

## **BUFFET AND SERVED LUNCHEONS**

(Minimum of 15 Guests)

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

### **Salads** (Choice of One)

**\*\*Tangy Romaine Salad** – with Raspberries, Raisins, Pine Nuts and Red Onions tossed in a Tangy Lime Vinaigrette and topped with Feta Cheese Crumbles

**\*\*Spinach Salad** – Fresh Spinach, Mushrooms and Cherry Tomatoes with a Red Wine Mustard Dressing

**Grecian Mesclun Salad** – Gourmet Greens with Grape Tomatoes, Kalamata Olives, Artichokes and Pita Croutons in Cucumber Feta Vinaigrette

**Signature Mesclun Greens Salad** – Gourmet Greens tossed with Dried Cherries, Candied Pecans and Gorgonzola Crumbles in a Balsamic Vinaigrette

**Spinach, Romaine and Radicchio Salad** – with Chopped Egg, Bacon, Craisins, Sunflower Seeds, and freshly grated Parmesan Cheese with Red Wine Vinaigrette Dressing

**MBP's House Salad** – Mixed Greens with Cucumber, Roma Tomatoes, Shredded Carrots, Bacon Bits and Croutons with our Creamy Herb Dressing

**Gourmet Greens with Oranges and Strawberries** – Gourmet Greens with Mandarin Oranges, sliced Strawberries and a creamy Citrus Dressing

**Traditional Caesar Salad** – Crisp Romaine Lettuce, shredded Parmesan Cheese and seasoned Croutons tossed with our creamy Caesar Dressing

**Mesclun Greens Salad** – Mesclun Greens with Candied Pecans, Julienne Granny Smith Apples, Red Onions and Honey Mandarin Orange Dressing

### **Entrees** (Choice of One)

#### **Chicken**

**\*\*Sautéed Breast of Chicken** – with Sun Dried Tomato Cream Sauce over a Bed of Angel Hair - **\$13.25**

**\*\*Tamarind Chicken** – Grilled Chicken with a Mango Chutney - **\$13.25**

**\*\*Gingered Pear Chicken** – Sautéed Chicken with Sweet Ginger Soy Sauce and Chopped Walnuts to garnish - **\$13.25**

**\*\*Bacon-Cheese Topped Chicken** – Marinated Chicken Breast topped with Mushrooms, Bacon Strips and Monterey Jack Cheese with Parsley to garnish - **\$13.25**

**\*\*Chicken Filets with Smoked Cheese Sauce** – accented with Mushrooms and Asparagus - **\$13.25**

**\*\*Skillet Roasted Chicken Bundles** – wrapped around a Vegetable Pestata and encased with Crispy Bacon - **\$13.25**

**\*\*White Rosemary Chicken** – Grilled Chicken Breast with White Rosemary Barbeque Sauce - **\$13.25**

**\*\*Maple Mustard Chicken** – with Granny Smith Apples, Walnuts and Honey - **\$13.25**

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Dinner Rolls with Butter and Iced Tea**

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**\*\*Blackened Chicken** – Breast of Chicken lightly blackened, accompanied by an Avocado Salsa and accented with Fresh Cilantro - **\$13.25**

**Mediterranean Chicken** – Sautéed Chicken simmered in Tomatoes, Olives, Garlic and Herbs - **\$13.25**

**Lemon Herb Chicken** – Sautéed Chicken Breast with a light Lemon Caper Sauce - **\$13.25**

**Rosemary Chicken with Orange-Maple Glaze** – Chicken Breast adorned with a fresh Rosemary rub, then sautéed and braised in a sauce of Orange Juice, White Wine and Maple Syrup – **13.25**

**Garlic Chive Chicken** – Flavorful Chicken Breast with a Lemon Garlic Butter served on a bed of Farfalle - **\$13.25**

**Chicken with Leeks and Shiitake Mushrooms** – lightly dusted with Paprika, sautéed and simmered in a sauce of Shiitake Mushrooms, Capers, Leeks and Kalamata Olives - **\$13.25**

**Dijon-glazed Chicken Breast** – lightly coated in bread crumbs and sautéed in a Dijon Glaze - **\$13.25**

**Crunchy Crimson Chicken** – Tender Chicken Breast coated with Almonds, sautéed, then baked with Brie Cheese and topped with Raspberry Sauce - **\$13.25**

**Baked Havarti Chicken** - Marinated Chicken Breast topped with Havarti Cheese, Green Chili Pepper and Sautéed Mushrooms - **\$13.25**

### **Beef**

**\*\*Grilled London Broil** – Marinated in Balsamic Vinegar and topped with Red Onions – **\$13.50**

**\*\*Medallions of Beef Tenderloin** – topped with an Herbed Chili Butter - **\$16.50**

**\*\*Beef Stroganoff** – Thin slices of Tender Beef, Onions and Mushrooms in a Sour Cream Sauce, accompanied by Rice Pilaf - **\$13.50**

**\*\*Boneless Short Ribs** – with a Chocolate Barbeque Sauce - **\$14.50**

**Spice-rubbed Flank Steak** – thinly sliced and served with Spicy Peach Bourbon Sauce - **\$14.50**

### **Seafood**

**\*\*Baked Salmon Cakes** – with a Caper Dill Sauce - **\$13.50**

**\*\*Parmesan-crusted Tilapia** – with Basil and Lemon - **\$13.75**

**Broiled Tilapia** – served with a Roasted Tomato Relish - **\$13.75**

**Mandarin Orange Roughy** – with Snow Peas, Red and Yellow Peppers, Shiitake Mushrooms, Green Onion and Mandarin Oranges, topped with Fried Wontons - **\$13.75**

**Seafood Alfredo** - Pasta with a variety of fresh Seafood in a Creamy Alfredo Sauce - **\$14.25**

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### Pasta

\*\***Caprisse Lasagna** – with Buffalo Mozzarella, Roma Tomatoes and Basil - **\$13.25**

\*\***Sausage, Spinach and Ricotta Stuffed Pasta Shells** – topped with Roasted Tomatoes and Parmesan Cheese - **\$13.50**

\*\***Herbed Butter and Goat Cheese Linguine** – with Shallots and Tomatoes in a White Wine-Goat Cheese Sauce topped with Fresh Herbs - **\$12.95**

\*\***Spinach, Artichoke and Chicken Penne** – Penne Pasta with Spinach, Artichoke, Onion and Asiago Cheese topped with Grilled Chicken - **\$13.25**

**Penne Mediterranean** – tossed with Spinach, Black Olives, Diced Tomatoes, Shallots, Garlic and Feta in an Olive Oil base with toasted Pine Nuts - **\$13.25**

**Smoked Mozzarella Ravioli with Pesto Cream and Julienne Vegetables** – Vegetarian Pasta stuffed with Cheese and accented with Vegetables and a Basil Pesto Sauce - **\$13.25**

**Italian Sausage and Beef Lasagna** – a traditional Italian favorite - **\$12.75**

### Pork

\*\***Pork Tenderloin** – with Sweet Apricots and Glazed Onions - **\$13.25**

\*\***Pork Medallions** – with a Chili Nectarine Relish - **\$13.25**

\*\***Apple Roast Pork** – with a Chunky Apple-Apricot Chutney - **\$13.75**

\*\***Char-broiled Pork Chops** – with a Creole Mustard Glaze - **\$13.25**

### Vegetables (Choice of One)

\*\*Broccoli with Garlic Butter and Cashews  
Broccoli with Garlic and Asiago  
Green Bean Medley

\*\*Fresh Green Beans with Brown Sugar and Bacon  
Sugar Snap Peas with Lemon Zest  
Asparagus Spears with Tomato Relish  
Fresh Vegetable Sauté

Boursin Creamed Spinach with Golden Breadcrumb Topping  
Stir Fried Vegetables  
Creamy Corn Casserole

### Potatoes and Grains (Choice of One)

Bacon Cheddar and Parsley Mashed Potatoes  
Three Cheese Mashed Potatoes  
Fontina and Chive Whipped Potatoes

Trio of Roasted Potatoes with Parmesan and Pesto  
Honey-roasted Red Potatoes  
Harvest Blended Brown and Wild Rice  
\*\*Baked Rice Frittata

\*\*Herbed Cappellini topped with Parmesan  
\*\*Penne Pasta with a Lemon-Lime Sauce

**All Luncheons are offered with Dessert,  
Dinner Rolls with Butter and Iced Tea**

**“A DIFFERENT TWIST”  
BUFFET LUNCHEONS**

(Minimum of 15 Guests)

**Hoosier Hospitality**

\$12.50 one entrée

\$15.50 two entrées

**MBP’s House Salad**  
with Creamy Herb Dressing  
Choice of: **Home-style Meatloaf** or  
**Hoosier Fried Chicken**  
**Mashed Potatoes and Gravy**  
**Seasoned Green Beans**  
**Assorted Dinner Rolls with Butter**  
**Assorted Dessert Bars**

**Light Picnic**

\$12.25

**Shredded Barbecue Beef Brisket**  
with Kaiser Rolls  
**Devilled Eggs**  
**Fresh Vegetable Tray**  
with choice of Herb Dip or  
Spinach Parmesan Dip  
**Seasonal Fresh Fruit Bowl**  
**Baked Potato Salad**  
**Assorted Gourmet Cookies**

**Gourmet Soup, Salad and Sandwich Trio**

\$14.50

**Chicken Velvet Soup** or **Minestrone Soup**  
**Smoked Turkey and Havarti on Focaccia**  
**Mediterranean Beef Salad**  
Romaine Lettuce, Tomato, Onion, Capers, Kalamata  
Olives, Feta Cheese and Lemon Vinaigrette  
OR  
**Santa Fe Barbecue Ranch Salad**  
with Romaine, Chicken, Bacon, Avocado, Tomatoes,  
Cheese, and Honey Barbeque Ranch Dressing  
**Shortbread Cookies**  
dipped in White and Dark Chocolate

**Fajita Bar**

\$12.95

**Seasonal Fresh Fruit Bowl**  
**Create Your Own Fajita**  
featuring Seasoned Beef and Chicken, Salsa,  
Sour Cream, Shredded Lettuce, Diced  
Tomatoes, Shredded Cheese,  
and 8” Flour Tortillas with Nacho Chips  
**Mexican Rice**  
**Refried Beans**  
**Double Chocolate Brownies**  
**Almond Bars**

**Italian**

\$12.95

**Traditional Caesar Salad**  
with Seasoned Croutons and grated Parmesan  
**Rigatoni**  
with Canoli Beans, Roma Tomatoes, Spicy Italian  
Sausage and freshly grated Parmesan  
**Ciabatta Bread with Butter**  
**Tiramisu Trifle**

**Asian**

\$13.50

**Oriental Chopped Salad**  
with Orange-Sesame Dressing  
**Asian Grilled Flank Steak**  
with Mushrooms, Bok Choy and Snow Peas  
**Steamed White Rice**  
**Fried Wonton Chips**  
with a Creamy Asian Dip

**All Luncheons are served with Iced Tea**