



# FRESH INGREDIENTS THOUGHTFULLY EXECUTED

Every plate is a balance of fresh ingredients thoughtfully prepared and artistically presented.



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# about us

MK Catering & Events is a boutique high-end off-premise catering outlet that materializes from the vision of our founder Claudete Sebben, a 30-year industry veteran. Claudete is a serial entrepreneur who constantly raises the bar on delivering ever more sophisticated, tailor-made, and highly curated events and experiences.

Claudete and MK's intuitive and highly experienced team boast a combined several decades of catering experience, which includes old-fashioned values with an exciting and new business approach. We have been operating at the highest echelons of service for weddings, social events, galas, fundraisers, government institutions, corporations, and discerning individuals.

"It is never just about food or service! It's about designing a unique experience. Each client is looking and craving for an exclusive, differentiated, and eternal moment," Claudete has often said.

We cater for a variety of events and functions. We are also known for being an all-inclusive platform for all rental and catering needs, all the way from event design and planning to its production and service delivery.

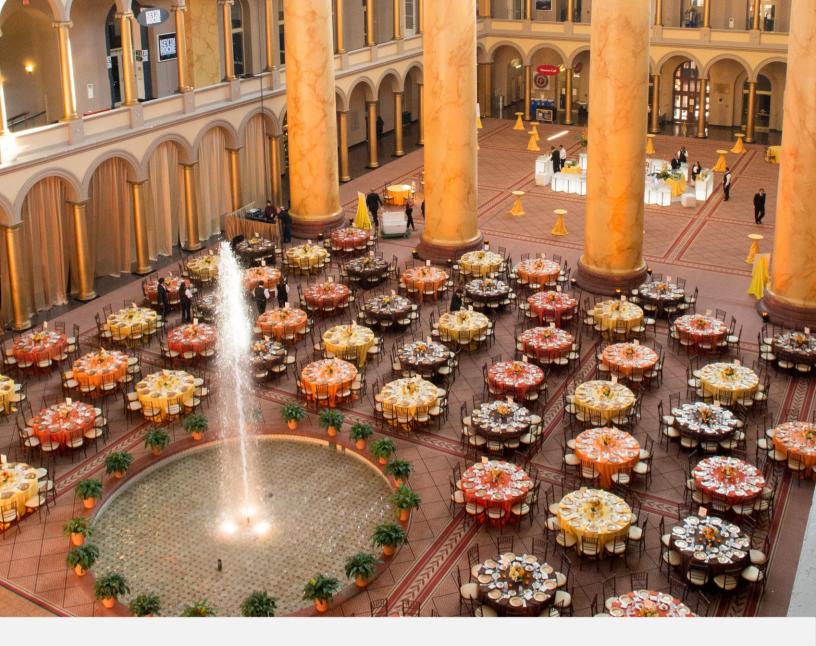
For over two decades MK Catering & Events has been praised for being one of the most exceptional catering companies in the DC Metropolitan area and has been the proud recipient of many industry and private awards and accolades, while serving distinguished clients including first ladies, Fortune 500 CEOs, and other Washington celebrities, dignitaries, and notables.

# our service

MK Catering provides full-service catering. Our party planning and décor experts are here to make your vision a reality. We offer three separate divisions to satisfy our customers' needs — Corporate Express, Full-Service Events, and Weddings by MK.

Clients are welcome to visit our showroom and explore the vast inventory of décor that we have available in-house. Our team of chefs is here to prepare the meal of your dreams as our front of house will make sure to deliver the event of a lifetime.





### EXECUTION-PROFESSIONALISM-RELIABILITY





# FOOD • DÉCOR • CUSTOM FURNISHING

www.mkcatering.com events@mkcatering.com

(301) 277-8494



# CORPORATE 1. Level 1

Breakfast





### ROOM TEMPERATURE BREAKFAST

20 person minimum

#### MORNING GLORY

#### RISE AND SHINE MUFFIN PLATTER (VG)

may include, morning glory, blueberry, cranberry, and lemon muffins.

#### SIGNATURE COFFEE CAKES (VG)

may include lemon poppy seed, apple raisin, carrot, marble, chocolate, banana walnut and cranberry.

#### **BAGEL PLATTER VG**

served with butter, fruit preserves, and cream cheese

#### **GOURMET SCONES** (VG)

chocolate chip, cranberry, and raisin

#### **BAGEL & LOX DISPLAY**

thinly sliced smoked Norwegian salmon served with vine ripened tomatoes, capers, shaved red onion, hard-boiled egg, mini bagels, and cream cheese.

#### A SWEET TASTE OF THE **DAY BREAKFAST PASTRIES VG**

an assortment of freshly baked pastries that may include fruit danish, apple turnover, chocolate, cheese croissants. fruit muffins, scones, rum bun and coffee cake slices









## ROOM TEMPERATURE BREAKFAST

20 person minimum

#### **COMBO**

#### CONTINENTAL COMBO (VG)



fruit muffins, chocolate croissants, and fruit danishes freshly baked selection of bagels, served with butter, cream cheese, and fruit preserves

#### **HEALTHY HARVEST**

FRUIT SALAD VG



served with citrus honey glaze

FRESH FRUIT DISPLAY (F)



a selection of seasonal sliced fruit

FRUIT BASKET (F)



an assortment of seasonal fresh fruit

INDIVIDUAL YOGURTS VG



YOGURT PARFAIT (vg)



three ounces of nonfat Greek yogurt, berry compote, and granola

**GRANOLA BARS VG** 











## **HOT BREAKFAST**

#### OATMEAL BAR (GF) (7)





dairy-free oatmeal served with brown sugar, dried raisins, roasted walnuts, dried cranberries, and fresh bananas

#### BRIOCHE FRENCH TOAST (19)



dusted with cinnamon, served with maple syrup, and sugar

#### WAFFLE BREAKFAST (VG)



fresh waffles with maple syrup, berry compote, and butter

#### **BUTTERMILK PANCAKES** (VG)



freshly griddled buttermilk pancakes served with maple syrup and butter

#### **DELUXE BREAKFAST**

#### **BURRITOS**

served with house-made salsa

#### **BURRO LOCO BURRITO**

scrambled eggs, spicy chorizo, cheddar cheese, tomatoes, red onion, and potatoes wrapped in a warm flour tortilla

#### **TEX-MEX VEGGIE BURRITO** (VG)

scrambled eggs, onion, tomatoes, sweet bell peppers, and Monterey Jack cheese wrapped in a warm flour tortilla

#### LIGHT FARE BURRITO (VG)



scrambled egg whites, spinach, onion, peppers, mushrooms, and white cheese wrapped in a warm flour tortilla

#### THE VEGAN BURRITO (V)



black beans, corn, kale, lettuce, peppers, white onion, and avocado wrapped in a corn tortilla

#### BREAKFAST FRITTATAS

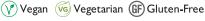
(salt, pepper, and ketchup on the side)

#### FARMHOUSE (GF) (VG)





farm fresh eggs baked with sautéed mushrooms, caramelized onions, tomatoes, and Swiss cheese







## **HOT BREAKFAST**

#### **NAPOLI**

farm fresh eggs baked with Yukon potatoes, smoked ham, or prosciutto, peppers, cheddar cheese, and spinach

#### **BREAKFAST QUICHES**

(salt, pepper, and ketchup on the side) Sold in batches of 8

#### **LORRAINE**

baked with crispy crumbled bacon, roasted sweet onions, and cheese

#### **DENVER**

baked with Virginia ham, peppers, scallions, and Jack cheese

#### **VEGETARIAN** (VG)

baked with spinach, broccoli, cauliflower, mushrooms, tomatoes, and cheese

#### **BREAKFAST SANDWICH COMBO**

minimum of 5 units each (salt, pepper, and ketchup on the side)

- ham and Swiss cheese croissant
- farm fresh egg with cheese on a butter croissant (vg)
- sausage, egg, and cheese bagel
- gluten-free English muffin with braised spinach, mushrooms, egg, and cheese (GF)

• gluten-free English muffin with bacon, scrambled egg, and white cheddar cheese (GF)

### **HEARTY HOT** BREAKFAST

#### THE FULL BREAKFAST

scrambled eggs, bacon (3) OR sausage (2), seasoned breakfast potatoes, mini butter croissants and fresh seasonal fruit salad

#### SCRAMBLED EGGS (GF) (VG)



three eggs per person

#### **BREAKFAST EXTRAS**

- turkey bacon (two strips per person)
- · maple sausage links
- grilled Virginia ham slices (two slices per person)
- potato pancakes
- home fries
- · hard boiled egg (2 units)









# CORPORATE 1. Level 1

Junch



# MK CATERING IS hunch



## ROOM TEMPERATURE LUNCH

20 person minimum

#### **CLASSIC MK CATERING SANDWICHES**

An assortment of MK Catering Sandwiches accompanied with salad and cookie or brownie

#### **SANDWICHES**

- Lemon Chicken
- Glazed Ham
- Turkey
- Roast Beef
- Egg Salad
- Tuna Salad
- Chicken Salad
- Hummus with cucumber, lettuce, and tomato in pita (1)

#### **SIDE SALADS**

- House salad with Italian vinaigrette (F) vo
- Cowboy quinoa salad (GF) (7)
- Texas potato salad vg
- Caesar salad
- Citrus bean and corn salad (F)
- · Caesar pasta salad
- Southern potato salad
- Creamy farm's slaw (GF) (vg)
- Ginger carrot salad (F) (7)

#### **DELI BOARD DISPLAY**

- · Platter of shaved roast beef, smoked ham, turkey, grilled lemon chicken, Swiss mozzarella, yellow cheddar cheese, lettuce, tomato, mustard, mayonnaise, and horseradish cream
- · Assorted sliced bread, rolls, and pita bread
- Two sides salads
- Deli pickles
- Potato chips
- · House-made cookies and brownies

#### **ON-THE-GO**

#### **BOXED MEAL**

a cookie and chips OR your choice of side salad and cookie

#### LABELED BOX LUNCH

containers and utensils kit









# MK CATERING IS hunch



## ROOM TEMPERATURE LUNCH

20 person minimum

#### SIGNATURE SANDWICHES

minimum of 5 units each type our gourmet sandwiches are accented with house-made spreds and aioli

#### BEEF

#### **ROAST BEEF**

with white cheddar. lettuce tomato, caramelized onions. and horseradish spread on a brioche roll

#### **BRAZILIAN CHURRASCO**

sliced beef drizzled with molho à campanha (Brazilian salsa), cheddar cheese, lettuce, and sautéed mushrooms on a caramelized pretzel bun

#### **CHIMICHURRI FLANK STEAK**

grilled flank steak, chimichurri sauce made with fresh cilantro, parsley, oregano, and green onions drizzled with pickled jalapeño spread on a baguette

#### PORK

#### **SMOKY BBQ PULLED PORK**

Southern style pulled pork on a potato bun with creamy coleslaw

#### **BLATS**

bacon, lettuce, and tomato with avocado spread and alfalfa sprouts on pumpernickel bread





Vegan Vegetarian (F) Gluten-Free

#### **TURKEY**

#### **TURKEY & BRIE**

sliced turkey, brie cheese, fresh apples, lettuce, and spicy cranberry spread on a crispy baguette

#### **TURKEY CLUB**

sliced turkey, bacon, lettuce, tomato, avocado, cheddar cheese. red onion, and jalapeño spread on a butter croissant

#### **TURKEY BLT**

sliced turkey, bacon, lettuce, tomato, mustard, and mayonnaise spread on whole wheat bread

#### VEGETARIAN

TLT (VG)

grilled tofu, lettuce, tomato, and sriracha mayonnaise spread on a seedy multigrain bun

#### CALIFORNIA SPA

herb roasted seasonal vegetables with hummus spread served on pita bread

#### **APPLE VEGGIE** (vg)

sliced apples, fresh baby spinach, Manchego cheese, fig jam spread on a honey grain bread

#### CAPRESE (VG)

fresh vine-ripened tomatoes, mozzarella cheese, green leaf

#### CHICKEN

#### **CALIFORNIA GRILLED** CHICKEN

sliced grilled chicken, pepper jack cheese, tomato, avocado, and chipotle mayonnaise spread on a butter croissant

#### **BUFFALO CHICKEN**

Buffalo-style sliced chicken, crunchy romaine lettuce, julienned carrots, and ranch spread on a sourdough bread

#### **GRILLED TUSCAN CHICKEN**

fresh basil, avocado spread, alfalfa sprouts, sautéed mushrooms, provolone cheese, and sun-dried tomato on ciabatta bread

#### SANTA FE CHICKEN PANINI

lettuce, roasted red peppers, cheese, and chipotle mayo spread on ciabatta bread

#### **CURRIED CHICKEN SALAD**

diced boneless chicken, black currants, green onions, raisins, and mango chutney in a pita pocket



# MK CATERING IS hunch

## ROOM TEMPERATURE LUNCH

20 person minimum

#### WRAPS

minimum of 5 units each type

#### **CHIPOTLE LIME SALMON**

marinated chucks of salmon, shredded blanched carrots, red onion, fresh cilantro, and queso fresco

#### **INDIAN CHICKEN**

diced chicken, onion, raisins, mango chutney, and curry spread

#### **ITALIAN ANTIPASTO**

salami, ham, mortadella, provolone cheese, red onion, lettuce, kalamata olives, pepperoncini, and tomatoes dressed in garlic olive oil

#### **RODEO ROUNDUP BBO**

slow-cooked pulled pork tossed in Memphis-style BBO sauce, roasted corn, lettuce, and ranch slaw

#### **CAESAR SALMON WRAP**

mesquite hot smoked salmon, kale, shaved parmesan cheese, and classic Caesar dressing

#### CAESAR CHICKEN WRAP

chicken, kale, shaved parmesan cheese, and classicCaesar dressing

#### **TUNA BLT**

tuna salad made with lemon, dill, onion, and light mayonnaise, wrapped with bacon, lettuce, tomato, and provolone cheese in a flour tortilla

sriracha seared tofu, eggplant, tomatoes, caramelized sweet and grilled scallions





#### **EL MEXICANO BEEF**

braised shredded beef, avocado. cheddar cheese, onion, lettuce, grilled scallions, roasted peppers, cilantro, and chipotle aioli

#### SOUTHWESTERN (F)



chipotle black bean spread, avocado, roasted red peppers, onion, sweet corn, and guinoa wrapped in a corn tortilla

#### **VEGAN POWER** (F)

quinoa, chickpeas, parsley, sweet potatoes, baby spinach, apples, and avocado with garlic beet hummus spread

#### SUPER THAI VEGAN (F)

potatoes, bell peppers, carrots,

#### **CALIFORNIA TURKEY CLUB**

turkey, crispy bacon, Monterey Jack cheese, lettuce, tomato, avocado, and ranch dressing

#### MEDITERRANEAN @F VIO



roasted red pepper hummus spread, grilled zucchini, tomatoes, red onion, cucumbers, kalamata olives, feta cheese, and chopped greens wrapped on a corn tortilla

#### **CHICKEN TACO**

cilantro-jalapeño grilled chicken, sweet corn, red onion, roasted peppers, grilled scallions, cheddar cheese, lettuce, and black bean spread

#### **BEEF TACO**

cilantro-jalapeño grilled beef, sweet corn, red onion, roasted peppers, grilled scallions, cheddar cheese, lettuce, and black bean spread

#### **BUFFALO CHICKEN**

Buffalo chicken breast, romaine lettuce, and crumbled blue cheese spread with shredded carrot and celery slaw







# MK CATERING IS soup & salad



### **SOUP & SALAD**

#### SOUP, SALAD, AND HOUSE-MADE CROSTINI

- cream of mushroom
- French onion 🚾
- lentil 🕜
- minestrone (7)

- gazpacho 🕜
- cream of broccoli 🚳
- · chicken noodle
- butternut squash 69
- potato leek 🗐

- tomato basil (7)
- corn chowder 🗐
- · chicken tortilla
- chicken & rice soup with vegetables







## VEGAN AND GLUTEN-FREE SIDE SALADS

#### THREE BEAN (F)

tossed with sweet and sour dressing, kidney beans, garbanzo beans, and fresh green beans

#### FIESTA BLACK BEAN (F)

black beans, avocado, cilantro, bell peppers, rice, and jalapeños with citrus vinaigrette

#### SPA QUINOA SALAD 🕜

quinoa, sweet potatoes, chickpeas, apples, coriander seeds, and honey citrus dressing

# SUN-DRIED TOMATO & KALE

chickpeas, kalamata olives, and sun-dried tomatoes with a mustard tahini dressing

#### HEALTH BOOST (F)

sweet potatoes, green beans, radicchio, kale, red cabbage, ginger, parsley, sea salt, and citrus honey mustard dressing

#### **MEDITERRANEAN QUINOA**

€F 🚾

quinoa, cucumbers, cherry tomatoes, avocado, crumbled feta cheese, fresh parsley, and oregano dressing

#### MOROCCAN COUSCOUS (V)

couscous, chickpeas, raisins, cumin, parsley, ginger, bell peppers, red onion, carrots, slivered almonds, and olive oil lemon herb vinaignette

#### MINT CUCUMBER TABBOULEH (7)

fresh cucumbers, tomatoes, and finely chopped mint and herbs mixed with bulgur and olive oil lemon juice dressing

## **GREEN & VEGETABLE SIDE SALADS**

#### ITALIAN GREENS @F 199



romaine lettuce, red onion, cherry tomatoes, pepperoncini, red radishes, black olives, shredded Parmigiano Reggiano cheese, and oregano red wine vinaigrette

#### GREEK GF)

cucumbers, tomatoes, red onion, crumbled feta cheese, kalamata olives. lettuce, and feta olive oil red wine vinaigrette

#### WALDORF SPINACH (F) (%)



fresh spinach, gala apples, white cheddar cheese, celery, golden raisins, and honey roasted cashews with a cider mustard vinaigrette

#### ROASTED BEET (F) (7)

roasted beets, spiced pecans, and orange segments with a sherry vinaigrette

#### CARROT & KALE (F) (G)



honey, gingered carrots, raisins, kale, fresh scallions, and house-made ranch dressing

#### STRAWBERRY SPINACH (F) (G)



baby spinach, mixed greens, fresh strawberries, crumbled feta cheese roasted walnuts, and balsamic dressing

#### **MODERN CAESAR**

crunchy romaine lettuce, tomatoes, red onions, grated parmesan cheese, and herbed croutons with a house-made dressing

#### **BROCCOLI & BACON (F)**

tossed with dried cranberries, red onion sunflower seeds, crumbled crispy bacon, cheddar cheese, and light mayo dressing

#### MANDARIN GREEN @F VIII



baby spinach, mandarin oranges, caramelized walnuts, dried cranberries, shaved parmesan, and honey orange poppy seed dressing

#### RADICCHIO CAESAR (F)

chopped radicchio, baby spinach, and romaine with shaved parmesan cheese in our house-made Caesar dressing

#### **SPINACH & GRAPE CHOPPED** SALAD (F) (G)

fresh spinach, seedless grapes, crumbled feta cheese, and raspberry walnut vinaigrette

#### **KALE CAESAR**

chopped kale, garlic house-made croutons, and shaved parmesan cheese tossed with our house-made Caesar dressing

# PASTA, GRAIN, & POTATO SALADS

#### **GREEK ORZO & KALE**



orzo pasta, baby kale, red onion, pepperoncini, cherry tomatoes, artichoke hearts, kalamata olives, feta cheese, and olive oil oregano vinaigrette

#### **BLT PASTA**

bow tie pasta, bacon, cherry tomatoes, chopped romaine lettuce, and ranch dressing

#### **BACON & POTATO (F)**

baby potatoes, bacon, fresh spinach, and green onions with warm bacon vinaigrette

#### **BOW TIE PASTO**

bow tie pasta, cherry tomatoes, red onion, and roasted asparagus dressed with pesto vinaigrette

#### **SPICY PEANUT THAI** NOODLE @

rice noodles, red bell peppers, cucumbers, matchstick carrots, green onions, cilantro, roasted peanuts, sesame seeds, and honey sriracha peanut dressing

#### **ISRAELI ASPARAGUS**



pearl couscous, asparagus, red onion, spinach, scallions, butternut squash, bell peppers, dried cranberries, and tangy Dijon vinaigrette

#### AMISH POTATO @ 19



eggs, red onion, spring peas, and red bliss potatoes with creamy dill sour cream dressing

#### **PENNE PASTA CAESAR**

penne pasta, sun-dried tomatoes, asparagus tips, romaine lettuce, parmesan cheese, crumbled walnuts, garlic croutons, and Caesar salad dressing

#### FETA & GREEN BEAN @ 19



green beans, cheery tomatoes, Italian parsley, crumbled feta cheese, fresh basil, and citrus oregano dressing





Vegan Vegetarian (F) Gluten-Free



# MK CATERING IS mixed grill



## COMBO MIXED GRILL

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase you risk of food-borne illnesses\*

#### **MEDITERRANEAN KABOBS** (F)

with green olive relish

Duo: glazed chicken
citrus salmon

Trio: glazed chicken
citrus salmon

flank steak

 on a bed of spinach, plum tomatoes, rosemary, and fresh lemon

#### **SOUTHERN GRILL (F)**

Duo: BBQ chicken

southern Jezebel shrimp

Trio: BBQ chicken

southern Jezebel shrimp chargrilled mesquite beef

- · on a bed of garlic red and white slaw
- · cornbread and butter

#### **FIRE-GRILLED FAJITAS**

Duo: chicken beef Trio: chicken shrimp beef

warn flour tortillas, mixed peppers, red onion, and chiles

- guacamole, sour cream, salsa picante, and shredded lettuce.
- tortilla chips and jalapeño ranch

#### **ASIAN GRILL**

**Duo:** soy and balsamic glaze chicken teriyaki beef

**Trio:** soy and balsamic glaze chicken honey orange glazed salmon teriyaki beef

with sriracha sauce

· on a bed of seared bok choy

#### **BRAZILIAN GRILL**

Duo: chicken with chimichurri sauce beef tenderloin with molho à campanha

Trio: chicken with chimichurri sauce spinach fish cake with remoulade sauce sliced beef tenderloin with molho à campanha

 on a bed of baby potatoes and caramelized onions



# MK CATERING IS hot entrées



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Our entrées are served warm, hot items require chafing dishes.

### POULTRY HOT BUFFET

#### **CHICKEN ENTRÉE**

# CUMIN CHICKEN WITH CHIMICHURRI SAUCE (F)

cumin grilled chicken breast topped with a rich cilantro chimichurri salsa

• on a bed of garlic broccoli

# STRAWBERRY BALSAMIC CHICKEN

glazed sliced chicken breast topped with fresh strawberry balsamic salsa

on a bed of Mediterranean couscous

#### CHICKEN ENCHILADAS (F)

shredded chicken, red bell peppers, sweet onions, Monterey and yellow cheddar cheese, fresh cilantro wrapped in corn tortillas

· accompanied with cilantro lime rice

#### **CHICKEN ROULADE** (6F)

spinach, mozzarella cheese, and basil stuffed chicken with roasted red pepper sauce

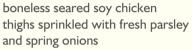
· on a bed of roasted baby potatoes

#### INDIAN BUTTER CHICKEN (F)

boneless, skinless chicken thighs in a cumin infused curry sauce

· accompanied with steamed rice

#### **LEMONGRASS CHICKEN** (F)



on a bed of cellophane noodles

#### **ROMA CHICKEN**

pan sauteed chicken breast, with garlic and fresh basil, topped with tomato, red onion, and black olive ragout

· on a bed of green peas couscous

#### **CACCIATORE CHICKEN**

pan sautéed chicken breast topped with tomatoes, red onion, black olives, mushrooms, and tomato ragout

 on a bed of garlic parmesan orzo pasta

#### CAJUN CHICKEN (F)

seared medallions of blackened chicken with pineapples and black bean relish

 on a bed of caramelized broccoli with roasted garlic

#### MOROCCAN CHICKEN

seared Moroccan chicken with yogurt cilantro sauce

on a bed of apricot and mint couscous

#### SOUTHERN FRIED CHICKEN

homestyle deep-fried dark and white meat (two pieces per person) with honey mustard and hot sauce

on a bed of farm style apple cabbage slaw

#### **MESQUITE CHICKEN (F)**

grilled chicken with a chutney of Silver Queen corn, sweet onions, and honey lime sauce

• on a bed of black bean and quinoa

#### SOUTH CAROLINA BBQ CHICKEN (#)

BBQ chicken quarters and breast covered with house-made BBO sauce

on a bed of old-fashioned slaw

#### **GREEK LEMON CHICKEN**

grilled boneless chicken thighs with dill yogurt sauce

· on a bed of spinach couscous

#### CHICKEN PICCATA

pan roasted breast of chicken with lemon caper butter sauce

on a bed of lemony angel hair pasta

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### SEAFOOD HOT BUFFET

#### **SEAFOOD**

#### **MOROCCAN SALMON**

seared salmon fillet marinade with Moroccan spices and lemon yogurt sauce

on a bed of cauliflower couscous

#### **GARLIC BUTTER SHRIMP SCAMPI**

seasoned with lemon in a rich white wine garlic sauce

on a bed of linguine pasta

#### **SOUTHERN CATFISH FILLET**

classic spicy Southern deep-fried catfish dipped in buttermilk served with house-made tartar sauce

macaroni and cheese

#### **CHIVE SALMON PATTIES**

fresh salmon made into cakes served with Dijon aioli and lemon wedges

 black bean and corn salad with chipotle-honey vinaigrette

#### SALMON PICCATA

salmon medallions in a lemon garlic cream sauce topped with capers

· on a bed of buttered angel hair pasta



#### PANKO HERB-CRUSTED **SALMON**

served with a lemon caper butter

· garnish with green beans

#### CARIBBEAN SHRIMP KABOB (F)

jerk shrimp with colorful bell peppers, red onion, and cilantro butter sauce

on a bed of coconut rice

#### **BLACKENED MAHI MAHI**

with cherry tomato mango sauce

- on a bed of dried cherry rice
- garnish with lemon wedges

### **BEEF HOT BUFFET**

#### **BRAZILIAN STYLE BEEF BBQ** (F)

sliced chargrilled beef tenderloin served with classic molho à campanha (Brazilian salsa)

accompanied with Brazilian style potato salad with diced corn, carrots, peas, and green onions.

#### **GRILLED CHIMICHURRI** FLANK STEAK (F)

sliced beef topped with chimichurri

· on a bed of balsamic brussels sprouts

#### **BURGUNDY TOP ROUND** SLICED (F)

tossed with a mushroom burgundy demi-glace reduction

paprika dusted roasted potato wedges

#### **OLD-FASHIONED MEATLOAF**

moist meatloaf with a homestyle tomato and mustard glaze

· creamy mashed potatoes

#### **TEX-MEX BEEF ENCHILADAS**

beef and cheddar cheese wrapped in flour tortillas topped with a spiced tomato sauce

Spanish yellow rice











# MK CATERING IS hot entrées



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# VEGAN - GLUTEN FREE - VEGETARIAN PACKAGE ENTRÉE

Gluten-free and vegan pasta is available for any dish for an additional price.

#### THAI NOODLES (F) (7)



pan sautéed vegetables, scrambled tofu, rice noodles with ginger, carrots, shiitake mushrooms, mung bean sprouts, Napa cabbage, cilantro, garlic, chopped scallions, gluten-free soy sauce, peanut crumbles, and pickled red cabbage

accompanied with a fresh fruit kabob

#### SMOKY VEGETABLE CHILL (F)



traditional vegetable chili made with roasted tomatoes and a blend of chili peppers, corn, pinto, kidney, and black beans

toppings: avocado, fresh cilantro, and tortilla chips

#### **VEGETABLE WELLINGTON**



seared julienned vegetables wrapped in puff pastry served with a tomato leek Provençale sauce

#### EGGPLANT ROLLATINI (F)



thinly sliced eggplant rolled with plum tomatoes, sweet potatoes, spinach, and shallots dressed with spicy marinara sauce

accompanied couscous

#### MOROCCAN TOFU STEAKS (V)



seared tofu presented on a bed of Moroccan couscous, cherry tomatoes, roasted almonds, and fresh cilantro

accompanied with a citrus orange green salad with red onion and black olives

#### **VEGETABLE LASAGNA**



slices of vegetables stacks layered with spinach, caramelized onions, ricotta, mozzarella, fresh basil, and marinara sauce









# MK CATERING IS pasta



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### **PASTA**

Gluten-free and vegan pasta is available for any dish for an additional price

#### **CHICKEN**

#### **PASTINA AL FORNO**

herb casserole chicken with fresh basil. tomato confit, parsley, black olives petals, mushrooms, mozzarella, and parmesan cheese

#### **CHICKEN BAKED ZITI**

penne pasta with shredded chicken breast, tomato sauce, mozzarella, parmesan, and fresh basil

#### **BEEF**

#### **BEEF BOLOGNESE LASAGNA**

tender sheets of pasta layered with thick meaty tomato sauce, ricotta and mozzarella cheese, and fresh basil

accompanied with classic Caesar salad

#### **SMOKY BAKED MEATBALL PASTA**

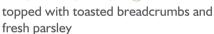
rigatoni pasta, juicy meatballs made with garlic, breadcrumbs, herbs, and shallots in a tangy tomato sauce with melted cheese

#### **VEGETARIAN**

#### THREE-CHEESE LASAGNA **ROLLS** (vg)

individual rolls of lasagna filled with kale, mushrooms, ricotta, Parmigiano Reggiano, mozzarella cheese, fresh basil, and Gorgonzola sauce

#### MAC AND CHEESE (VG)



accompanied with Caesar salad

#### **VEGETARIAN BAKED ZITI**

classic ziti pasta with plum tomato sauce, parmesan and mozzarella cheeses and herbed ricotta.

· accompanied with Caesar salad

#### **SEAFOOD**

#### **SHRIMP SCAMPI**

garlic butter shrimp with carrots, celery, and cheese served with angel hair noodles

#### **CREAMY SALMON FETTUCCINE**

roasted pieces of salmon in a caper red pepper creamy sauce, wilted spinach, and fettuccine pasta sprinkled with fresh parsley

#### **CAJUN SHRIMP PASTA WITH SAUSAGE**

Southern creamy pasta made with creole seasoning, tomatoes, red bell peppers, fettuccine noodles, shrimp, braised andouille sausage, parmesan cheese, and fresh parsley









# MK CATERING IS sides



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#### **STARCHES**

Israeli Couscous with Cherry Tomatoes and Olives
Lemon Orzo, Cherry Tomatoes, and Kale
Cheesy Broccoli Rice
Herb Roasted Baby Bliss Potatoes
Spinach Quinoa Patties
Garlic Parmesan Sweet Potatoes
Refried Beans
Citrus Cilantro Chipotle Black Bean & Corn Mélange
Taco Rice
Garlic Parmesan Spinach Orzo Pasta
Yellow Rice

Caramelized Carrots & Sweet Potatoes

Cilantro Lime Rice

Creole Macaroni Pasta

Vegetable Fried Rice

Quinoa Primavera

Basil Marinara Penne Pasta

Couscous with Peas and Mint Cakes

Picnic Potato Salad

Parmesan Rice Cakes

Sweet Potatoes with Spinach Couscous

#### **VEGETABLES**

Italian Roasted Mushrooms and Vegetables Roasted Kale and Shitake Mushrooms Baked Parmesan Zucchini Wedges Apple Raisin Broccoli Orange Braised Carrots & Parsnips Parmesan Roasted Tomatoes Sautéed Green Beans and Mushrooms Asparagus and Roasted Tomatoes Sweet & Spicy Roasted Moroccan Carrots **Balsamic Braised Mushrooms** Caprese Roasted Asparagus Balsamic Roasted Seasonal Vegetable Medley Israeli Style Cauliflower Covered with Sautéed Kalamata Lemon Butter Sautéed Vegetables Creamy Spinach Sautéed Garlic Green Beans and Cherry Tomatoes Lemon Garlic Roasted Broccoli and Carrots Southern Fried Cabbage **Balsamic Roasted Brussel Sprouts** Garlic Roasted Kale Veggie Cakes Green Beans and Orange Mandarin Creamy Farm Style Apple Slaw Spinach Cakes





# CORPORATE 1. Level 1

# Hors d'oeuvres and Party platters



# MK CATERING IS hors of

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase you risk of food-borne illnesses\*

#### **BBO CHICKEN SKEWERS** (F)



#### **CHICKEN FLAUTAS**

deep-fried tortilla flautas with chicken, peppers, cheddar cheese, onions, and salsa picante

#### CHICKEN SATAY (F)

with spicy peanut sauce

#### **EAST INDIA CURRIED CHICKEN** SALAD

full of Indian inspired flavors and Major Grey's mango chutney on a brioche roll

#### **JAMAICAN CHICKEN GF**

garlic spiced dry rub chicken with a whiff of brown sugar served with mango puree

#### **IERK CHICKEN ROULADE ON** SKEWERS (F)

jerk spiced chicken roulade and yellow pepper pineapple salsa

#### **LEMONGRASS CHICKEN** SKEWERS (F)

with coriander chili sauce

#### **MEXICAN CHICKEN EMPANADA**

with spicy roasted tomato sauce



#### **BUFFALO CHICKEN SKEWERS (F)**

juicy boneless chicken on a stick prepared in a buttery hot sauce bath and blue cheese cream

#### **COCONUT CRUSTED SHRIMP**

with apricot sauce

#### **MKC CRAB CAKES**

with cornichon remoulade sauce

#### SHRIMP COCKTAIL (F)

steamed shrimp with classic cocktail sauce and lemon wedges

#### **BEEF & POTATO ON A STICK**

with Argentinian chimichurri sauce

#### **CHEESY GROUND BEEF EMPANADA**

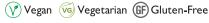
with salsa picante

#### **PIGS IN A BLANKET**

with honey mustard dipping sauce

#### **ITALIAN ANTIPASTO ON A STICK**

salami, mozzarella, artichoke, pepperoncini, and olives



# MK CATERING IS hors d'oeuvres



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#### **BROCCOLI QUINOA FRITTERS**



with herb cheese aioli

### **CALIFORNIA VEGETARIAN**

ROLLS @ 🗐

with pickled ginger and wasabi soy sauce

#### CAPRESE SKEWERS (F) (%)



cherry tomatoes, fresh mozzarella, basil. and balsamic reduction on bamboo skewers

#### **MUSHROOM SKEWERS** (vg)



balsamic garlic grilled mushrooms with fresh parsley

#### SPANAKOPITA 69



savory spinach and feta cheese in phyllo dough

## SPICY BLACK BEAN

**EMPANADA** 6

with green sauce

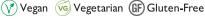
#### **VEGETARIAN SPRING ROLLS**

with sweet and sour sauce

#### VEGETABLE SAMOSAS 🚳



filled with potatoes, peas, ginger, Indian spices, and coriander sauce



# MK CATERING IS party platters



## HAPPY HOUR PLATTERS

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#### SHRIMP TRIO (F)

- cocktail shrimp cocktail sauce
- coconut shrimp marmalade sauce
- Old Bay shrimp ranch sauce

#### TORTILLA CRISPS (V) (F)

tricolor tortilla crisps with roasted tomatillo salsa, mango, and pico de gallo

#### **CHIPOTLE CHICKEN TENDERS**

honey mustard dipping sauce

#### **HUMMUS TRIO** (7)

- zesty traditional hummus
- roasted red pepper hummus
- cilantro lime hummus

with toasted pita chips and naan bread

#### MKC MARYLAND CRAB DIP

fresh lump crab and shrimp tossed in Maryland Old Bay seasoning with cream cheese, artichokes, and cheddar cheese served with fresh French baguettes and crisp toast

#### VEGETABLE TRIO 6 9



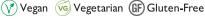
- balsamic garlic grilled mushroom kabobs
- rainbow vegetable skewers
- roasted cherry tomato skewers with herb aioli

#### ASIAN SATAY TRIO (F)



- chargrilled chicken satays
- teriyaki shrimp and pineapple skewers
- sesame beef satay

Asian spice skewers with spicy peanut and hoisin-plum dipping sauces



# MK CATERING IS party platters

### HAPPY HOUR PLATTERS

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase you risk of food-borne illnesses\*

#### **CHICKEN TENDERS TRIO**

- coconut
- buffalo
- barbecue

with apricot, ranch, and creole BBQ sauce

#### **MEATBALL TRIO**

- classic marinara sauce
- · buffalo chicken sauce
- picata sauce

#### MIDDLE EASTERN FEAST (%)

classic and beet hummus, tabbouleh salad, cucumbers, cherry tomatoes, dolmades, feta cheese, marinated olives, and pita bread.

# SEASONAL GARDEN CRUDITÉ PLATTER

choose your favorite dipping sauce: green goddess, roasted red pepper, or ranch

#### **MK TEA SANDWICHES**

- roasted turkey with pears and gorgonzola
- curried chicken salad
- cucumber and Old Bay cream cheese, radishes, and salted butter (Fig. )
- · creamy dill seafood salad
- · roast beef with caramelized onions

#### FRUIT DISPLAY (F)

honeydew, melons, cantaloupe, pineapples, and seasonal berries

#### CREAMY SPINACH DIP

with sliced baguette

#### **ARTICHOKE DIP**

with crostini

#### **HOT PIMENTO CHEESE DIP**

with tortillas chips

#### **BUFFALO CHICKEN DIP**

with carrots, celery, and tortilla chips

#### JALAPEÑO HUMMUS DIP 🧐

with toasted pita chips

#### **MUSHROOM SPINACH DIP**

with sliced baguette

#### **QUESADILLAS**

your choice of:

- taco chicken
- · brie, mango, and caramelized onions
- beef fajita
- shrimp

served with salsa picante and sour cream

#### **VEGAN QUESADILLA**

served with salsa picante and sour cream

#### TEXAS COWBOY CAVIAR DIP (?)

black beans, sweet corn, tomatoes, cilantro, avocado, and black olives served with tortilla chips

#### **BUFFALO WINGS (F)**

chicken wings in a zesty buffalo-style sauce, celery, carrot, sticks with ranch and blue cheese dipping sauce

#### **CLASSIC BEEF & VEGGIE CHILI**

traditional chili made with roasted tomatoes, black beans, kidney beans, and onions blended in a rich chili sauce served with fritos, tortilla chips, jalapeños, green onions, shredded cheddar cheese, sour cream, and combread

#### **MEXICAN FLAUTA TRIO**

- steak
- chicken
- vegetable vg

with melted chesse, caramelized onions, and peppers with salsa picante

#### **STUFFED EGGS**

piped hard-boiled eggs with a creamy mixture of egg yolk and mayonnaise

Classic Dusted with Paprika (F) vo



Crumbled Bacon 🚱

Crab Meat, Pickled Jalapeño, & Old Bay Dust (F)

Garlic Shrimp (GF)

Fried Stuffed Egg with Spicy Dijon Mustard Aioli ©



# MK CATERING IS snacke



## HAPPY HOUR PLATTERS

warm items require chafing dishes

#### **CHARCUTERIE BOARD**

artfully displayed cheese, assorted cold cuts, olives, balsamic mushrooms, red peppers, onions, cherry tomatoes, fresh cucumbers, and cornichons accompanied with jalapeño jelly, crackers, pretzel sticks, and baguettes for dipping

#### **GOURMET CHEESE DISPLAY**

imported and domestic cheese elegantly arranged with berries, grapes, served with gourmet crackers and house-made garlic herbed crostini

#### FRENCH BRIE



- · baked brie encased with puff pastry layered with marmalade
- thick slices of brie with local glazed gala and green apple wedges
- · sweet pepper jelly, roasted nuts, and fresh rosemary

accompanied with flatbread, crackers, and crostini

#### **VEGGIE IN A CUP** (F) (G)



a shot cup of crudité with ranch dipping sauce

#### POPCORN BAR (F)



plain, yellow-cheddar, and caramel (minimum order for 30 people)

#### **GRANOLA BARS**



**MIXED SPICED NUTS** (vg)

#### WHOLE FRUIT (F)



an assortment of seasonal fruits, apples, oranges, pears, bananas, etc.

#### **TRAIL MIX** (%)













Minimum order of 16

# SLICEABLE STRIP CLASSIC CAKES

#### **CARROT**

layers of rich, moist carrot cake made with pineapples and walnuts

#### **COCONUT CREAM**

vanilla cake filled and iced with coconut buttercream and toasted coconut

#### **LEMON**

layers of moist citrus-flavored yellow cake filled and iced with a light lemon flavored buttercream finished with cake crumbs

#### PREMIERE CAKES

10-inch round, requires a minimum of 48 hours' notice

#### **ITALIAN TIRAMISU**

layers of yellow cake soaked with espresso filled with mascarpone mousse and a dusting of cocoa powder

#### **BLACK FOREST**

two layers of rich chocolate cake filled and topped with cherries and white buttercream icing

# CARAMEL BROWNIE CHEESECAKE

New York-style cheesecake swirled with rich dark chocolate brownie batter topped with chocolate crust and caramel drizzle

#### **FRUIT CHEESECAKE**

classic cheesecake topped with an attractive assortment of seasonal fruit

#### **GERMAN CHOCOLATE**

moist chocolate cake topped with our special German chocolate icing

#### TRES LECHES

three layers of butter cake soaked in three types of milk filled and topped with real whipped cream, and chocolate shavings

# SERVED INDIVIDUAL DESSERTS

#### **CREME BRULEE**

all natural ingredients cooked in a terra cotta dish

#### **GIANDUIA CHOCOLATE TART**

delicate and crunch topping almond pieces, crushed hazelnuts, candied orange, and pistachio

#### **RED BERRY CREME BRULEE CAKE**

red fruit mousse, sponge cake, topped with patterned glaze

#### **CHOCOLATE GANACHE BOMBE**

ganache dome with cake base filled with a caramel mousse core and caramel micro chips

#### FRUIT TOPPED CHEESECAKE

creamy cheesecake tart topped with assorted fruit

#### STRAWBERRY SHORTCAKE

moist pound cake with fresh strawberries, compote, and whipped cream topped with shaved almonds

#### LAVA CAKE

lava cake with rich chocolate filling garnished with berries

#### **PIES**

#### **KEY LIME**

a sweet and tart custard flavored with key lime juice baked in a buttery graham cracker crust

#### **DUTCH APPLE**

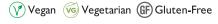
tart Granny Smith apples tossed with cinnamon-spiced sugar baked in a flaky pie shell and finished with a streusel topping

#### **FRENCH APPLE**

orchard grown apples tossed with cinnamon spiced sugar, and raisins baked in a flaky pie shell and glazed with fondant

#### **ASSORTED TRADITIONAL PIES**

apple, blueberry, cherry, and sweet potato



## **COOKIES AND PASTRIES**

Minimum order of 10

#### SIMPLY SWEET COOKIES

a variety of our freshly baked large cookies

#### **COOKIES, BROWNIES, BARS,** AND MINI CUPCAKES

an assorment of cookies, brownies, bars, and mini cupcakes

#### **COOKIES AND BARS**

assorted cookies and a variety of bars

#### **CAKE POPS**

coconut, lemon, chocolate, and coffee

#### **TEA COOKIES**

a variety of tea cookies, madeleine, and Oreo cookies dipped in chocolate

#### **PETITE CHEESECAKE BITES**

berry, plain, mocha, and chocolate

#### **PETIT FOURS**

flavor may include chocolate tartlets, choux pralines, pistachio squares, taNgerine tartlets, chocolate eclairs, raspberry tartlets, opera squares, and lemon tartlets

#### MINI DESSERT MOUSSE CUPS

flavor may include tiramisu style mascarpone coffee, chocolate ganache, lemon crumble with lemon zest, and raspberry

#### **CHEESECAKE LOLLIPOP**

strawberry, chocolate, salted caramel, and coffee

#### **FRENCH MACARONS**

pistachio, chocolate, lemon, and raspberry

#### **MINI CUPCAKES**

raspberry, lemon mango, milk chocolate, white chocolate, and dark chocolate

#### ASSORTED PASSION TARTS

apple vanilla, apricot almond, caramel almond, chocolate praline, lemon, and chocolate

#### MINI FRENCH PASTRIES

an assortment of bite-sized pastries that may include key lime, napoleon, eclairs, rum balls, fruit tarts, cheesecake, lemon diomond, etc

#### **CHOCOLATE TRUFFLES**

salted caramel, bavaroise cream, raspberry, coconut, and champagne

### **BEVERAGES**

#### HOT

#### FRESH BREWED REGULAR AND **DECAFFEINATED COFFEE**

regular and decaffeinated freshly brewed coffee including individual creamers, sugar, and artificial sweeteners

#### **REGULAR AND DECAFFEINATED TEA SERVICE**

regular and decaffeinated herbal hot tea including individual creamers, sugar, and artificial sweeteners

#### COLD

#### **ASSORTED CANNED SODAS**

regular and diet Coca-Cola, Sprite, and Ginger Ale

#### **INDIVIDUAL CANNED ICED TEA**

**INDIVIDUAL LEMONADE** 

#### **INDIVIDUAL ASSORTED BOTTLED IUICE**

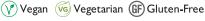
orange, apple, and cranberry

#### **INDIVIDUAL BOTTLED WATER**

**INDIVIDUAL FLAVORED WATER** 

#### INDIVIDUAL SPARKLING WATER











#### PLACING AN ORDER

Orders can be placed by email at events@mkcatering.com or phone at 301-277-8494. While we make every effort to accommodate last minute orders, they will be subject to availability as well as a 20% fee. Breakfast and lunch orders must be placed by 11am for the next business day. Our minimum order is \$250.00 per event on business days and \$500.00 per event on weekends and holidays.

#### **DELIVERY & SETUP**

MK Catering, Inc. delivers to the greater Washington, DC metro area. A fee based on mileage will be charged for orders outside of our regular service area. For orders including chafing dishes there will be an additional charge. Additional delivery charges may apply for events held on weekends, holidays, and after standard business hours.

#### **FOOD PREPARATION**

If at the time of receiving inspections (meat, fish, poultry, dairy, or dry goods) MK Catering sees that the product isn't to our quality standards, we reserve the right to substitute ingredients without notice.

#### **PRESENTATION**

All orders we deliver are attractively presented on high-quality disposable platters. Please speak to your catering consultant about premium party upgrades including acrylic, white ceramic, color, and clear platters at an additional charge.

#### **CANCELLATION POLICY**

Cancellations must be received by your catering consultant via e-mail no later that 72 hours prior to the event. Orders cancelled less than 72 hours prior to delivery will result in 100% charge to the client including cancellation due to inclement weather.

#### SERVICE PERSONNEL

Our professional staff including chefs, event supervisors, waiters, and bartenders are available upon request.

#### **EQUIPMENT RENTALS**

All rental equipment including china, silver, glassware, tables, chairs, linens, and other equipment is available upon request. Also available are wood, mirror, and metal tables with glass tops along with a vast assortment of flower centerpieces, votive candle holders, and pipes and drapes to complement your design. Please contact your catering consultant to assist you.

#### **DISPOSABLES**

We are happy to offer you a selection of premium disposable products that includes serving pieces, flatware, plates, napkins, and cups. Biodegradable and environmentally friendly products are available upon request.

#### **PAYMENT TERMS**

For your convenience MK Catering Inc. accepts major credit cards (Visa, MarterCard, or American Express) and checks. Any credit card payments are subject to a 5% processing fee. Corporate credit accounts are welcome and may be arranged in accordance with our credit policies. Completed credit applications must be processed prior to placing an order and are subject to approval upon completion of credit application. Payment is due before delivery unless an approved corporate account has bees established. Local taxes will be applied to all orders. Tax-exempt organizations must provide a copy of the tax-exempt certificate.

