



CATERING MENU

BREAKFAST SERVICE



BREAKFAST BUFFETS

CONTINENTAL 9.99

Bagels, Muffins, Danish, Croissants
Fresh Sliced Fruit & Berries
Cream Cheese, Butter & Spreads
Coffee, Decaf & Teas

BREAKFAST POWER BOWL 13.99

Variety of Individually Portioned
Power Bowls
Fresh Sliced Fruit & Berries
Coffee, Decaf & Tea

HOT BREAKFAST SANDWICH 13.99

*Minimum 10 Guests
24 Hours' Notice Required to
Guarantee Availability*

Selection of Wraps and Sandwiches,
Fresh Sliced Fruit & Berries, Coffee,
Decaf & Tea

Egg, Cheddar on Croissant

Egg, Diced Ham, Fresh Peppers,
Mushrooms, Onions, Swiss on Flour
Tortilla

Egg White, Sundried Tomatoes, Baby
Spinach on 7 Grain Roll

Southwest Egg White Wrap,
Monterey Jack, Hashbrowns, Peppers,
Onions, Black Beans, Tomatoes on
Flour Tortilla

Smoked Salmon, Dill Cream Cheese,
Romaine, Sliced Tomato on Mini Bagel

BAGELS & LOX 12.99

Bagels, Smoked Salmon
Sliced Tomatoes, Lettuce
Hard Boiled Eggs, Capers
Assorted Spreads, Coffee
Decaf & Tea

HOT BREAKFAST 15.99

*Minimum 10 Guests
24 Hours' Notice Required to
Guarantee Availability*

Scrambled Eggs
Baked Egg White & Vegetable
Frittata
Crispy Bacon, Turkey Sausage
Home Fries
Sliced Fresh Fruit & Berries
Coffee, Decaf & Tea



BREAKFAST ADD ONS

QUINOA BOWLS 6.00

Peanut Butter Cup | Quinoa Flakes, Greek Yogurt, Peanut Butter, Banana, Pecans, Chocolate Chips, Dried Cherries, Maple Syrup

Mixed Berry | Quinoa Flakes, Greek Yogurt, Mixed Berries, Sliced Almonds

Tropical | Quinoa Flakes, Coconut Yogurt, Pineapple, Mango, Kiwi, Toasted Coconut

EUROPEAN BREAKFAST BOARD

5 guests / 42.50

10 guests / 85.00

15 guests / 170.00

Sliced Meats & Cheeses, Hard Boiled Eggs, Quince Paste, Local Honey, Fruit Preserves, Whole Grain Mustard,

Served with Flatbread Crackers, Sliced Breads & Mini Croissants

A LA CARTE

Mini Bagel	1.25
Pastry Basket (Selection of Mini Muffins, Scones & Croissants)	6.95
Yogurt Cup	2.79
Fresh Fruit Parfait	3.59
Sliced Fresh Fruit & Berries	3.99
Cereal Cup with Milk	2.00
Orange Juice	2.19
Coffee, Decaf & Tea	2.79

LUNCH SERVICE





SANDWICH LUNCH BUFFETS

Selection of up to 5 Sandwiches and/or Wraps
Minimum 4 Guests, 24 Hours' Notice Required to Guarantee Availability

CLASSIC SANDWICH LUNCH

15.00

Turkey, Ham/Bacon, Roast Beef, Chicken & Vegetarian Wraps and Sandwiches

Bagged Chips, Pretzels, Freshly Baked Cookies and Brownies

EXECUTIVE SANDWICH LUNCH

18.00

Turkey, Ham/Bacon, Roast Beef, Chicken & Vegetarian Wraps and Sandwiches

House Salad

Bagged Chips, Pretzels, Freshly Baked Cookies and Brownies

SIDE SALADS

+3.00 per person

Fruit Salad

House Salad

Caesar Salad

Caprese Pasta Salad

Roasted Potato Salad

Greek Salad, Romaine, Marinated Feta, Olives, Tomatoes, Cucumbers, Pepperoncino

Baby Spinach Salad, Herbed Goat Cheese, Poached Cherries, Candied Pecan Clusters

Grilled Seasonal Vegetables

Quinoa Salad, Roasted Mushrooms, Lentils, Charred Trio Peppers

Roasted Beets, Baby Carrots, Candied Pistachios, Shaved Ricotta Salata

SANDWICH & WRAPS

SANDWICHES

Roasted Turkey Breast, Baby Spinach, Provolone Cheese, Chipotle Aioli on Sourdough Roll
Roasted Turkey, Bacon, Avocado, Baby Spinach, Tomatoes on Everything Artisan Roll
Smoked Turkey, Cheddar, Lettuce, Tomato on Hero Roll
Waldorf Chicken Salad, Apples, Grapes, Celery, Baby Arugula on Multi Grain Artisan Hero
BBQ Chicken, Health Slaw on Brioche Bun
Grilled Chicken Breast, Fresh Mozzarella, Fried Peppers, Nut Free Pesto on Focaccia Roll
Ham, Cheddar, Dijon Mayo, Lettuce, Tomato on Pretzel Roll
Italian Capicola, Prosciutto, Peppered Salami, Roasted Red Peppers, Arugula, Provolone on Ciabatta Roll
Roast Beef, Cheddar, Baby Field Greens, Tomato on Parker House Roll
Roast Beef, Jalapeno Cream Cheese Spread, Crunchy Onions on Potato Onion Roll
Dill & Lemon Tuna Salad, Shaved Cucumbers, Tomato, Baby Greens on Multi Grain Roll
Egg Salad, Mixed Greens, Tomatoes on Croissant
Grilled Eggplant, Baby Spinach, Fresh Basil, Hummus on Bone Hero
Fresh Mozzarella, Tomato, Arugula, Nut Free Pesto, Balsamic Drizzle on Rosemary Focaccia

WRAPS

Turkey Club, Bacon, Lettuce, Tomato, Herb Mayo
Turkey, Havarti Cheese, Maple Apple Slaw
California Chicken, Mixed Greens, Oven Roasted Peppers, Avocado, Tomatoes, Ranch Dressing
Tagine Grilled Chicken, Preserved Lemon Tapenade, Harissa Mayo, Baby Spinach, Pickled Red Onions
Ham, Swiss, Lettuce, Tomato & Honey Mustard
Ham, Egg Salad, Lettuce & Tomato
Avocado BLT with Green Goddess Spread
Mediterranean Flaky Tuna Salad, Lettuce, Tomato, Diced Olives
Taco Wrap with Black Beans, Avocado, Tomato, Shredded Lettuce, Black Olives, Shredded Cheese
Julienne of Cucumbers, Carrots, Radish, Asparagus, Mixed Greens, Hummus





FLAMELESS BUFFETS

22.00 | Includes 2 Ambient Entrees Served on Platters, 2 Side Salads, Freshly Baked Cookies & Brownies
6.50 Per Guest for Each Additional Entree
Minimum 6 Guests, 48 Hours' Notice Required to Guarantee Availability

ENTRÉE SELECTIONS

Grilled Salmon, Gremolata, Asparagus

Seared Rare Ahi Tuna over Sesame Noodles with Crisp Asian Vegetables

Grilled Shrimp with Fresh Cilantro, Cucumbers, Tomato and Avocado Salad

Teriyaki Shrimp over Cauliflower "Rice" Stir Fry, Roasted Broccoli, Carrots

Citrus Marinated Chicken Breast, Artichokes, Olives, Tomatoes

BBQ Dry Rub Chicken Breast with Baby Arugula, Pineapple Salsa

Korean Bulgogi Marinated Sirloin with Soy Ginger Cucumber Salad

Soba Noodle Salad, Hoisin Glazed Diced Tofu, Red Cabbage, Carrots, Peppers, Baby Bok Choy

SIDE SALAD SELECTIONS

Fruit Salad / House Salad / Caesar Salad / Caprese Pasta Salad / Roasted Potato Salad

Greek Salad, Romaine, Marinated Feta, Olives, Tomatoes, Cucumbers, Pepperoncino

Baby Spinach Salad, Herbed Goat Cheese, Poached Cherries, Candied Pecan Clusters

Grilled Seasonal Vegetables

Quinoa Salad, Roasted Mushrooms, Lentils, Charred Trio Peppers

Roasted Beets, Baby Carrots, Candied Pistachios, Shaved Ricotta Salata

HOT LUNCH BUFFETS

28.00 | Includes Freshly Baked Cookies & Brownies
Minimum 6 Guests, 48 Hours' Notice Required to Guarantee Availability

MEDITERRANEAN Roasted Chicken Thighs with Olives, Potatoes, Fresh Herbs, Preserved Lemon

Baked Salmon with Roasted Tomatoes, Parsley

Greek Salad, Tomatoes, Cucumbers, Feta, Olives, Pepperoncino

Tabbouleh Salad

Hummus Bar: Chickpea Hummus, Tzatziki, Vegetable Crudité, Pita Chips

ASIAN

Beef & Broccoli

Korean Gochujang Chicken Breast with Sesame Seeds & Scallions

Steamed White Rice

Stir Fry Vegetables (Snow Peas, Snap Peas, Baby Corn, Peppers)

Crunch Salad, Iceberg Lettuce, Red Cabbage, Carrots, Radish, Edamame, Wonton Crisps, Carrot Ginger Dressing

FIESTA

Steak Chimichurri

Chicken Fajita with Peppers & Onions

Mushroom, Spinach & Cheese Empanadas

Rice & Beans

Soft Flour Tortillas

Toppings Bar: Shredded Lettuce, Diced Tomatoes, Pickled Jalapenos, Roasted Corn & Black Bean Salsa, Guacamole, Pico de Gallo, Shredded Cheese & Sour Cream

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur. If you have a food allergy, please notify us.



BUILD YOUR OWN HOT BUFFET

28.00 | Includes 2 Entrees, 2 Side Dishes, 1 Side Salad, Freshly Baked Cookies & Brownies
\$6.50 Per Guest for Each Additional Entree. Minimum 6 Guests, 48 Hours' Notice Required to Guarantee Availability

ENTREES

POULTRY

Tuscan Chicken Breast, Wilted Spinach, Roasted Peppers, Light Cream Sauce
Bruschetta Chicken Breast, Tomato, Fresh Basil, Mozzarella, Balsamic Drizzle
Herb Roasted Turkey Breast, Cracked Black Pepper, Pomegranate Seeds, Natural Jus

BEEF

Boneless Beef Short Rib, Red Wine Sauce, Braised Vegetables
Beef Tenderloin, Demi Glaze, Roasted Cipollini Onions | Additional Surcharge \$3.00 per guest

SIDE DISHES

VEGETABLE

Lemony Grilled Asparagus
Grilled Seasonal Vegetables with Balsamic Drizzle
Middle Eastern Spiced Cauliflower with Caramelized Onions
Maple Roasted Heirloom Baby Carrots

STARCH

Baked Salmon, Roasted Petit Peppers
Lemon & Garlic Shrimp, Steamed Broccoli

FISH

Baked Salmon, Roasted Petit Peppers
Lemon & Garlic Shrimp, Steamed Broccoli
Miso Glazed Haddock, Haricots Verts | Additional Surcharge \$3.00 per guest

VEGETARIAN & VEGAN

Eggplant Parmesan, Breaded Eggplant, Marinara, Ricotta & Mozzarella Cheese
Chickpea & Vegetable Coconut Curry, Steamed Jasmine Rice
Crunchy Soy Glazed Vegetables with Fried Rice VG
Mushroom Bolognese Pasta VG

SIDE SALADS

SALADS

House Salad
Caesar Salad
Roasted Beet Salad with Baby Greens, Toasted Walnuts & Goat Cheese



LUNCH ADD ONS

ENTRÉE SALAD PLATTER

5 guests / 55.00

10 guests / 110.00

20 guests / 220.00

Chopped Cobb: Herb Roasted Turkey, Hard Boiled Egg, Bacon, Tomato, Creamy Avocado Dressing

Chicken Caesar: Blackened Chicken, Romaine, Parmesan, House Made Croutons, Caesar Dressing

Salmon Avocado: Roasted Salmon, Mixed Baby Greens, Shredded Red Cabbage, Julienned Carrots, Avocado, Creamy Dill Vinaigrette

Chili Garlic Shrimp: Romaine Hearts, Cherry Tomatoes, Charred Corn, Cucumber, Cilantro Lime Vinaigrette

Crispy Citrus Ginger Tofu Salad: Buckwheat Soba Noodles, Julienned Bell Peppers, Carrots, Broccoli Florets, Tossed in Citrus Ginger Dressing Topped with Sesame Seeds

SUSHI & SASHIMI PLATTER

5 guests / 62.50

10 guests / 125.00

20 guests / 250.00

Chef's Selection of Sushi Rolls, Nigiri and Sashimi, Served with Pickled Ginger, Wasabi & Soy Sauce



SNACK BREAK

HEALTH BREAK 7.95

Trail Mix
Protein Bars
Fresh Sliced Fruit & Berries

AFTERNOON DESSERTS & PASTRIES 9.95

An assortment of Petit Cakes
Tarts, Chocolates & Pastries

POPCORN BAR 9.95

Assorted Popcorn
Plain M&Ms, Kit Kats, Mike & Ikes,
Swedish Fish, Honey Roasted Peanuts

CHIPS & DIPS 11.95

Potato, Tortilla and Pita Chips
Homemade Ranch Dip, Tzatziki Dip
Guacamole & Salsa

A LA CARTE

Whole Fruit	1.50
Fresh Fruit Parfait	3.59
Fresh Sliced Fruit & Berries	3.99
Bags of Chips / Pretzels	2.49
Trail Mix	2.49
Cereal Bar	2.49
Protein Bar	2.95
Cookies & Brownies	2.79
Cupcakes(1dz)	70.00
Mini Cupcakes (1dz)	35.00
Custom Cake	
Please refer to the Cake Ordering Sheet	

BEVERAGES

Coffee, Decaf & Tea Service	2.79
Soda	2.29
Bottled Water	2.29
Vitamin Water	2.99
Iced Tea	2.29
Lemonade	2.29

HAPPY HOUR

Minimum 10 Guests, 48 Hours' Notice Required to Guarantee Availability

WARM DIPS

9.95

Buffalo Chicken
Spinach Artichoke
Queso
Served with Carrot & Celery Sticks, Pita & Tortilla Chips

PUB BITES

3 items / 12.00

4 items / 14.00

Jalapeno Poppers
Vegetable & Cheese Quesadilla
Pretzel Hot Dogs with Dijon Mustard
Beef Empanadas with Salsa
Buffalo Chicken Rangoon
Thai Chicken Spring Rolls with Spicy Peanut Sauce
Pork & Cheese Arepa
Shrimp & Andouille Kabab

EMPANADAS

9.95

Selection of:
Beef
Chicken
Italian Sausage
Vegetarian Portobello, Spinach & Mozzarella

BOARDS

VEGETABLE

Selection of Raw Seasonal Vegetables & Homemade Ranch Dip
10 guests \$45.00 / 20 guests \$90.00

MEDITERRANEAN

Classic Chickpea Hummus, Roasted Beet Hummus, Tzatziki Dip
Vegetable Crudities, Pita, Olives
Marinated Feta, Roasted Peppers
10 guests 65.00 / 20 guests 130.00

CHEESE

Selection of Cheeses, Crackers, Fruit Spreads, Fresh & Dried Fruits
10 guests 65.00 / 20 guests 130.00

CHARCUTERIE

Sliced Meats and Cheeses, Olives, Nuts, Crostini Bread
10 guests 85.00 / 20 guests 170.00

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HORS D'OEUVRES

Minimum 12 Guests, 72 Hours' Notice Required to Guarantee Availability

	PER GUEST
TIER 1 FIRST HOUR	16 / HR
ADDITIONAL HOUR	8 / HR
TIER 2 FIRST HOUR	18 / HR
ADDITIONAL HOUR	9 / HR

TIER 1 Choose 6

- Pretzel Franks in a Blanket, Dijon Mustard
- Sesame Crusted Chicken Tender, Ginger Soy Sauce
- Nashville Hot Honey Chicken Sandwich
- Steak & Cheese Spring Roll
- Vine Ripened Tomato & Basil Bruschetta
- Spanakopita, Tzatziki Sauce
- Cheese & Jalapeno Arepa

TIER 2 Choose 6

- Beef & Cheddar Sliders, House Sauce
- Chipotle Steak Churrasco
- Chicken & Plantain Skewer
- Crab Cake, Lemon Remoulade
- Coconut Shrimp
- New England Lobster Roll
- Portobello, Spinach & Mozzarella Empanada
- Parmesan Artichoke Hearts, Lemon Aioli

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BAR & BEVERAGE SERVICE

Minimum 12 Guests, 72 Hours' Notice Required to Guarantee Availability

	PER GUEST
FULL BAR Assorted Liquors, Red & White Wine, Assorted Beer, Soda, Juice, Sparkling & Still Waters	19.00 / HR
ADDITIONAL HOURS	9.00 / HR
LIMITED BAR Red & White Wine, Assorted Beer, Soda, Juice, Sparkling & Still Waters	15.00 / HR
ADDITIONAL HOURS	7.50 / HR



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TERMS & CONDITIONS

We are unable to guarantee menu availability for same day orders. Once the order is placed availability will be confirmed.

For menu items where a minimum applies, orders for a lower guest count will be charged for the minimum.

Orders cancelled the same day or after 5:00 pm the day before will be fully charged.

Kosher Menu Alternatives are available upon request. Please inquire for pricing.

Catering orders can be placed by emailing conference.services@mmc.com

Menu questions or to begin planning a special event please contact Melissa.McCoy@mmc.com and Olivia.Heim@mmc.com

Special Event Requests require a minimum of 72 hours' notice, but it is highly recommended that you contact us at least 2 weeks in advance to guarantee the availability of menus and staff.

For all special events, additional staffing charges and rental charges may apply. Please inquire for pricing.

