

Served Entrees

First Course Suggestions

Cup of Soup - \$4.00 per person

Potato Leek, Roasted Corn and Red Pepper Bisque
Garlic Mushroom or Lobster Bisque - *Add \$2.00*

Individual Cheese and Charcuterie Plate - \$9.00

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

Lobster and Shrimp Martini - \$15.00 per person

Layers of succulent Lobster and Shrimp between Fresh Spinach, Horseradish Cream
and Spicy Cocktail Sauce served in a Martini Glass

Salad Selections (Choice of One)

Gourmet Greek Salad

Gourmet Greens with Grape Tomatoes, Kalamata Olives, Artichoke Hearts and Pita Croutons
In a Cucumber-Feta Vinaigrette

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

Steakhouse Salad

Crisp Lettuce Wedge with Creamy Roquefort Dressing,
Diced Roma Tomatoes and Crumbled Applewood Smoked Bacon

(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
Green Beans with Portobello Mushrooms & Caramelized Onions ~ Heirloom Baby Carrots glazed with Honey

Served Entrees

Beef

Southern Braised Boneless Beef Short Ribs - \$35.00

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

Bleu Cheese-Crusted Sirloin - \$42.00

Topped with Bleu Cheese, Onions, and Bread Crumbs

6 Ounce Filet Mignon - \$57.00

Filet with Guest's Choice of Peppercorn Garlic Butter, Béarnaise Sauce, or Roasted Garlic Demi-Glaze

Chicken

Asiago Chicken with Bacon Cream Sauce - \$27.00

Sautéed Boneless Chicken Breast in an Asiago-Bacon Cream Sauce

Honey Ginger Chicken - \$27.00

Boneless Chicken Breast sautéed in a Honey-Ginger Soy Sauce and topped with Toasted Sesame Seeds

Award Winning Chicken Piccata - \$30.00

Boneless Chicken Breast Breaded in Almond Flour, sautéed in White Wine, Olive Oil, Lemon, Capers, and Parsley

Roasted Airline Chicken Breast - \$30.00

With a Lemon Rosemary Sauce, garnished with a Lemon Wheel and Fresh Rosemary Sprig

Polletto alla Diavola - \$30.00

Deviled Chicken with a Lemon Rosemary Sauce, garnished with a Lemon Wheel and Fresh Rosemary Sprig

Pork and Seafood

Stuffed Roast Pork Loin - \$27.00

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

Diablo Pork Medallions - \$28.00

Topped with a Dijon Mustard sauce with a zing of Cayenne Horseradish

Grilled Salmon with Lemon Dill Sauce - \$35.00

Garnished with Fresh Parsley

Panko-crusted Scallops - \$45.00

With Fresh Edamame in a Carrot-Soy Glaze

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

Moussaka - \$22.00

Layered Casserole with Eggplant, Potatoes,
Crème Béchamel Topped with Marinara &
Parmesan

Rigatoni - \$22.00

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

Vegan

Whole Wheat Vegan Pasta - \$22.00

With Spinach, Red Peppers, Walnuts, Lentils and
a Garlic-Basil Tomato Sauce
Can be made with Gluten-free Pasta

Spaghetti Squash with Swiss Chard & Tomato - \$22.00

Grilled Portobello Mushroom Steaks - \$22.00

Marinated in Balsamic Vinegar, Garlic and
Onion, then grilled and garnished
With fresh Rosemary