



CATERING MENU

BREAKFAST SERVICE





BREAKFAST BUFFETS

CONTINENTAL 10.79

Minimum 4 Guests

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

BAGELS & LOX 14.05

Minimum 4 Guests

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

HOT BREAKFAST SANDWICH 15.10

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

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

Egg, Bacon, Cheddar on Artisan
Kaiser Roll

Egg White & Vegetable Frittata
Ricotta on Spinach & Kale Croissant
(VG)

Smoked Salmon Croissant with Chive
Cream Cheese, Everything but the
Bagel Seasoning

Egg, Pork Sausage, Pepperjack,
Gluten Free Multi Grain Bread

Black Bean & Tofu Burrito with Salsa
Caramelized Onions & Peppers, Flour
Tortilla (V)

HOT BREAKFAST 17.29

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

Includes Fresh Sliced Fruit & Berries
Coffee, Decaf & Tea
Scrambled Eggs (VG)
Skillet Egg White & Vegetable Frittata
(VG)
Crispy Bacon
Vegan Sausage (V)
Potato Home Fries (V)

v - vegan | vg - vegetarian

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BREAKFAST ADD ONS

QUINOA BOWLS 6.49

Quinoa, Greek Yogurt, Cinnamon Raisin, Toasted Oats, Maple Syrup (VG)

Quinoa, Coconut Yogurt, Cocoa Powder, Dried Cherries, Coconut Flakes, Chia Seeds (V)

Quinoa, Greek Yogurt, Blueberries, Pumpkin Seed Clusters, Honey Drizzle (VG)

A LA CARTE

Mini Bagel 1.35

Pastry Basket 7.50
(Selection of Mini Muffins, Scones & Croissants)

Yogurt Cup 3.00

Fresh Fruit Parfait 3.89

Sliced Fresh Fruit & Berries 4.30

Cereal Cup with Milk 2.15

Orange Juice 2.35

Coffee, Decaf & Tea 3.00

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LUNCH SERVICE





SANDWICH LUNCH BUFFETS

Selection of 5 Sandwiches and/or Wraps

Minimum 5 Guests, 24 Hours' Notice Required to Guarantee Availability

CLASSIC SANDWICH LUNCH 16.20

Turkey, Ham/Bacon, Roast Beef, Chicken & Vegetarian Wraps and Sandwiches
Bagged Chips, Pretzels, Freshly Baked Cookies and Brownies

EXECUTIVE SANDWICH LUNCH 19.45

Turkey, Ham/Bacon, Roast Beef, Chicken & Vegetarian Wraps and Sandwiches
House Salad, Bagged Chips, Pretzels, Freshly Baked Cookies and Brownies

SIDE SALADS +3.25 per person

House Salad, Mixed Greens, Carrots, Tomatoes, Cucumbers, Balsamic Vinaigrette (V)
Grilled Seasonal Vegetables (V)
Tortellini & Tomato with Pesto, Fresh Basil (VG)
Brown Rice Fuseli Pasta with Baby Kale, Corn, Sun-Dried Tomato, Apple Cider Vinaigrette (V)
Baby Spinach, Roasted Butternut Squash, Pumpkin Seeds, Boursin Cheese, Dried Cranberries (VG)
Wild Rice, Grapes, Orange Segments, Dried Cherries, Scallions, Pomegranate Seeds, Citrus Dressing (V)
Roasted Acorn Squash, Mizuna Greens, Crispy Shallots, Parsley, Maple Dressing (V)
Fingerling Potatoes, Arugula, Green Peas, Radish, Feta, Lemon Dill Vinaigrette (VG)

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SANDWICH & WRAPS

SELECTIONS

Smoked Turkey, Tomato Aioli, Cucumber Iceberg Lettuce, Multi Grain Croissant

Roast Turkey Wrap with Bacon, Tomato Avocado Spread, Romaine

Roasted Chicken Breast, Hot Honey, Dill Pickle Mustard, Baby Greens on Artisan Onion Sourdough

Grilled Chicken Breast Wrap with Fontina, Nut Free Red Pepper Pesto, Arugula

Ham, Swiss, Lettuce, Tomato on Pretzel Brioche

Salami, Capicola, Provolone, Beef Steak Tomato Arugula, Red Wine Vinegar, EVOO, French Baguette

Roast Beef, Munster, Tomato, Arugula, Roasted Garlic Aioli on Chipotle Brioche

Tuna Salad with Celery, Red Onion, Tomato, Bibb Lettuce on Multi Grain Thins

Fresh Mozzarella, Baby Spinach, Tomato, Lemon & Caper Tapenade on Artisan Olive Roll (VG)

Taco Wrap with Black Beans, Avocado, Black Olives, Shredded Cheddar, Lettuce, Tomato (VG)

GLUTEN FREE, DAIRY FREE, VEGAN

Homestyle Chicken Salad with Celery and Red Onions, Arugula, Pepper Cup

Avocado BLT, Basil Aioli on Gluten Free Multi Grain Bread

Roasted Turkey Breast with Chipotle Mayo, Tomato, Cabbage Wrap

Mediterranean Wrap, Hummus, Kalamata Olives, Tomato, Banana Peppers, Gluten Free Wrap (V)

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FLAMELESS BUFFETS

23.75 | Includes 2 Ambient Entrees Served on Platters, 2 Side Salads, Freshly Baked Cookies & Brownies
\$7.00 Per Guest for Each Additional Entree
Minimum 6 Guests, 48 Hours' Notice Required to Guarantee Availability

ENTRÉE SELECTIONS

Asian Glazed Sticky Salmon, Toasted Sesame Seeds, Brown Rice, Baby Bok Choy

Mild Bang Bang Shrimp over Cabbage Slaw with Carrots, Scallions, Edamame Peppers, Wontons, Sesame Dressing

Herb Roasted Chicken Breast over Quinoa, Tomato & Cilantro Salad Heirloom Carrots

Apple Cider Braised Chicken Breast Roasted Potatoes, Shallots, Haricot Verts

Grilled Skirt Steak, Roasted Red Pepper & Scallion Relish, Broccolini & Potatoes

Fontina Polenta Cakes, Romesco Sauce Swiss Chard (VG)

Crispy Tofu, Tamari, Ginger & Scallion Vinaigrette, Cabbage & Shiitake Mushroom Stir Fry (V)

SIDE SALAD SELECTIONS

House Salad, Mixed Greens, Carrots Tomatoes, Cucumbers, Balsamic Vinaigrette (V)

Grilled Seasonal Vegetables (V)

Tortellini & Tomato with Pesto, Fresh Basil (VG)

Brown Rice Fuseli Pasta with Baby Kale Corn, Sun-Dried Tomato, Apple Cider Vinaigrette (V)

Baby Spinach, Butternut Squash Pumpkin Seeds, Boursin Cheese, Dried Cranberries (VG)

Wild Rice, Grapes, Orange Segments Dried Cherries, Scallions, Pomegranate Seeds, Citrus Dressing (V)

Roasted Acorn Squash, Mizuna Greens Crispy Shallots, Parsley, Maple Dressing (V)

Fingerling Potatoes, Arugula, Green Peas, Radish, Feta, Lemon Dill Vinaigrette (VG)

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HOT LUNCH BUFFETS

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

MEDITERRANEAN Poached Salmon, Grilled Asparagus
Rainbow Potatoes, Lemon Oil

Rustic Cuts of Whole Chicken with
Harissa & Honey Glaze

Toasted Orzo, Sun-Dried Tomato,
Parmesan, Olive Oil, Lemon & Dill (VG)

Falafel (V)

Arugula & Spinach Salad, Cannellini
Beans, Cucumber, Grape Tomato, Basil,
Red Wine Vinaigrette (V)

Toppings Bar: Tzatziki (VG), Hummus
(V), Shredded Lettuce (V), Diced
Tomatoes (V,) Soft Pita (V)

STREET FIESTA Medium Chipotle Flank Steak
Roasted Corn & Tomato Salsa, Red
Onion, Cilantro & Lime

Cheese Quesadillas with Black
Beans, Corn, Poblano Peppers (VG)

Spanish Rice (V)

Corn Taco Shells (V)

Soft Flour Tortillas (V)

Toppings: Shredded Iceberg (V)
Pico de Gallo (V), Guacamole (V)
Sour Cream (VG), Cotija (VG)

ASIAN Korean Chicken Bites, Charred Peppers
Teriyaki Beef, Grilled Pineapple
Scallion Pancakes (V)
Vegetable Fried Rice (V)
Iceberg Lettuce, Daikon & Carrot Curls
Cucumbers, Tomatoes with Homemade
Carrot & Ginger Dressing (V)

ITALIAN Skillet Chicken Breast with Baby
Spinach, Mushrooms, White Wine
Sauce

Branzino with Tomato, Olives &
Oregano

Eggplant Caponata (V)

Roasted Broccolini, Calabrian Chili
Vinaigrette (V)

Rustic Garlic Bread, Parmesan & Parsley
(VG)

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LUNCH ADD ONS

ENTRÉE SALAD PLATTER

5 guests / 59.40
10 guests / 118.80
20 guests / 237.60

Greek Salad
Grilled Chicken, Cucumber, Tomato
Bell Pepper, Red Onion, Feta Cheese
Kalamata Olives, Stuffed Grape Leaves
Romaine Lettuce, Red Wine Vinaigrette

Chicken Caesar Wedge Salad
Romaine Wedges with Caesar Drizzle
Shaved Parmesan, Crunchy Croutons

BBQ Shrimp Salad
Romaine, Dry Rub Shrimp, Corn, Black
Beans, Tomato, Cucumbers, Smashed
Corn Tortilla, Chipotle Vinaigrette

Chef's Salad
Turkey, Ham, Swiss Cheese, Bacon
Hard Boiled Egg, Cucumber, Tomato
Scallions, Iceberg Lettuce, Ranch
Dressing

Superfood Salmon Salad
Miso Glazed Salmon, Avocado, Shaved
Brussels Sprouts, Pickled Red Onions
Blueberries, Lacinato Kale, Lemon
Cayenne Dressing

Vegan Cobb Salad (V)
Gem Lettuce, Grilled Asparagus
Roasted Beets, Quinoa, Cherry
Tomatoes, Chickpeas, Red Wine
Vinaigrette

SUSHI & SASHIMI PLATTER

5 guests / 67.50
10 guests / 135.00
20 guests / 270.00

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

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SNACK BREAK

Minimum 6 Guests

HEALTH BREAK

8.50 per guest

Trail Mix
Protein Bars
Fresh Sliced Fruit & Berries

AFTERNOON DESSERTS & PASTRIES

10.75 per guest

An assortment of
Petit Cakes, Tarts
Chocolates & Pastries
*Contain Nuts

POPCORN BAR

10.75

Assorted Popcorn
Plain M&Ms
Kit Kats
Mike & Ikes
Swedish Fish
Gummy Bears

CHIPS & DIPS

12.90 per guest

Potato & Tortilla Chips
Homemade Dill Pickle Dip
Taco Dip & Salsa

A LA CARTE

Whole Fruit	1.65 each
Fresh Fruit Parfait	3.90 each
Sliced Fruit & Berries	4.30 per guest
Bags of Chips / Pretzels	2.69 each
Trail Mix	2.69 per guest
Cereal Bar	2.69 each
Protein Bar	3.20 each
Cookies & Brownies	3.00 per guest
Cupcakes (1dz)	75.00 dz
Mini Cupcakes (1dz)	38.00 dz
Custom Cake	
<i>Please inquire.</i>	

BEVERAGES

Coffee, Decaf & Tea Service	3.00 per guest
Soda	2.49 each
Iced Tea	2.49 each
Lemonade	2.49 each

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HAPPY HOUR

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

WARM DIPS

10.75 per guest

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

PUB BITES

3 items / 13.15

4 items / 15.15

Lemon Pepper Wings
Bourbon BBQ Wings
Jalapeno Poppers (VG)
Sicilian Style Pizza Primavera with Mozzarella (VG)
Scallion Pancake Quesadilla, Chili Chicken, Pepperjack
Mini BLT Sandwich
Shrimp Cocktail
Beef Empanada
Beef Slider, House Sauce, Lettuce & Tomato, Brioche Bun
Loaded Potato Skins, Cheddar Cheese, Sour Cream, Bacon Bits, Scallions
Buffalo Cauliflower (V)

BOARDS

VEGETABLE

Selection of Raw Seasonal Vegetables & Homemade Ranch Dip

10 ppl 48.50 / 20 ppl 97.00

MEDITERRANEAN

Classic Chickpea Hummus, Tzatziki Dip

Vegetable Crudités, Pita, Olives Marinated Feta, Roasted Peppers, Stuffed Grape Leaves

10 ppl 70.00 / 20 ppl 140.00

CHEESE

Selection of Cheeses, Crackers, Fruit Spreads, Fresh & Dried Fruits

10 guests 70.00 / 20 guests 140.00

CHARCUTERIE

Sliced Meats and Cheese, Olives, Crostini Bread

10 ppl 92.50 / 20 ppl 185.00

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PASSED HORS D'OEUVRES

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

	PER GUEST
FIRST HOUR	19.50 / HR
ADDITIONAL HOUR	9.75 / HR

Select 6:

- Beef Slider, Sweet Potato Waffle Fries, House Sauce
- Braised Short Rib, Garlic Mashed Potato, Carrot Cress, Casserole Tartlet
- Rosemary Beef Skewers, Mustard Dressing
- Roasted Chicken, Avocado, Lime Crema, Yuca Chips
- Five Spiced Duck Breast, Rice Cracker, Kumquat, Chervil
- Pork al Pastor Kabob, Charred Poblano Pepper, Pineapple
- Maple Pork Belly Skewer
- Mini Taco with Carnitas, Queso Fresco, Lime Crema
- Mild Bang Bang Shrimp, Cabbage Slaw, Bao Bun
- Crab Cake, Romesco Sauce, Micro Arugula
- Seared Rare Ahi Tuna, Cucumber Bite, Wasabi Mayo, Micro Chive, Sesame Seeds
- New England Lobster Roll
- Salmon Poke on Crispy Sushi Rice
- Black Bean Hummus, Plantain Chip, Cherry Tomato, Micro Cilantro (V)
- Manchego & Quince Bites with Honey Drizzle (VG)
- Crispy Rice Square with Avocado, Ponzu Seasoning, Pickled Ginger, Furikake, Sriracha (V)
- Potato Latka with Sautéed Mushroom & Shallot Ragoû (VG)

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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	20.50 / HR
ADDITIONAL HOURS	10.25 / HR
LIMITED BAR Red & White Wine, Assorted Beer, Soda, Juice, Sparkling & Still Waters	16.50 / HR
ADDITIONAL HOURS	8.25 / HR

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CUSTOM EVENTS

2 Week's Notice Required to Guarantee Availability
Inquire for Pricing

GRAZING TABLE

Minimum 50 Guests

Take your event to the next level with an endless grazing table. Our talented team meticulously curates each table by paying attention to every detail to create a visually captivating and palate-pleasing experience. We combine a passion for flavor, an eye for aesthetics, and a dedication to quality to bring you the very best in charcuterie. Our charcuterie creations are designed to transform any gathering into a memorable event. Our visually striking tables serve as a centerpiece that delights the senses and encourages communal grazing, sparking conversations and connections among guests.

COCKTAIL STATIONARY BAR

Minimum 50 Guests

It is time to celebrate! We're talking more than just having an open bar at a reception, a fancy cocktail hour, or even having some fun signature mocktails and cocktails (though we're certainly not against that!). These days, event bars can be so much more than that. Check out our new stationary self service bar that will be the talk of your event.

THE COOKING SCHOOL

Looking for a small team building activity that everyone can enjoy?? The Cooking School is designed as a platform for you to explore beverages, food, culinary and nutrition literacy that will positively impact your food choices and experiences. Enjoy a hands-on experience with our team of chefs. They are there to guide you through a one-hour cooking class while learning new tips and techniques for creating the perfect dish. Inquire today for details.

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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 canceled the same day or after 4:00 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 Events 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.