

Savory Hors d'oeuvres

Passed Cold Hors d'oeuvres

Caprese Salad Skewers - \$2.00
Tomato, Fresh Basil and Herbed Mozzarella
With Balsamic Glaze

Goat Cheese and Prosciutto Crostini - \$2.00
With Fig Jam and a Basil Leaf

Sweet Corn Cakes - \$2.00
Topped with a Cilantro-Lime Guacamole and Bacon

Jalapeno, Tomato & Bacon Bruschetta - \$2.00
Jalapeno Cream Cheese, Topped with Tomato &
Bacon Crumbles

Smoked Chicken Bruschetta - \$2.00
Smoked Chicken in a Creamy Garlic and Caper Sauce with
Shredded Parmesan

Ahi Tuna Cones - \$3.00
Ahi Tuna, Slaw and Wasabi Mayo
Delicately layered in a Savory Waffle Cone

Roast Beef Bruschetta - \$3.00
Strips of Beef Tenderloin over Onion and Chive Cream Cheese
On a French Bread Round
With Sliced Grape Tomatoes and Chives

Jumbo Shrimp Shooters - \$3.00
Presented on the rim of a Shot Glass
With Spicy Cocktail Sauce

Orange Scented Ahi Tuna - \$3.00
On a Wonton Crisp lightly garnished
With Wasabi Cream and Pickled Ginger

Passed Hot Hors d'oeuvres

Chicken Bacon Ranch Bite - \$2.00
Served with Tangy Ranch

Korean Chicken Skewers - \$2.00
With Bulgoki Sauce and Sesame Seeds

Mini Chicken Cordon Bleu Bites - \$2.00
With Honey Dijon Dipping Sauce in a Shot Glass

Risotto Cakes with Grilled Zucchini - \$2.00
With a Lemon Saffron Drizzle

Sweet Chicken Bacon Wraps - \$2.00
Chicken skewered with Bacon and coated
in Brown Sugar

Spicy Cheese Tortas - \$2.00
Garnished with Chipotle Cream

Darryl's Shrimp - \$3.00
Wrapped in Bacon, broiled and brushed in Barbecue Sauce

Risotto Croquettes - \$3.00
Italian Cheese encased in Creamy Risotto
With Marinara Sauce;
Presented in a Ramekin

Short Rib Bruschetta - \$3.00
With a Pesto Caper Sauce

Steak Rumaki - \$3.00
Beef and Water Chestnut wrapped in Bacon
and served with a
Vanilla Bourbon Sauce

Chef-Manned Hors d'oeuvres

Chef-Manned Asian Noodle Wok Station - \$7.00 per person
Asian Pan Noodles with Sesame-Soy Sauce, Mushrooms, Sprouts, Carrots and Cilantro, mixed in a Large Wok - presented
with Mini Asian Takeout Boxes and Chop Sticks

Chef-Manned Sautéed Shrimp Station - \$14.00 per person
Jumbo Shrimp sautéed in Olive Oil and Fresh Garlic with Guest's Choice of Sauces to include: New Orleans Remoulade
Sauce, Spicy Peanut Sauce and Roasted Garlic Sauce, offered with an Angel Hair Pasta Nest

Chef-Manned Pasta Bar - \$15.00 per person
To include: Penne, Linguini and Bowtie Pasta With Alfredo, Pesto Cream and Marinara Sauces and Guest's Choice of:
Grilled Chicken, Italian Sausage, Mushrooms, Pepper Medley, Black Olives, Diced Tomatoes,
Red Onions and Parmesan Cheese



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Vegetables

- Baked Stuffed Mushrooms - \$2.00 each** - stuffed with your choice of Crab, Spinach, or Gorgonzola
Mini Philly Potato Bites - \$3.00 each - Roasted Red Potatoes filled with Cream Cheese, Garlic, Sour Cream, Grated Cheddar, and Chopped Chives
Mushroom Crostini - \$2.00 each - with Rosemary Lemon Cashew Cream
Risotto Cakes with Grilled Zucchini - \$2.00 each - with a Lemon Saffron Drizzle
Assorted Fresh Vegetable Platter - \$4.00 per person - served with Creamy Herb Dip or Spinach Parmesan Dip
Caprese Salad Skewers - \$2.00 each - Tomato, Fresh Basil, and Herbed Mozzarella with a Balsamic Glaze
Jalapeno, Tomato & Bacon Bruschetta - \$2.00 each - Jalapeno Cream Cheese, Topped with Tomato & Bacon Crumbles

Cheese & Fruit

- Baked Brie en Croute - One Kilo - \$95.00 - serves 30 to 40**
Topped with Apples and Fig Jam, served with Toasted French Bread Rounds, Assorted Crackers, and Grapes
Fontina Croquettes - \$3.00 each
Fontina and Pomegranate encased in Creamy Arborio Rice with Marinara Sauce
Mini Roasted Red Pepper-Pesto Cheesecakes - \$3.00 each
Spicy Cheese Tortas - \$2.00 each - garnished with Chipotle Cream
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 to include Cheddar & Sweet Potato Flax Crisps
Fruited Brie Display - One Kilo - \$100.00 - serves 30 to 40 - Sliced Kiwi, Strawberries, Mandarin Oranges, Blueberries, and Raspberries with an Apricot Glaze - Accompanied with Assorted Fancy Crackers and French Bread Rounds
Goat Cheese and Prosciutto Crostini* - \$2.00 each - with Fig Jam and a Basil Leaf
Seasonal Fresh Fruit Display - \$4.00 per person - with Raspberry Yogurt Dip

Chicken

- Chicken Bacon Ranch Bite - \$2.00 per person** - served with Tangy Ranch
Korean Sesame Chicken Skewer - \$2.00 each - glazed with Bulgoki Sauce and rolled in toasted Sesame Seeds
Mini Chicken Cordon Bleu Bites - \$2.00 each - with Honey Dijon Dipping Sauce on a Demi Plate
Sweet Chicken Bacon Wraps - \$2.00 each - Chicken skewered with Bacon and coated in Brown Sugar

Beef

- Barbecue Meatballs - \$2.00 per person** - Hand rolled, topped with our Barbecue Sauce
Marinated Beef Tenderloin* - \$3.00 each - on a Roasted Fingerling Potato, topped with a Chimichurri Sauce
Steak Rumaki* - \$3.00 each - Beef Tenderloin and Water Chestnut skewered, wrapped in Bacon, and served with a Vanilla Bourbon Sauce
Roast Beef Bruschetta* - \$3.00 each - Strips of Beef Tenderloin over Onion and Chive Cream Cheese on a French Bread Round with Sliced Grape Tomatoes and Chives

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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Sliders & Sandwiches

- BBQ Beef Brisket - \$3.00 each** - Tender Slow Roasted Beef Brisket in a Southern Style Barbecue Sauce
Buttermilk Chicken Slider - \$3.00 each - Buttermilk Fried Chicken Breast with Cane Sauce
California Chicken - \$3.00 each - Marinated Grilled Chicken Breast with Guacamole, Provolone, and Bacon
Cuban Slider - \$3.00 each - with Thinly Sliced Pork, Ham, Pickle and Mustard
Short Rib Slider - \$3.00 each - Boneless Short Ribs with Horseradish Cream and Fried Pickle Chips
Gourmet Cocktail Sandwiches - \$3.00 each - Choice of 3:
Marinated Beef Tenderloin* with Horseradish Cream
Grilled Atlantic Salmon with a Caper-Dill Cream Sauce
Smoked Turkey and Havarti on Focaccia with Pesto Mayonnaise
Grilled Medallions of Lemon Herb Chicken with Watercress Mayonnaise

Seafood

- Creole Crab Cakes - \$3.00 each** - with a New Orleans Remoulade
Darryl's Shrimp* - \$3.00 each - Wrapped in Bacon, broiled and brushed in Barbecue Sauce
Shrimp Puff - \$2.00 each - Biscuit filled with a mixture of Monterey Jack Cheese, Mayonnaise, Scallions, and Shrimp
Ahi Tuna Cones* - \$3.00 each - Ahi Tuna, Asian Slaw, and Wasabi Mayo
Delicately layered in a Savory Waffle Cone
Jumbo Shrimp Shooters - One Shrimp \$3.00 each - presented on the rim of a Shot Glass with Spicy Cocktail Sauce
Orange-scented Ahi Tuna* - \$3.00 each - On a Wonton Crisp lightly garnished
With Wasabi Cream and Pickled Ginger
Smoked Salmon Display* - \$10.00 per person - Minimum 40 Guests
Whole Smoked Salmon presentation; with Cream Cheese, Capers, Onions, Diced Tomatoes, Diced Cucumbers, Chopped Egg, Fancy Crackers, and Rye Bread Rounds

Dips & Spreads

- Santorini Mezzadaki - \$8.00**
Hummus, Tzaziki, Baba Ganoush, Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives and Pita
Eight Layer Dip with Tri-colored Tortilla Chips - \$3.00 per person
A Traditional Mexican Favorite
Spinach and Artichoke Dip - \$3.00 per person
With Fried Wonton Chips
Sun-dried Tomato, Bacon, and Gouda Dip - \$3.00 per person
With Toasted French Bread Rounds
Smoked Gouda, Crab, and Spinach Dip - \$4.00 per person
With Toasted French Bread Rounds
MBP's Signature Spicy Crab Dip - \$4.00 per person
With Pita Triangles

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