M.K

EVENTS | CATERING

by Claudete Sebben

Holiday Menu

Hymns of Joy
Stringing and Singing
Sips with Swank
Let's Refresh

MULLED HIBISCUS PUNCH

infusion of cloves and cinnamon, a hint of vanilla, and a dash of nutmeg

ELEGANT EGGNOG

liquid love splashed with bourbon or rum

WARM WHITE WINE WASSAIL

steeped with lemons, oranges, ginger cardamom, black peppercorns, and cinnamon

CRANBERRY MARGARITA

south of the border for the holidays

SNAPPY APPLE CIDER

served hot, with spices, and a spot of rum

CANDY CANE COCKTAILS

strawberry vodka, crème de menthe, cranberry juice, and a candy cane garnish

SANTA'S LITTLE HELPER

divine hot chocolate, Kahlua, and tiny marshmallows

Price $7.00 per unit

Bartender Attended

Tray Passed Bites - An Hors d'Oeuvres Celebration

SNOWFLAKE SHRIMP
with an apricot ginger sauce
$2.25 per unit

FESTIVE SOUP SHOTS (GF) (V)
warm curried carrot soup garnished with spiced apple chutney
$1.95 per unit

CRAB AND AVOCADO CROSTINI
mashed avocado topped with chili crab salad on toasted baguette
$2.75 per unit

BUTTERNUT SQUASH SHOOTERS (GF) (VG)
topped with crème fraiche
$1.95 per unit

LOLLYPOP LAMB CHOPS (GF)
with mint sauce
$4.50 per unit

CRANBERRY MEATBALLS
in a sweet and tangy cranberry sauce
$2.00 per unit

HOLIDAY PIZZA BITES
sweet potato, caramelized onions, soppressata, drizzled with balsamic reduction
$2.25 per unit

LOBSTER GRILLED CHEESE
melted fontina on mini brioche bites
$2.75 per unit

FESTIVE CHICKEN SKEWER (GF)
pecan-crusted tender with honey mustard
$2.00 per unit

VEGAN MEATBALLS (V)
Impossible meatballs with a spicy mango chili sauce
$2.25 per unit

Gluten-free: (GF)
Vegetarian: (VG)
Vegan: (V)

Some of these menu items need to be assembled on site. Staff may be required.

SWEET POTATO CROSTINI (VG)
roasted sweet potatoes, rosemary mascarpone, and hazelnuts on toasted bread rounds drizzled with honey
$2.00 per unit

TEMPURA SWEET POTATO (VG)
with a sesame aioli miso
$1.85 per unit

ITALIAN SAUSAGE ARANCINI
sausage stuffed risotto balls served with marinara sauce
$1.75 per unit

PISTACHIO CHICKEN SKEWERS
with an orange zest cranberry ginger sauce
$2.00 per unit

LAMB AND COUSCOUS BALLS
with ginger and berry chutney
$2.00 per unit

MINIATURE BEEF WELLINGTON
with a mushroom and rosemary sauce
$2.75 per unit

STUFFED EGGS
deviled eggs stuffed with a Chesapeake crab and Old Bay filling
$2.00 per unit

CHICKEN CORDON BLEU SKEWERS
ham layered with Swiss cheese coated with a crispy herbed bread crumb crust served with a Dijonnaise dipping sauce
$2.50 per unit

TEMPURA SHRIMP
crispy fantail shrimp in a crunchy tempura batter with a sweet and spicy chili sauce
$2.00 per unit

LEMON DILL SALMON SKEWERS
with a creamy herb mousseline
$2.50 per unit

CRAB HUSH PUPPIES
with Cajun remoulade sauce
$2.50 per unit

CRAB STUFFED CUCUMBER CUPS
crab salad made with herb aioli served atop refreshing cucumber
$1.95 per unit

ORANGE PUMPKIN SPRING ROLL (V)
with a spicy Mandarin dip
$2.00 per unit

SWEET PUMPKIN RISOTTO CROQUETTES (VG)
dolloped with nutmeg crème fraîche
$2.00 per unit

STUFFED MEDJOOL DATES (GF) (VG)
with stuffed whipped mascarpone cheese and chopped pistachios
$2.00 per unit

APRICOT GLAZED CHICKEN SKEWER
with white wine aioli
$1.85 per unit

JERK CHICKEN ROULADE SKEWERS
jerk spiced chicken roulade served with a yellow pepper pineapple salsa
$2.50 per unit

CANDIED BACON
brown sugar baked bacon with a bite of cayenne pepper
$2.50 per unit

FRIED PIMENTO CHEESE BALL
pimento cheese with panko breadcrumbs
$1.95 per unit

MINI AVOCADO TOAST (V)
red beet hummus, avocado, and pumpernickel toast
$2.15 per unit

SHRIMP COCKTAIL
with a house-made cocktail sauce and dry ice smoke
$3.00 per unit

SHRIMP AND GRITS
Cajun shrimp on a bed of cheesy grits
$3.25 per unit

Mingle All the Way
Embellishments and Stationary Hors d'Oeuvres

CRAB AND SHRIMP DIP
a creamy fresh lump of crab and shrimp dip dusted with Maryland Old Bay seasoning served with sliced French baguette, flatbread, and breadsticks
$6.95 per person

CHEVRE AND PESTO TART
a tart made with fresh basil, spinach, pine nuts, whipped goat cheese, and Parmigiano Reggiano
$34.50 per unit (10 in. serves 8)

MEDITERRANEAN HOLIDAY TABLE
- classic hummus and roasted pumpkin hummus
- crispy chickpeas
- cannellini bean relish
- spicy eggplant and sundried tomato salad
- cubes of feta cheese, dolmades, olive tapenade
- served with pita triangles, herb crostini, and naan bread

$8.95 per person

CHARCUTERIE, ARTISAN CHEESE, AND PATE DISPLAY
an assortment of house-cured meats, pate, and cheese board
- pâté de campagne
- mortadella with pistachio, fennel salami, prosciutto, and calabrese
- creamy goat cheese spread, cheddar, Asiago, parmesan, and mozzarella cheeses
- wedges of brie cheese
- house-made spiced nuts, pickled vegetables, cornichons, olives, fig jam, and dried fruits
- fresh bread, crackers, crostini, and flat breads

(items subject to change due to market availability)
$12.75 per person

WINTER WHITE, GREEN, AND RED CRUDITÉ (GF) (V)
green and red peppers, potatoes, roasted lemon cauliflower, white and green asparagus, cherry tomatoes, broccoli, endives, and green beans served with avocado ranch and roasted red pepper dip
$4.95 per person

HOLIDAY CHEER INTERNATIONAL MINI SANDWICHES
- sirloin slider, ketchup, mustard, and pickles on a brioche bun
- falafel slider, tahini, red peppers with pita bread pockets
- grilled tandoori chicken slider, chutney on naan bread
- tapenade and mozzarella slider on focaccia bread
- smoked turkey with apple chutney on a knot roll

$2.50 per unit (one dozen minimum of each variety)

CRANBERRY JALAPENO CHEESE DIP
served in a chafing dish with fresh-baked baguettes
$3.95 per person

SOUTHERN SIDEBOARD
- sweet potato biscuits with honey ham and peach chutney
- southern BBQ pork loin on sage corn muffins and green onion mayo
- salmon cakes with cornichon remoulade
- mini BLTs: Roma tomatoes, apple smoked bacon and arugula topped with remoulade

$2.95 per unit (one dozen minimum of each variety)

PINWHEEL AND TEA SANDWICHES
- roasted turkey with pears and gorgonzola
- jalapeño popper pinwheels with cheese, diced jalapeños, and crumbled bacon
- potato biscuit honey glazed ham and apricot jam
- cranberry and feta cheese pinwheels with Spanish tortillas
- bacon, egg, and cheese on a Hawaiian bun
- oven-roasted turkey breast, cream cheese, apple pear stuffing, and cranberry chutney pinwheels

$2.25 per unit (one dozen minimum of each variety)

STUFFED EGGS
- southern BBQ shrimp
- classic popper
- crab jalapeño
- honey and cured

$24.00 per dozen of the same variety (one dozen minimum of each variety)

MEATBALL BAR
- Moroccan meatballs with pomegranate glaze
- Southern BBQ
- creamy Swedish meatballs

$1.95 per unit (one dozen minimum of each variety)

TATER TOT STATION
- traditional potato and sweet potato tots
- toppings: crumbled bacon, scallions, and jalapeños
- sauces: chili con carne, four cheese, and malt vinegar aioli

$6.95 per person

PARMESAN HERBED CHICKEN FINGERS
tender strips of marinated chicken breast baked in zesty parmesan and basil breadcrumbs served with Mexican salsa, Louisiana creole aioli, and Italian roasted red pepper
$3.50 per person

ARTICHOKE SPINACH DIP (VG)
a creamy seasoned spinach and artichoke dip served in a chafing dish served with freshly baked baguettes
$3.95 per person

GOAT CHEESE TRIO (VG)
with crackers and flatbread
- pistachio
- honey apricot
- sundried tomato and green olive

$4.75 per person

SATAY DISPLAY
- grilled shrimp
- chicken
- black Angus beef

marinated in exotic Asian spices on a bed of wok-fried noodles served with spicy peanut and hoisin plum sauce
$6.75 per person (one dozen minimum of each variety)

WARM KALE AND ASIAGO DIP
with olive oil toasts for slathering
$4.50 per person

BRIE TABLE
- wheel of Brie cheese and local glazed gala apple wedges
- dried fruit and pistachio and baked Brie drizzled with chili honey glaze

served with gourmet crackers, French baguette, spiced assorted nuts, and fig jam
$7.99 per person

For Vegans

VEGAN MEATBALLS
Sweet chili Impossible meatballs
$2.25 per unit (one dozen minimum)

QUINOA SALAD IN A CUP
with sweet potato cubes of apples, arugula, and radicchio
$4.40 per unit

HOLIDAY VEGAN BRUSCHETTA
- tofu in an herb dressing, candied onions, and cranberry sauce on ciabatta bread
- fresh tomatoes and basil drizzled with balsamic reduction
- mushroom, onion, and sea salt on Italian bread crostini

$6.95 per person

AVOCADO TOSTADA
fresh avocado and tomato on a flatbread crostini
$2.50 per unit

DUAL TOFU SKEWERS
with sriracha and ranch ranchero sauce
$1.95 per unit

COLLARD GREEN WRAP
chopped hearty kale, red and white cabbage, thinly sliced vegetables accented with peanut dressing in a collard green wrap
$5.50 per unit

Some of these menu items require chafers. Staff may be required.

Dazzle - Chef Action Stations

FESTIVE SEAFOOD STATION

- fresh Gulf shrimp on smoking dry ice with cocktail sauce and tartar sauce
- crab cakes with cornichon remoulade sauce *(warm in chafer)*
- salmon cakes with lemon crème aioli *(warm in chafer)*
- tuna tartare with lemon, cucumbers on Chinese spoons
- assorted sushi vegetarian California rolls served with pickled ginger and wasabi soy sauce
- Asian seafood dumplings with honey chili and scallion soy sauce

$14.95 per person (one dozen minimum of each variety)

NUEVO LATINO

- cilantro marinated skewered chicken with chimichurri sauce over yellow rice
- southwestern cheesecake with sour cream and scallions and freshly sliced baguette
- mixed greens with grilled pineapple, sweet onions, queso fresco, and lime dressing
- refried black beans, mango salsa, and tomato-cilantro salsa
- tortilla chips and plantain chips

$ 12.99 per person

Some of these menu items require chafers.
Staff may be required.

Holiday Dinner in a Glass

ROASTED TURKEY BREAST ROULADE

free-range turkey with herbed cornbread stuffing, Brussels sprouts, sweet potato puree, Yukon Gold potatoes, and cranberry chutney
$8.95 per person

SOUTHERN STYLE GRITS BAR

(bar can be adjusted to be vegan friendly)
creamy white cheddar cheese grits
Toppings:

- Creole shrimp
- diced Conecuh sausage
- shredded cheese
- herbed butter
- chives
- apple-smoked bacon crumbles
- diced jalapeno
- chopped tomatoes

$ 7.50 per person

Holiday Suppers

DEEP FRIED TURKEY
- deep-fried turkey boned and butterflied
- plump with sausage and cranberry cornbread stuffing
- orange cranberry relish
- whipped parsnips and potatoes with pan gravy
- garlic green beans

$19.95 per person

PEPPERCORN GRILLED FILET MIGNON
fine slices of peppercorn tenderloin with crème horseradish, raspberry chipotle sauce, caramelized red onion jam, and red wine demi-glace sauce (served hot) with brioche buns and individual corn souffle
$18.50 per person

OLD-FASHIONED HOLIDAY HAM
brown sugar-mustard glazed studded with cloves, sweet potato biscuits, and pineapple and cherry chutney
$198.00 per unit (serves 20 to 25 guests)

CHAMPAGNE SALMON MEDALLIONS
with potato pancake, beet puree, and wilted Swiss chard
$22.95 per person

BBQ BEEF BRISKET
black pepper crusted slow-cooked beef brisket served with Texas-style BBQ sauce, mashed potato croquette, and a green bean bouquet
$21.95 per person

AMISH STYLE CHICKEN BREAST
with orange-glazed carrot bundle and roasted garlic mashed potatoes served with a traditional gravy
$18.95 per person

RED WINE BRAISED SHORT RIBS
served with Ethiopian spiced autumn root vegetables and an heirloom carrot puree
$25.99 per person

The Sweet Finale

MINI CUPCAKES
- berry
- plain
- mocha
- chocolate

$2.25 per person

CAKES
- Germany chocolate cake
- carrot cake
- coconut cake
- fudge cake

$48.95 per unit (each cake serves 16 people)

ITALIAN CANNOLI
$2.50 per unit

STUFFED FRENCH MACARONS
- fudge chocolate raspberry macaron
- white chocolate blueberry macaron

$2.75 per unit

SWEET MOUSSES AND MINI SHOTS
- dark and white chocolate
- pumpkin spice infused mousse
- tiramisu mascarpone and coffee shots
- lemon crumble with lemon zest

$3.50 per unit

RED AND WHITE CANDY CUPCAKE
- red velvet
- vanilla
- chocolate cupcakes

$2.95 per unit

HOLIDAY TRUFFLES
- salty
- caramel
- raspberry
- coconut mocha
- Bavarian cream
- Champagne

$1.85 per unit

CHEESECAKE LOLLIPOPS

- chocolate tuxedo
- cherry
- toffee top hat

$2.75 per unit

MINI INDIVIDUAL BROWNIES

- blondie
- peanut butter
- cream cheese

$2.00 per unit

TROPICAL FRUIT DISPLAY

a harvest selection of sliced fresh fruits garnished with berries and a lemon-lime curd for dipping
$4.50 per unit

APPLE PIE EMPANADA

mini empanada dough filled with crisp apples, rhubarb, and cinnamon
$1.85 per unit

MK
EVENTS | CATERING
by Claudete Sebben

20 Years ANNIVERSARY

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