



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
Sautéed Green Beans
Vegetarian Collard Greens
Fried Cabbage
Roasted Carrots
Confetti Corn
Sautéed 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, sautéed 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, craisins, 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



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



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