéed in a white wine cream sauce with fresh mushrooms and artichokes and buttered penne pasta

ROASTED HERB PROVENCAL CHICKEN

chicken roasted with rosemary, oregano and garlic accompanied by herb pan gravy and herb roasted potatoes

VERONIQUE CHICKEN

seared cubes of chicken, sliced with braised mushrooms and seedless white grapes in a rich cream white wine sauce served with white rice.

SEAFOOD.....\$15.99

PARMESAN CRUSTED TILAPIA

parmesan crusted tilapia served with blanc noir sauce of lemon juice and parsley served with green beans

SOUTH CAROLINA BARBECUE SALMON

side of glazed salmon marinated in sweet Carolina barbecue sauce and served with creamy potato salad.

CHESAPEAKE CRAB (one)

chesapeake style lump crab cake topped with cornichon remoulade and served with farm slaw

SALMON CAKES

fresh poached salmon made into cakes with dijon aioli served with wild rice with cranberry

CAJUN SALMON

cajun style fired up salmon topped with a mango pineapple relish and sweet potato puree

MEDITERANEAN SHRIMP

grilled lime shrimp skewered with chicken, zucchini, and red onion served on vegetables rice pilaf and braised red cabbage accented with tzatziki

ENTRÉE SELECTIONS

Served with bread and butter. Prices are per person with a minimum
order of 10 add salad for \$2.50 REQUIRES CHAFING DISH

BEEF.....\$13.99

BORDEAUX BEEF BOURGUIGNON

cubes of beef stew, baby carrots, celery, in a rich sauce made from bordeaux, thyme, bay leave and garlic and egg noodles

GREEN OLIVES MANDARIN LONDON BROIL

hoisin glazed medium rare sliced London broil with lo mein noodle salad tossed with green onions, shredded carrots, and onion mandarin relish

MESQUITE FLANK STEAK

grilled flank steak, roasted baby bliss potatoes. served with horseradish aioli

JUST LIKE MOM'S MEATLOAF

just like mom used to make accompanied by our signature tomato gravy and garlic mashed potatoes

BEEF LASAGNA

seasoned ground beef layered between tender pasta ribbons and ricotta cheese dressed with our homemade marinara sauce served with caesar salad and garlic bread.

VEGETARIAN.....\$9.99

TERIYAKI TOFU (Vegan)

crispy teriyaki tofu served with stir fried rice with blanched broccoli and peppers.

GRILLED PORTOBELLO MUSHROOMS (Vegan)

grilled portobello mushrooms presented over a robust tomato basil sauce and grilled polenta.

BAKED PENNE PASTA (Vegetarian)

penne pasta smothered with ricotta and provolone cheese in our homemade tomato sauce then baked to a golden-brown caesar salad and garlic bread

VEGETARIAN ENCHILADA GRILLED STUFFED

vegetables and cheese and served with Spanish rice.

STUFFED PEPPERS ON A BED OF TOMATO SAUCE

seasonal vegetables and rice topped with cheese and drizzled with tomato sauce

VEGETABLE LASAGNA with Garden House

tender seasonal vegetables, tomato sauce, and lots of cheese served with caesar salad

GREEK VEGETABLE KABOB

garlic and herb marinated seasonal vegetables served with orzo and cucumber yogurt dip

COMBINATION DUO + TRIO

FAJITA TRIO— fajitas beef, grilled chicken and roasted vegetables served with yellow rice and jalapeno cornbread \$19.99pp.

GRILLED DUO— seared salmon and grilled chicken with a white wine and mustard sauce and parsley baby bliss potato on a bed of grilled romaine \$20.99

GRILLED TRIO - grilled flank steak with a rosemary red wine reduction, grilled chicken with a garlic herb butter sauce and salmon with a lemon caper sauce with roasted herb potatoes \$24.99

MEDITERRANEAN DUO – Mediterranean with beef and chicken kabob served with orzo and yogurt oregano sauce \$20.99

ASIAN TRIO— honey ginger salmon, chicken with a spicy orange sauce, flank steak with a hoisin ginger pepper corn sauce and roasted seasonal vegetables \$24.99

A LA CARTE ACCOMPANIMENTS

Prices are per person with a minimum order of 10 \$3.95

STARCH

- **Fiesta Rice Pilaf** (Mexican inspired side dish recipe with fluffy, tender, flavorful rice and colorful veggies)
- **Cilantro Lime Rice**
- **Penne Pasta with Tomato Basil Sauce**
- **Garlic Mashed Potatoes**
- **Maple Brown Butter Mashed Sweet Potatoes**
- **Polenta with Roasted Red Pepper & Parmesan**
- **Crispy Dijon Smashed Red Potatoes**
- **Parmesan Portobello and Basil Orzo**
- **Garlic Mushroom Quinoa**
- **Garlic Butter Parmesan Penne Pasta**
- **Macaroni & Cheese**
- **Spinach and Garlic Potato Patties**
- **Lemon Rosemary Roasted Potatoes**
- **Vegetable Fried Rice**

VEGETABLES

- **Roasted Carrots & Mushrooms with Thyme**
- **Honey Balsamic Roasted Brussels Sprouts**
- **Lemon Sautéed Spinach**
- **Garlic and Herb Mushrooms**
- **Loaded Mashed Cauliflower (Butter & Cheese)**
- **Roasted Seasonal Vegetables**
- **Garlic Roasted Green Beans & Mushrooms**
- **Parmesan Cheese Roasted Tomatoes**
- **Carrot Ribbons with a Rosemary Butter Sauce**
- **Roasted Cauliflower with a Red Pepper Pesto**
- **Sautéed Zucchini & Carrots**
- **Roasted Sweet Potatoes and Brussels Sprouts**
- **Sautéed Kale with Mushroom and Tomatoes**
- **Roasted Lemon Garlic Parmesan Asparagus**

HORS D'OEUVRES

Served by the dozen (minimum 2 dozen)

ITALIAN MEATBALLS

ground beef seasoned with italian herbs and oven roasted, served with our housemade marinara. **\$22.50 PER DOZEN**

MINI MD OLD BAY CRAB CAKES

jumbo lump meat crab cakes season topped with our signature remoulade aioli. **\$35.00 PER DOZEN**

THAI CHICKEN SATAY SKEWERS

chicken breast marinated in garlic, cumin, ginger and grilled to perfection served with peanut sauce. **\$22.00 PER DOZEN**

JAMAICAN JERK CHICKEN SKEWERS

chicken breast marinated in jerk spices, grilled and served with caribbean mango sauce **\$22.00 PER DOZEN**

SPINACH STUFFED MUSHROOMS

a flavorful cream cheese spinach mixture stuffed inside mushrooms and cooked to perfection **\$23.00 PER DOZEN**

MINI POTATO FRITTERS

served with fresh herb sour cream aioli. **\$22.00 PER DOZEN**

SPANOKOPITA

spinach and feta cheese pies in phyllo dough **\$21.00 PER DOZEN**

PIGS IN A QUILT

mini beef franks wrapped in a phyllo dough, served with spice mustard for dipping **\$18.00 PER DOZEN**

MINI ITALIAN ANTIPASTO SKEWERS

Bite size marinated cubes of salami, mozzarella, green olive and fresh basil **\$24.00 PER DOZEN**



VEGETABLE FRIED SPRING ROLLS

Spring rolls stuffed with cabbage, carrots, ginger, red pepper, scallions and deep fried served with chili dipping sauce **\$16.00 PER DOZEN**

BBQ CHICKEN TENDERS

Served with ranch aioli **\$18.00 PER DOZEN**

SWEET & SPICY SRIRACHA CHICKEN BITES SPRINKLED BACON

\$18.00 PER DOZEN

CRISPY COCONUT CHICKEN BITES

Served with marmalade dipping sauce **\$22.00 PER DOZEN**

SWEET POTATO QUINOA FRITTERS

Served with herbed sour cream aioli **\$21.00 PER DOZEN**

SOUTHWESTERN FLAUTAS

Chicken, Beef, Vegetables served with sour cream aioli **\$30.00 PER DOZEN**

SHRIMP & CORN FRITTERS

sweet shrimp, corn and jalapeno, griddled cooked and served with roasted tomato aioli **\$27.00 PER DOZEN**

MINI CHEESEBURGER EGG ROLL

stuffed with ground beef, onions, diced pickles, american cheese and served with a chipotle aioli **\$22.50 PER DOZEN**

CHIPOTLE CHICKEN TENDERS

Served with honey mustard **\$18.00 PER DOZEN**



PARTY PLATTERS

MAY REQUIRE CHAFING DISH

VEGETABLE CRUDITÉS

seasonal fresh vegetables, served with your choice of red pepper ranch or creamy balsamic dipping sauce.

\$52.50 (serves 15-20)



CHEESE BALLS (choose 3)

Cranberry & Pecan

Bacon & Cheddar
Sesame Seed & Garlic
Sundried Tomato & Herb
Spinach, Artichoke & Red Pepper

\$82.50 (serves 15-20)

DOMESTIC & IMPORT CHEESE DISPLAY

variety of domestic and imported cheeses and an assortment of crackers and baguettes slices

\$85.95 (serves 15-20)

SEASONAL FRUIT PLATTER

seasonal sliced fruit platter **\$67.50** (serves 15-20)

EMPANADAS (choose 1)

- Beef
- Chicken
- Vegetables
- Pear, prosciutto and triple cream brie (add \$1)

\$30.00 per dozen

STUFFED DEVILED EGG TRIO (Choose 3)

\$24 PER DOZ (min 3 doz)

- Classic
- Bacon Jalapeno
- Sriracha
- Shrimp
- Pesto
- Roasted Red Pepper
- Smoked Salmon

MINI QUESADILLA TRIO

chicken, vegetable, beef, sour cream, guacamole, salsa, tortilla Chips **\$7.25 PER PERSON**

WINGS TRIO

- Traditional buffalo
- BBQ
- Spice ranch
- Crispy garlic
- Teriyaki
- Lemon Pepper

6.50 PER PERSON

PETITE SAMMIES (min 1 dozen per type)

- Classic tuna
- French onion beef with creamy horseradish aioli
- Chicken salad
- Roasted honey ham & swiss cheese
- Turkey & cheese with a cranberry aioli
- Roasted tomato & cucumber with herb aioli

\$30.00 PER DOZEN

WHEEL OF BRIE

brie cheese covered in puff pastry, filled and topped with apricot glaze, sliced roasted almonds offered with gourmet crackers and homemade herb crostini

WHOLE \$65.00

ANTIPASTO

Fresh Mozzarella, Marinated artichokes and tomatoes, roasted peppers and onions, Genoa salami, mortadella, served with baguette and crostini.

\$6.75 PER PERSON

ASSORTED PINWHEELS (choose 2)

Rolled tortillas wrap with fillings **\$21.00 PER DOZEN**

- Chicken avocado
- Turkey cheese
- Ham & cheese
- Roasted vegetable

CHICKEN DIPPERS

tender chicken breast threaded on a skewer, served with our own dipping sauces – BBQ, sweet & sour and honey mustard.

\$6.25 PER PERSON

TRIO PLATTERS

SALSA TRIO

our house-made fire roasted tomato salsa, pico de gallo, caribbean mango salsa, house-made tortilla chips **\$67.50 (serves 15-20)**

SHRIMP TRIO

poached shrimp cocktail, lemon caper shrimp and garlic old bay shrimp. **\$8.50 PER PERSON**

TRIO MEATBALLS

asian chicken meatballs, buffalo chicken meatballs, chicken curry coconut meatballs **\$24.00 (min 2 dozen)**

ASIAN TRIO

marinated in asian spices and presented on a crispy bed of asian noodles served with a spicy peanut and hoisin plum dipping sauce

- Chicken
- Beef
- Shrimp

6.75 PER PERSON

PARTY PLATTERS

HUMMUS DUO (choose2)

- Classic chickpea hummus
- Sundried tomato hummus
- Garlic hummus
- Roasted red pepper hummus
- Black bean hummus

\$3.95 per person

MK CRAB DIP

fresh lump crab and shrimp tossed in Maryland's own old bay seasoning with, cream cheese, artichokes and cheddar cheese. Dip is cooked until hot bubbly and served with bread medallions

\$6.75 PER PERSON

SPINACH

spinach, cheddar and cream cheese baked to bubbly and served with assorted breads and crackers

\$4.75 PER PERSON

QUESO FUNDIDO

house made dip with chorizo sausage, Mexican cheese and served with house made colorful tortilla chips

\$5.75 per person

BUFFALO CHICKEN DIP

served with house made colorful tortilla chips and garlic crostini

\$5.50 per person

ARTICHOKE DIP

spinach, cheddar and cream cheese baked to bubbly and served with assorted breads and crackers

\$4.95 PER PERSON

NEIMAN MARCUS DIP

creamy dip with cheddar cheese almonds, bacon and green onions.

\$5.00 per person



SNACK TIME

INDIVIDUAL TRAIL MIX \$2.25ea

GRANOLA BARS \$1.75ea

CHOCOLATE COVERED PRETZELS \$3.99pp

ASSORTED FLAVOR POPCORN \$1.75pp.

SPICED ASSORTED ROASTED NUTS \$4.50pp.

SWEET & SALTY MIXED TRAY \$64.95

Assortment of bite size granola bites, chocolate covered pretzels, popcorn and coconut macaroons. (serves 10- 15)



◆◆◆ PLEASE SEE YOUR
SALES REP FOR
ADDITIONAL FLAVORS OF
CAKES & CUSTOM CAKES-
SHEET CAKES ◆◆◆

DESSERT & PASTRIES

SIMPLY SWEET

an assortment of our freshly baked cookies.
\$1.85 per person

CLEVER CONFECTIONS

the best of our brownies, bars and cookies.
\$4.50 (2 pcs. per person)

MINI PETITE PASTRIES

an assortment of mini pastries
\$5.50 (3 pcs. per person)

TEA COOKIES \$4.50 (3 per person)

WHOLE GOURMET CAKE

\$48.00 each Serves 16 Guests

CHOCOLATE FUDGE CAKE

layers of moist chocolate sponge cake, chocolate fudge
and chocolate buttercream icing.

CARROT CAKE

moist carrot cake with layers of cream cheese icing
topped with toasted walnuts.

COCONUT CREAM CAKE

vanilla sponge cake layered with butter cream icing
topped with shaved coconut.

GERMAN CHOCOLATE CAKE

chocolate sponge cake layered with chocolate butter
cream topped with a coconut and pecan icing.

FRENCH FRUIT CAKE

layers of moist sponge cake and pastry cream garnished
with sliced fresh fruit and toasted almonds.

TIRAMISU CAKE

layers of mascarpone cheese and espresso
soaked sponge cake surrounded by ladyfingers and
dusted with cocoa.

WHOLE CHEESE CAKES (cut 16)

New York Style plain, fresh fruit, and chocolate marble.

ASSORTED PIES

apple, blueberry, cherry and pecan
(cut in 8) **\$28.00 each**

ASSORTED CUP CAKES (Large) \$3.50 each

MINI CUP CAKES \$2.00 each

DRINKS

COFFEE SERVICE \$2.50PP.

TEA SERVICE \$2.50PP.

ASSORTED BREAKFAST JUICES \$1.99PP.

SODAS \$1.50/EA

ICED TEA \$1.99/EA

MKBOTTLEDWATER \$1.50/EA



THE FINAL TOUCHES

SERVICE STAFF *(Minimum 4 hours Weekdays / 5 hours Weekend)*

Our professional staff pricing

Catering Captains	\$40.00 /per hour
Chefs	\$40.00 /per hour
Waiter Staff	\$35.00 /per hour
Bartenders	\$40.00 /per hour

We suggest the addition of staff for all events over 25, hot food orders and Cocktail Receptions.

TABLES

6' Banquet Table (seats 6)	\$8.50 each
8' Banquet Table (seats 8)	\$10.00 each
60" Round Table (seats 8 – 10)	\$9.00 each
48" Round Table (seats 6 – 8)	\$8.50 each
36" Round Table (seats 4 – 6)	\$8.50 each
Cocktail Table (high or low)	\$12.00 each
Serpentine Tables (large or small)	\$12.00 each
6 x 6 Square	\$17.00 each

CHAIRS

Padded Resin Chairs	\$2.75 each
Chiavari Chairs (Gold)	\$5.50 each <i>(Additional Colors available for \$8.50)</i>

LINENS *(All Linens are \$20) (Specialty Linens are available for a premium cost)*

90 x 132 Banquet Linen	(recommended for 6' Banquet Table)	
90 x 156 Banquet Linen	(recommended for 8' Banquet Table)	
90" Round Linen (lap length)		
108" Round Linen (mid length)		
120" Round Linen (floor length)		
132" Round Linen (floor drape length)		
Linen Napkins (variety of colors)		\$1.50 each

DISPOSABLES

Recyclable Disposables	\$2.50 pp.
Premium Disposables (white with silver rim)	\$3.50 pp.

FULL CHINA SERVICE

Start at \$7.00 pp.

Standard China Place-setting includes Dinner Plate, Salad Plate/Dessert Plate, Dinner Fork, Dinner Knife, Salad/Dessert Fork, Water Goblet, Wine Glass, Champagne Glass, and Coffee Cup.

MK CATERING

ORDER GUIDELINE

PLACING AN ORDER

To place and order call our corporate office Monday through Friday 8:30 a.m. To 5:30 p.m. At 301-277-8494, Fax at 301-277-8495 or email usatevents@mkcatering.com. Our minimum order for delivery is \$250.00. To avoid a late order surcharge, we ask that orders be placed at least 24 hours in advance. Since we purchase and prepare all fresh ingredients for your order, we reserve the right to apply a cancellation fee for orders canceled after 9:00 a.m. On the day prior to the event. (Bakery goods and specialty items require 72 hours notice. While we make every effort to accommodate last minute orders, they will be subject to availability. We reserve the right to make changes to the order based on availability. Thank you for your understanding

DELIVERY

We make every effort to provide delivery services within the 50 miles of Hyattsville, MD. The cost of delivery is based upon the distance from our catering headquarters. Please allow a 30-minute delivery window prior to your requested delivery time. Additional delivery charges may apply for delivery prior to 7:30 a.m. Or after 6:00 p.m., on major holidays and for large orders.

PRESENTATION

All orders we deliver are attractively presented on fine disposable platters. Complimentary serving utensils are provided with each order. Plates, napkins, serving utensils, cups and ice are available for an extra charge. Please speak to our catering consultants about premium party upgrades as well as upscale disposable china and other event rentals.

HOT MENU ITEMS

For hot selections, we suggest purchasing disposable sternos and chafers which can be purchased from us directly for a charge of \$10 per unit.

EQUIPMENT RENTALS

China, stemware, flatware, linens and seating rentals are available. Please contact our catering consultants for pricing and available options.

CANCELLATION POLICY

Drop-off orders must be cancelled 24 hours prior to delivery, including cancellation due to inclement weather. Orders for 50 guests or more must be canceled 3 days prior to delivery. For orders canceled less than the specified time, MK Catering, Inc. reserves the right to bill for all food prepared, staff booked and special ingredients ordered.

PAYMENT TERMS

For your convenience MK Catering accepts major credit cards and checks. Corporate Credit Accounts are welcome and may be arranged in accordance with our credit policies. Completed credit applications must be processed prior to placing an order and are subject to approval upon completion of credit application.

SPECIAL EVENT CATERING

The prices included in this menu reflect the pricing for scheduled catering drop off orders Monday – Friday. Private events or Special Events that are staffed and occur on a holiday or weekend Saturday – Sunday are subject to price adjustments

****Consumer Advisory: These foods are raw, undercooked or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly and persons with weakened immune systems. NOTE: Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens.***