



# MK

CATERING | EVENTS

by Claudete Sebben

*Menu*



## **FRESH INGREDIENTS THOUGHTFULLY EXECUTED**

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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

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# C O R P O R A T E *menu*

## *Breakfast*



# MK CATERING IS *breakfast*



## ROOM TEMPERATURE BREAKFAST

20 person minimum

### MORNING GLORY

#### RISE AND SHINE MUFFIN PLATTER

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

#### SIGNATURE COFFEE CAKES

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

#### BAGEL PLATTER

served with butter, fruit preserves, and cream cheese

#### GOURMET SCONES

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

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



# MK CATERING IS *breakfast*



## ROOM TEMPERATURE BREAKFAST

20 person minimum

### COMBO

#### CONTINENTAL COMBO

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

### HEALTHY HARVEST

#### FRUIT SALAD

served with citrus honey glaze

#### FRESH FRUIT DISPLAY

a selection of seasonal sliced fruit

#### FRUIT BASKET

an assortment of seasonal fresh fruit

#### INDIVIDUAL YOGURTS

#### YOGURT PARFAIT

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

#### GRANOLA BARS



# MK CATERING IS *breakfast*



## HOT BREAKFAST

### OATMEAL BAR

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

### BRIOCHE FRENCH TOAST

dusted with cinnamon, served with maple syrup, and sugar

### WAFFLE BREAKFAST

fresh waffles with maple syrup, berry compote, and butter

### BUTTERMILK PANCAKES

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

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

### LIGHT FARE BURRITO

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

### THE VEGAN BURRITO

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

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

# MK CATERING IS *breakfast*



## 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

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 
- sausage, egg, and cheese bagel
- gluten-free English muffin with braised spinach, mushrooms, egg, and cheese 

- gluten-free English muffin with bacon, scrambled egg, and white cheddar cheese 

### 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

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)



C O R P O R A T E  
*menu*

*Lunch*



# MK CATERING IS *lunch*




## 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 

#### SIDE SALADS

- House salad with Italian vinaigrette  
- Cowboy quinoa salad  
- Texas potato salad 
- Caesar salad
- Citrus bean and corn salad  
- Caesar pasta salad
- Southern potato salad
- Creamy farm's slaw  
- Ginger carrot salad  

#### 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 *lunch*



## ROOM TEMPERATURE LUNCH

20 person minimum

### SIGNATURE SANDWICHES

minimum of 5 units each type

our gourmet sandwiches are accented with house-made spreads 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



#### 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

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

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

##### CAPRESE

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



 Vegan  Vegetarian  Gluten-Free

# MK CATERING IS *lunch*

## ROOM TEMPERATURE LUNCH

20 person minimum

### WRAPS

minimum of 5 units each type

#### CHIPOTLE LIME SALMON

marinated chunks 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 BBQ

slow-cooked pulled pork tossed in Memphis-style BBQ 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 classic Caesar 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

#### EL MEXICANO BEEF

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

#### SOUTHWESTERN

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

#### VEGAN POWER

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

#### SUPER THAI VEGAN

sriracha seared tofu, eggplant, tomatoes, caramelized sweet potatoes, bell peppers, carrots, and grilled scallions

#### CALIFORNIA TURKEY CLUB

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

#### MEDITERRANEAN

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



 Vegan  Vegetarian  Gluten-Free

# MK CATERING IS *soup & salad*



## SOUP & SALAD

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

- cream of mushroom (VG)
- French onion (VG)
- lentil (V)
- minestrone (V)
- gazpacho (V)
- cream of broccoli (VG)
- chicken noodle
- butternut squash (VG)
- potato leek (VG)
- tomato basil (V)
- corn chowder (VG)
- chicken tortilla
- chicken & rice soup with vegetables



## VEGAN AND GLUTEN-FREE SIDE SALADS

### THREE BEAN (GF) (V)

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

### SUN-DRIED TOMATO & KALE (GF) (V)

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

### MOROCCAN COUSCOUS (V)

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

### FIESTA BLACK BEAN (GF) (V)

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

### HEALTH BOOST (GF) (VG)

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

### MINT CUCUMBER TABBOULEH (V)

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

### SPA QUINOA SALAD (V)

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

### MEDITERRANEAN QUINOA (GF) (VG)

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

# GREEN & VEGETABLE SIDE SALADS

## ITALIAN GREENS

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

## GREEK

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

## WALDORF SPINACH

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

## ROASTED BEET

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

## CARROT & KALE

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

## STRAWBERRY SPINACH

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

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

## MANDARIN GREEN

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

## RADICCHIO CAESAR

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

## SPINACH & GRAPE CHOPPED SALAD

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

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

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

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

# MK CATERING IS *mixed grill*



## COMBO MIXED GRILL

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

### MEDITERRANEAN KABOBS (GF)

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 (GF)

**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

warm 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*



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

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

## POULTRY HOT BUFFET

### CHICKEN ENTRÉE

#### CUMIN CHICKEN WITH CHIMICHURRI SAUCE <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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

- on a bed of roasted baby potatoes

#### INDIAN BUTTER CHICKEN <sup>GF</sup>

boneless, skinless chicken thighs in a cumin infused curry sauce

- accompanied with steamed rice

#### LEMONGRASS CHICKEN <sup>GF</sup>

boneless seared soy chicken thighs sprinkled with fresh parsley and spring onions

- on a bed of cellophane noodles

#### ROMA CHICKEN

pan sautéed 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 <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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

- garnish with green beans

#### CARIBBEAN SHRIMP KABOB <sup>GF</sup>

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

- on a bed of coconut rice

#### BLACKENED MAHI MAHI <sup>GF</sup>

with cherry tomato mango sauce

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

## BEEF HOT BUFFET

#### BRAZILIAN STYLE BEEF BBQ <sup>GF</sup>

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 <sup>GF</sup>

sliced beef topped with chimichurri sauce

- on a bed of balsamic brussels sprouts

#### BURGUNDY TOP ROUND SLICED <sup>GF</sup>

tossed with a mushroom burgundy demi-glaze 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

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 CHILI

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

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

- accompanied couscous

### MOROCCAN TOFU STEAKS

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

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

#### MAC AND CHEESE

topped with toasted breadcrumbs and fresh parsley

- 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*

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



## 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



C O R P O R A T E  
*menu*

*Hors d'oeuvres and Party platters*



# MK CATERING IS *hors d'oeuvres*

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**BBQ CHICKEN SKEWERS** (GF)  
with ranch dipping sauce

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

**CHICKEN SATAY** (GF)  
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

**JERK CHICKEN ROULADE ON SKEWERS** (GF)  
jerk spiced chicken roulade and yellow pepper pineapple salsa

**LEMONGRASS CHICKEN SKEWERS** (GF)  
with coriander chili sauce

**MEXICAN CHICKEN EMPANADA**  
with spicy roasted tomato sauce



**BUFFALO CHICKEN SKEWERS** (GF)  
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** (GF)  
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** (VG)  
with herb cheese aioli

**CALIFORNIA VEGETARIAN ROLLS** (GF) (VG)  
with pickled ginger and wasabi soy sauce

**CAPRESE SKEWERS** (GF) (VG)  
cherry tomatoes, fresh mozzarella, basil,  
and balsamic reduction on bamboo  
skewers

**MUSHROOM SKEWERS** (VG)  
balsamic garlic grilled mushrooms with  
fresh parsley

**SPANAKOPITA** (VG)  
savory spinach and feta cheese in phyllo  
dough

**SPICY BLACK BEAN  
EMPANADA** (VG)  
with green sauce

**VEGETARIAN SPRING ROLLS** (VG)  
with sweet and sour sauce

**VEGETABLE SAMOSAS** (VG)  
filled with potatoes, peas, ginger, Indian  
spices, and coriander sauce

# MK CATERING IS *party platters*



## HAPPY HOUR PLATTERS

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

### SHRIMP TRIO

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

### TORTILLA CRISPS

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

### CHIPOTLE CHICKEN TENDERS

honey mustard dipping sauce

### HUMMUS TRIO

- 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

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

### ASIAN SATAY TRIO

- 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 your 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 
- creamy dill seafood salad
- roast beef with caramelized onions

### FRUIT DISPLAY

honeydew, melons, cantaloupe, pineapples, and seasonal berries

### CREAMY SPINACH DIP

with sliced baguette

### ARTICHOKE DIP

with crostini

### HOT PIMENTO CHEESE DIP

with tortilla 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

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 cornbread

### MEXICAN FLAUTA TRIO

- steak
- chicken
- vegetable 

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

### STUFFED EGGS

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

Classic Dusted with Paprika  

Crumbled Bacon 

Crab Meat, Pickled Jalapeño, & Old Bay Dust 

Garlic Shrimp 

Fried Stuffed Egg with Spicy Dijon Mustard Aioli 

# MK CATERING IS *snacks*



## 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

your choice of:

- 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

a shot cup of crudité with ranch dipping sauce

### POPCORN BAR

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

### GRANOLA BARS

### MIXED SPICED NUTS

### WHOLE FRUIT

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

### TRAIL MIX



# MK CATERING IS *dessert*

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

### GIANDUJA 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 assortment 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 JUICE

orange, apple, and cranberry

### INDIVIDUAL BOTTLED WATER

### INDIVIDUAL FLAVORED WATER

### INDIVIDUAL SPARKLING WATER





## *order guidelines*

### **PLACING AN ORDER**

Orders can be placed by email at [events@mkcatering.com](mailto: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 than 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, MasterCard, 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 been established. Local taxes will be applied to all orders. Tax-exempt organizations must provide a copy of the tax-exempt certificate.



[www.mkcatering.com](http://www.mkcatering.com)