

Dinner Buffets

First Course Suggestions (Stations)

Cheese and Charcuterie Display - \$6.00 per person

A display of Fine Imported and Domestic Cheeses to include Gourmet Salami, Prosciutto Ham, Pate, Kalamata Olives and Spiced Nuts served with Flat Breads and Assorted Crackers

Cheese Ball Trio - \$6.00

Chipped Beef & Green Onions, Horseradish Almond and White Cheddar, Bacon and Pimento
Served with Flatbreads, Savory Biscotti and Assorted Crackers

Santorini Mezzadaki - \$8.00

Hummus, Tzaziki, Baba Ganoush, Tomatoes, Cucumbers, Feta Cheese,
Kalamata Olives and Pita

Seafood Station - \$13.00

Jumbo Shrimp Shooters with Spicy Cocktail Sauce
Ahi Tuna Cones with Slaw and Wasabi Mayo
Creole Crab Cakes with a New Orleans Remoulade
MBP's Signature Spicy Crab Dip with Pita Triangles

Salad Selections – (Choose One)

Traditional Caesar Salad

Romaine Lettuce, shredded Parmesan Cheese, and Croutons tossed
With Creamy Caesar Dressing

Chopped Wedge Salad

Chopped Iceberg Lettuce, Bacon, Crispy Shallots, Grape Tomatoes,
and Bleu Cheese Dressing

Distinctive Garden Salad

Mixed Greens with Cucumber, Roma Tomatoes, Shredded Carrots, Bacon, and Croutons
With Guest's Choice of Dressing:
Creamy Herb Dressing, Red Wine Vinaigrette, and Italian Dressing

Signature Mesclun Greens Salad

Tossed with Dried Cherries, Candied Pecans, Gorgonzola Crumbles
and a White Balsamic Vinaigrette

Individual Cheese and Charcuterie Plate

An Individual Serving our Buffet Display,
Accompanied by Assorted Crackers, Flatbreads and MBP's House made Baked Crackers

Sides Dishes

(Choose One Starch and One Vegetable)

Smashed Redskin Potatoes ~ Fontina and Chive Mashed Potatoes ~ Lemon Herb Roasted Potato Nuggets
Herbed Parmesan Orzo ~ Potato Puree with Fried Sage ~ Rosemary Greek Potatoes
Wild Rice with Caramelized Onions ~ Mac and Cheese Au Gratin ~ Grilled Risotto Cake with a Lemon Saffron Drizzle

Roasted Garlic Asparagus Bundle wrapped in Prosciutto ~ Broccolini with Garlic & Asiago
Fresh Asparagus garnished with Toasted Almonds and Red Pepper Strips ~
Vegetable Medley in a Sun-dried Tomato Butter ~ Carrot Soufflé
Green Beans with Portobello Mushrooms & Caramelized Onions ~ Heirloom Baby Carrots glazed with Honey



Dinner Buffets

Beef

Savory Beef Tenderloin - \$26.00

Carved to Order with Horseradish Cream and Fresh Horseradish

Southern Braised Boneless Beef Short Ribs - \$35.00

With Green Bean Chimichurri Sauce *or* a Vegetable Wine Glaze

Roasted Prime Rib of Beef - \$42.00

Carved to Order with Peppercorn Horseradish Cream and Au Jus

Chicken

Herbed Panko-Crusted Chicken Breast \$27.00

With a Sun-dried Tomato Cream Sauce topped with Thyme, Parsley and Parmesan Cheese

Chicken Scampi - \$27.00

Sautéed Breast with Butter, Garlic, White Vermouth, Parsley and Lemon Zest

Roasted Half Chicken Breast - \$27.00

Pork and Seafood

Stuffed Roast Pork Loin - \$26.00

With Prosciutto, Spinach, Feta, and Red Peppers with Madeira Wine Glaze

Pork Tenderloin Diablo - \$26.00

Pork Medallions with a Horseradish and Cayenne Cream Sauce

Grilled Salmon with Lemon Dill Sauce - \$35.00

Garnishes with Fresh Parsley

Vegetarian

MBP's Vegetarian En Croute - \$22.00

Grilled Vegetables, Asiago Cheese and Couscous encased in Whole-Wheat pastry dough and served on a bed of Sun-dried Tomato Cream

Rigatoni - \$22.00

With Roasted Walnuts, Goat Cheese, and a Sun-dried Tomato Cream Sauce

Station Additions

Savory Beef Tenderloin or Herb-crusted Turkey Breast - \$9.00 per person

Carved to Order with freshly-baked Cocktail Buns, Horseradish Cream, Honey Dijon Sauce, and Herb-Ginger Chutney

Mash-tini Bar - \$10.00 per person

Creamy Mashed Potatoes with Chopped Scallions, Sautéed Mushrooms, Shredded Cheddar Cheese, Grated Parmesan, Roasted Garlic, Horseradish, Crispy Bacon Bits, Pan Gravy, Sour Cream, and Whipped Chive Butter; presented with Martini Glasses

Mac and Cheese Bar - \$10.00 per person

Creamy Cavatappi Mac & Cheese in a Martini Glass with Guest's Choice of Toppings to Include: Gruyere Cheese, French Fried Onions, Chives, BBQ Pulled Pork, Diced Jalapeno, Sautéed Mushrooms, Crumbled Bacon and Toasted Bread Crumbs

