

HOT HORS D'OEUVRES

*** Depicts New Items on MBP's Menus*

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Carved to Order

Beef Tenderloin - \$6.00 per person - Choice of Bourbon and Brown Sugar-marinated or Herb-Crusted

Combination of Beef Tenderloin and Choice of Turkey or Pork - \$5.50 per person

Roasted Sesame Pork Loin - \$4.00 per person

Rotisserie Turkey Breast - \$3.50 per person

All Carved Items Offered with Cocktail Buns and Choice of three sauces: Pommery Horseradish Cream, Honey Dijon, Roasted Garlic, Red Pepper Mayonnaise or Oriental Barbecue Sauces

Medley

Hawaiian Rumaki - \$1.50 each - Chunks of Pineapple and crunchy Water Chestnuts wrapped in Bacon and brushed with a Brown Sugar Glaze

****Pork Empanaditas - \$1.75 each** - Pork with Green Chilies, Pine Nuts, Spices and Red Pepper Sauce baked in a Flaky Crust

Rumaki - \$1.50 each - Chicken Livers and crunchy Water Chestnuts wrapped in Bacon

Sausage and Cheese Tartlets - \$1.40 each - Blended with Salsa and baked in a flaky Tart Shell

****Shepherd's Tart - \$1.75** - Roast Lamb topped with a dollop of Mashed Potatoes and a Savory Sauce

****Stuffed Redskin Potatoes - \$1.50** - Filled with Smoked Bacon, Brie Cheese, Spring Onions and Parsley

Sliders

Cowboy Steak Burger - \$1.95 each - Steak Burger with Bacon, Cheddar, Onion, Jalapeno Peppers and Garlic

Hawaiian Chicken - \$1.75 each - Marinated Grilled Chicken Breast with a Pineapple Mayo

Mini Gourmet Greek - \$1.95 each - Greek Seasoned Steak Burger accented by Feta Cheese

Mini Southwest Steak Burger - \$1.95 each - With Monterey Jack Cheese and a Cilantro-Lime Guacamole

****Pork and Apple - \$1.75 each** - Lean Pork topped with a Cinnamon Apple Slice

Cheeses

Asiago Cheese Dip - \$2.75 per person - Served with seeded Tortilla Triangles (minimum 25 guests)

Asiago Cheese Tarts - \$1.50 each - Asiago Cheese, Sun-dried Tomatoes and Shiitake Mushrooms in a Tart Shell

Baked Brie en Croute - \$2.00 per person - Brushed with Raspberry Preserves and wrapped in golden Puff Pastry

Brie Bites with Amaretto and Toasted Almonds - \$1.50 each - In a Flaky Pastry Cup

Brie, Pear and Almond Purses - \$1.65 each - Chopped Pears, Almonds and Brie encased in Phyllo

****Cappicola and Brie Tart - \$1.75 each** - Italian Ham and French Brie baked in a Pasty Shell

Fontina and Risotto Croquettes - \$1.75 each - Italian Cheese encased in creamy Risotto

Goat Cheese Tortas - \$1.40 each - Goat Cheese and Walnuts baked in a flaky Tart Shell and drizzled with Honey

****Gorgonzola Bruschetta - \$1.75 each** - Sliced French Baguette topped with Gorgonzola and drizzled with Honey

****Mediterranean Tarts - \$1.50 each** - Kalamata Red Pepper and Feta baked in a Pastry Shell

****Mini Grilled Cheese - \$1.75 each** - With Onion Jam, Taleggio and Escarole

****Roasted Pear Crostini - \$1.50 each** - With a Bleu Cheese Mousse

Southwest Cheese Tortas - \$1.35 each - A blend of Cheeses with Jalapeno, baked golden brown

Beef

****Barbecue Beef on Polenta - \$1.75 each** - topped with a Fried Pickle Slice and served on a Demi Plate

Barbecue Meatballs - \$1.95 per person - Hand rolled, topped with our Barbecue Sauce

Beef Tenderloin with a Chocolate Balsamic Sauce - \$1.95 each - sprinkled with Bleu Cheese on a Demi Plate

Lemongrass Beef Skewers - \$1.95 each - Beef in a Lettuce Leaf with Sticky Cucumber and Peanut Sauce

Steak Rumaki - \$1.95 each - Beef Tenderloin and Water Chestnut wrapped in Bacon and served with a Vanilla Bourbon Sauce

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Chicken

Chicken Skewers

Asian Chicken with Plum Barbecue Sauce - \$1.95 each - Presented in a Shot Glass

Grilled Chicken with Sweet Chili Mustard Sauce - \$1.95 each

Korean Sesame Chicken - \$1.95 each - Glazed with Bulgoki Sauce and rolled in toasted Sesame Seeds

****Mini Chicken Pot Pies - \$1.50** – Served in a Demi Cup and topped with Puff Pastry Crust

Mini Cordon Bleu Bites - \$1.50 each - With Honey Dijon Dipping Sauce

Smoked Chicken Quesadilla – \$1.95 per person - Diced Tomatoes, Peppers, Onions, Chilies, Monterey Jack and Cheddar Cheeses and Chicken in a Flour Tortilla

****Sweet Chicken Bacon Wraps - \$1.75** –Chicken skewered with Bacon and coated in Brown Sugar

Seafood

****Carnival Shrimp Skewers - \$2.00 each** – With Andouille Sausage and served with Tomato Basil Soup Sip

****Coconut Shrimp - \$2.00 each** - With an Orange Marmalade Dipping Sauce

****Curried Scallops with Sautéed Leeks - \$1.50 each** – Served on a Demi Plate with Sriracha Cream Sauce

Darryl's Shrimp - \$2.00 each - Wrapped in Bacon, broiled and brushed in Barbecue Sauce

****Grilled Rock Shrimp - \$1.50 each**– With Lime Juice and Ginger

****Lemon-Garlic Skewered Shrimp - \$1.95 each**

MBP's Signature Spicy Crab Dip - \$2.95 per person - With Pita Triangles

****Ponzu Shrimp Puffs - \$1.75 each** –With an Orange-Mustard Dipping Sauce on a Demi Plate

Savory Shrimp Bisque Soup Sip - \$2.75 each - Presented in a Demitasse Cup

Shrimp on Polenta with Smoked Bacon - \$1.95 each – Presented on a Demi Plate with Creole Sauce

Smoked Gouda, Crab and Spinach Dip - \$2.95 per person - With Toasted French Bread Rounds

Vegetables

Artichoke Bruschetta - \$1.60 each - With Toasted Almonds and Goat Cheese on Grilled Ciabatta

Baked Stuffed Mushrooms - \$1.40 each - Stuffed with your choice of Crab, Spinach or Gorgonzola

****French Onion Tarts with Brie - \$1.50 per person** – Caramelized Onions and Zesty Cumin Seeds baked on a French Flatbread and topped with Brie Cheese

Gorgonzola and Walnut Stuffed New Potatoes - \$1.35 each - Filled with Gorgonzola, Cream Cheese, Walnuts, Bacon and Green Onions

Mushroom Vol Au Vent - \$1.60 each - Wild Mushrooms with Sherry Cream Sauce in a Puff Pastry

Risotto Cakes with Grilled Zucchini - \$1.50 each - With a Lemon Saffron drizzle

Spinach and Artichoke Dip - \$2.75 per person-With Fried Wonton Chips

Spinach and Feta Triangles - \$1.50 each - Traditional Greek “Spanakopita” baked in Phyllo Dough

Three Cheese Twice-baked Redskin Potatoes - \$1.50 each

Wild Mushroom Crostini – \$1.75 per person - Shiitake and Chanterelle Mushrooms sautéed with Shallots, Garlic, Fontina Cheese and freshly grated Parmesan atop a toasted Baguette

COLD HORS D'OEUVRES

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Minis

Assorted Mini Wraps - \$1.60 each – Honey-Smoked Turkey with Cranberry Cream Cheese, Italian and Southwest Beef

Cocktail Sandwiches - \$1.60 each - Ham, Smoked Turkey, Roast Beef, Chicken Salad or Vegetarian

Gourmet Cocktail Sandwiches - \$2.00 each

Marinated Beef Tenderloin with Horseradish Cream

Grilled Atlantic Salmon with a Caper Dill Cream Sauce

Smoked Turkey and Havarti on Focaccia with Pesto Mayonnaise

Grilled Medallions of Lemon Herb Chicken with Watercress Mayonnaise

Smoked Chicken Bruschetta - \$1.50 each - Smoked Chicken in a creamy Garlic and Caper Sauce with Shredded Parmesan

Smoked Turkey on Mini Orange Muffins - \$1.85 each - Garnished with Pears and Mustard-laced Apple Butter

****Chinese Chicken Lettuce Wrap- \$1.75 each** – Marinated Chicken in Chinese Black Tea garnished with a Sriracha Teriyaki Sauce.

Beef

****Beef Tenderloin Canapés - \$1.85 each** - Savory Beef Tenderloin atop Toasted French Bread Rounds with your choice of Tomato Pesto and Horseradish garnished with Red Pepper Strips or Mustard-Caper Sauce garnished with Radicchio and Watercress

Beef Tenderloin on Cheddar Crisp - \$1.85 each - with Remoulade Sauce and Fried Onions

Roast Beef Bruschetta - \$1.75 each – Roast Beef over Onion and Chive Cream Cheese on a Toasted French Baguette; topped with slices of Roma Tomatoes and Chives

Seafood

Ahi Tuna Martini - \$7.95 each - Seared Ahi Tuna served in a Martini Glass on a Bed of Asian Slaw, garnished with Wasabi Cream and a Wonton Strip

Dilled Crab on Asiago Crostini - \$1.60 each

Jumbo Shrimp Display with Spicy Cocktail Sauce - \$8.95 per person - Four Shrimp per person

Jumbo Shrimp Shooters - One Shrimp \$1.75 each Two Shrimp \$3.25 each - Presented on the rim of a Shot Glass with your choice of Sauces (please select a maximum of 2):

Spicy Cocktail Sauce

New Orleans Remoulade

Spicy Peanut Sauce

Watercress Mayonnaise

****Lobster Cream Puffs - \$2.25 each** – filled with Watercress Cream Cheese

****Mardi Gras Shrimp Skewers - \$2.00 each** – Jumbo Shrimp, Andouille Sausage and a Kalamata Olive skewered and presented on a Demi Plate with New Orleans Remoulade Sauce

Orange-scented Ahi tuna - \$1.85 each - On Wonton Chips lightly garnished with Wasabi Cream

Smoked Salmon Display – \$150.00 per display – serves 40 to 50 – An aesthetically pleasing presentation with Cream Cheese, Capers, Onions, Chopped Egg, Fancy Crackers and Rye Bread Rounds

****Smoked Salmon Towers - \$1.85 each** - Layers of Smoked Salmon rolled with Capriole Goat Cheese and Spices

Spicy Tuna Tartar – \$1.75 each - With Micro Greens on Sticky Rice Cakes

**** Shrimp and Guacamole on Sweet Corn Cakes - \$1.75 each**

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Cheese and Fruit

Berry Bruschetta with Walnut Mint Pesto - \$1.35 each

Chocolate Dipped Strawberries - \$1.25 each - Dipped in White and Dark Chocolate (Seasonal)

Display of Domestic and Imported Cheeses - \$3.75 per person – to include Spiced Nuts, Lavosh, with Parmesan Cheese

Sticks and Fancy Crackers

Fruited Brie Display - One Kilo - \$65.00 - serves 30 to 40 – Sliced Kiwi, Strawberries, Mandarin Oranges, Blueberries and Raspberries with an Apricot Glaze

Pesto, Olive and Red-Pepper Goat Cheese Torta - \$2.25 per person - Served with Pita Triangles

Seasonal Fresh Fruit Display - \$3.00 per person - with Raspberry Yogurt Dip

\$3.25 per person - with Chocolate Fondue

****Sharp Cheddar Cheesecake - \$1.75 per person** – Cheesecake made of Cream Cheese, Sharp Cheddar, Red Bell Peppers and Green Onions served with Assorted Fancy Crackers

Vegetables

Antipasto Display - \$3.75 per person - Vegetables, Salami, Olives, Peperoncini and Italian Cheeses marinated in an Italian Vinaigrette

Assorted Fresh Vegetable Platter - \$2.75 per person - Served with Herb or Spinach Parmesan Dip

Caesar Salad Shooter - \$1.50 each – Romaine Leaves, Parmesan Cheese Straws and a base of Creamy Caesar Dressing presented in a Shot Glass

Caprisse Salad Skewers - \$1.25 each - Tomato, Fresh Basil and Mozzarella skewered and marinated in Balsamic Vinaigrette

Eight Layer Dip with Tri-colored Tortilla Chips - \$1.95 per person – A Traditional Mexican Favorite

Fresh Asparagus - \$1.95 per person – With Feta Cheese and Raspberries in a Balsamic Dressing (Seasonal)

****Greek Layered Dip - \$1.75 per person** – with Cream Cheese, Chives, Onions, Hummus, Cucumber, Tomatoes and Olives served with Pita Crisps

Grilled Vegetable Relishes - \$3.00 per person - Seasoned, grilled Zucchini, Squash, Peppers, Onions and Portobello Mushrooms with Roasted Garlic Mayo

Prosciutto Asparagus - \$1.25 each - Marinated with Garlic and Balsamic Vinegar and wrapped in Prosciutto

Stuffed Redskin Potatoes - \$1.40 each – Filled with Sour Cream and topped with Bacon, Cheddar Cheese and Chives

Tomato, Olive and Goat Cheese Bruschetta - \$1.75 each – On Toasted Bread Rounds

TEMPTING SWEETS

Petite Sweets

Assorted Chocolate Truffles - \$1.65 each

Assorted Tarts - \$1.50 each - Chocolate, Fresh Fruit and Raspberry

Caramelized Crème Brulee - \$1.75 each - Presented in a Black Demi Plate

Chef Tim's Peanut Butter Truffle Bars - \$1.75 each

Cheesecake Lollipops - \$2.00 each - A variety of flavors to tantalize the child in everyone

Cheesecake Shooters - \$2.00 each - Presented in a Tall Shot Glass – Mocha Brownie, Caramel Apple and Raspberry

Elegant Petites – \$2.00 each –

Chocolate Ducat - Moist Fudge Pastry filling rolled and glazed in Chocolate Ganache and decorated with White Chocolate

Chocolate Éclair - Cream Puff shells filled with Pastry Cream and dipped in Chocolate Ganache with toasted Almonds

Opera - Layers of Nut Sponge Cake with Espresso Butter Cream and Chocolate Ganache garnished with a Chocolate Coffee Bean

Apple Frangipane Tart - Sweet Almond Cream and slices of Apple in a light Buttery Crust

Mini Lemon Meringue Pie-A smaller version of everyone's favorite

Mini Cupcakes - \$1.50 each – Carrot, Chocolate, Red Velvet and Lemon all with Cream Cheese Icing

Mini Key Lime Pies - \$1.50 each – with a Graham Cracker Crust and Whipped Cream topping

Mini Trifles - \$1.75 each – Chocolate, Raspberry and Lemon Curd

Shortbread Cookies - \$14.00 per dozen – filled with your choice of Lemon, Raspberry or Chocolate Cream

Chocolate Fountain

\$4.50 per person

Fountain Rental - \$100.00

An endless flow of rich, warm Milk Chocolate elegantly displayed and served with skewered Bananas, Grapes, Strawberries, Pineapple, Honey Dew, Cantaloupe, Pretzel Rods, Marshmallows, Shortbread Cookies and Pound Cake

**Your Coordinator will assist with the appropriate Quantities to order per Selection.
China Service is available at \$1.75 per person. Quality Plastic Service is \$1.50 per person**