***Light Breakfast***

***Quick and Easy***

*French Pastry, a Fresh Baked Gourmet Muffin,and Whole Fresh Fruit(Featuring Local Apples and Peaches, California Oranges, or Bananas).*

***Fast Farmhouse***

*Fresh baked Breakfast Bread and Buttery Biscuits, Whipped Butter and House-made Strawberry Jam and Local Fruit Jellies, and Whole Fresh Fruit(Featuring Local Apples and Peaches, California Oranges, or Bananas).*

***Light and Lean***

*Individual Yogurt, Fresh Fruit and Berry Cups and House-made Granola.*

***New Yorker***

*Brooklyn Bagel, Whipped Cream Cheese, House-made Strawberry Jam and Local Fruit Jellies, Whipped Butter, and Whole Fresh Fruit(Featuring Local Apples and Peaches, California Oranges, or Bananas). Add Smoked Salmon $&.&&*

***City Farmhouse***

*Fresh Baked Buttery Biscuits, Gourmet Muffins and Breakfast Breads, Brooklyn Bagels, Whole Fresh Fruit(Featuring Local Apples and Peaches, California Oranges, or Bananas), Whipped Butter and Cream Cheese, House-made Strawberry Jam and Local Fruit Jellies.*

*All Prices are per Person, with a 10 person minimum order per item chosen.*

*Local Products used when available and in season*

***Hearty Breakfast***

***Breakfast Croissantwich***

*Farm-fresh Eggs and Cheese, Farm-fresh Eggs and Applewood Smoked Bacon, Farm-Fresh Eggs and Maple Sausage, or Farm-Fresh Eggs and Scrapple. Don’t want a Croissant? Sandwich size English Muffins, Fresh Baked Biscuits, and Brooklyn Bagels available on request.*

***Chef Luis’ Breakfast Burrito***

*Jumbo flour tortilla filled with Redskin Potatoes, Farm-fresh Eggs, Shredded Cheddar, and your choice of meat or extra cheese. Choose from; Chorizo Sausage, Applewood Smoked Bacon, Maple Sausage, or Country Ham. Served with fresh Chef made Salsa. Add avocado $&.&&*

***Individual Quiche***

*Spinach and Cheese, Local Tomato and Applewood Smoked Bacon, Maple Sausage and Redskin Potato, or Asparagus and Crab.*

***Farmhouse Breakfast***

*Country Cheddar Scarmbled Eggs Served with Redskin Potato Hash Browns, Baked Spiced Apples, Fresh Baked Gourmet Muffins and Buttery Biscuits, and Your Choice of One; Applewood Smoked Bacon, Maple Sausage Links, or Country Ham .*

***Breakfast Stratas***

*Breakfast Stratas-serves 10-12 ppl*

*French Toast Strata*

*Redskin Potato and Maple Sausage Strata*

*Twice Baked Breakfast Potato Cassarole*

***Ala Carte Breakfast Items***

*Buttermilk Pancakes*

*served with Warm Maple Syrup and Whipped Butter*

*Redskin Potato Hash Browns*

*Maple Sausage Links*

*Applewood Smoked Bacon*

*Turkey Bacon*

*Country Ham*

*Fresh Fruit Platter*

*Whole Fruit Basket*

***Breakfast Beverages***

*Fresh Squeezed Orange Juice*

*Cranberry Juice*

*Apple Juice*

*Bottled Water*

*Bottled Juices*

*Gevalia Select Gourmet Coffee Station*

*Hot Tea*

***Sandwiches and Wraps***

*Roast Beef and Farmhouse Cheddar with Horseradish Mayonaise on a Cornmeal Dusted Kaiser Roll*

*House Roasted Turkey Breast and Swiss with Honey-Dijon Sauce on Wheatberry Bread*

*Black Forest Ham and Smoked Gouda with Pommery Mustard Aioi on Sourdough Bread*

*Classic Tuna Salad on Wheatberry Bread*

*Applewood Smoked Bacon, Local Toamtoes, and Iceberg Lettuce on Sourdough Bread*

*Tarragon Chicken Breast Salad on Sourdough Bread*

*Grilled Vegetable Stacker with Red Pepper Aioli on Wheatberry Bread*

***Signature Wraps and Sandwiches***

*Grilled Chicken Caesar Wrap-Grilled strips of chicken breast, Imported Parmesan Cheese, Crisp Romaine lettuce, in a Jumbo flour Tortilla with a side of Caesar Dressing*

*Santa Fe Chicken Wrap-Grilled Chicken Breast, House made Corn and Tomato Salsa, Shredded Cheddar, Romaine Lettuce, and Applewood Smoked Bacon.*

*MCC Club*

*Buffalo Chicken Wrap-Grilled Chicken Breast, Diced Tomatoes, Bleu Cheese Crumbles, and our Zesty Buffalo Sauce*

*Roast Beef and Boursin Wrap- Roast Beef, Boursin Cheese, Spring Mix Lettuces, grilled marinated onions and Local Tomatoes.*

*Ahi Tuna Wrap- Rare Seared Tuna, Cucumber-Wasabi Sauce, Spring Mix Lettuces, and Diced Local Tomatoes.*

*All sandwiches come topped with Lettuce and Local Tomatoes, make any Sandwich a Wrap.*

***Sandwhich Combos***

***One Side with any Sandwhich $X.XXX***

***Two Sides with and Snadwhich $ X.xxxx***

***Gorumet***

***Two Sides and A Fresh Baked Cookie $ X.000***

***Sandwich Add Ons***

*Chips*

*Pretzels*

*Cookies*

*Brownie*

*Blondie*

*Whole Fruit*

*Gourmet Pasta Vegetable Salad*

*Fresh Fruit Cups*

*Redskin Potato Salad*

*Sesame Noodle Salad*

*Couscous Salad*

*Caesar Salad*

*Tropical Salad*

*Farm Fresh Garden Salad*

*Country Cole Slaw*

***Hot Entrees***

***Chesapeake Crab Cake****- 6oz Jumbo Lump Crab Cake served with House-made Remoulade Oven Roasted Redskin Potatoes, and Sautéed Local Corn. $&.&&*

***Key West Grilled Salmon****-served with Pina-Colada Jeweled Rice, Fire-Roasted Seasonal Vegetable Medley, and Fresh Mango Salsa.*

***Tropical Grilled Chicken****-Jamaican Jerk Rubbed Chicken Breast grilled and topped with Fresh Mango Salsa, served with Roasted Seasonal Vegetable Medley, Jeweled Jasmine Rice, Pineapple Hawaiian Cole Slaw. $&.&&*

*Add Cilantro Grilled Mahi-Mahi and Fresh Mango Salsa $&.&&*

***Fried Chicken Picnic****- Country Fried 8-cut Chicken served with Potato Salad, Pasta-Vegetable Salad, Creamy Cole Slaw, and Fresh Watermelon Wedge. $&.&&*

***Chicken Parmesan****- Lightly Breaded Chicken Breast, golden fried, and topped with Chef-crafted Marinara, Melted Provolone and Mozzarella, and served with Penne Pasta. $&.&&*

***Fajita Lunch****- Your choice of grilled Chicken breast strips or grilled Sirloin Steak strips, with Fire-Roasted Peppers and Onions, Flour Tortillas, Cuban Stewed Black Beans, Spanish Rice, and Fire-Roasted Seasonal Vegetable Medley. Diced Tomatoes, Salsa, Sour Cream, Crisp Lettuce, Shredded Cheese, and Jalapeño Garni. $&.&&*

*Make it a Chicken and Beef Combo $&.&&*

*Add Fresh Made Guacamole $&.&&*

***Chef-Made Italian Sausage Lasagna-*** *Fresh Pasta, stacked high and layered with Ricotta, Italian Sausage, House Made Marinara and Provolone and Mozzarella Cheeses. $&.&&*

***Ragn’ Cajun Lunch****- Cajun Rubbed and Bourbon Sauce Basted 8-cut Chicken Served with Red Beans and Rice and Lemon Scented Petit Green Beans. $&.&&*

***Grilled Vegetable Lasagna****-Fresh Pasta,stacked high and layered with Ricotta, Grilled Seasonal Vegetables, House Made Marinara and Provolone and Mozzarella Cheeses. $&.&&*

***Three Cheese Stuffed Shells-*** *Served over Chef-Crafted Marinara with Balsamic Roasted Seasonal Vegetable Medley. $&.&&*

***Entrée Salads***

***California Cobb-*** *Spring Mix topped with House Roasted Turkey Breast, Applewood Smoked Bacon Bits, Diced Tomatoes, Avocado Slices, Roasted Red Peppers, and Kalamata Olives. $&.&&*

***Titanic-*** *Iceberg wedge topped with Diced Tomatoes, Applewood Smoked Bacon Bits and our House-made Bleu Cheese Dressing. $&.&&*

***MCC Chef Salad-*** *House Roasted Turkey Breast, Black Forest Ham. American and Swiss Cheeses, diced Tomatoes served over Crisp Romaine Lettuce. $&.&&*

***Grilled Chicken and Organic Spinach-***  *Grilled Chicken Breast strips served over Organic Baby Spinach topped with Crumbled Gorgonazola Cheese, Julienne Red Onions, Button Mushroom Slices, and Garlic Croutons. $&.&&*

***Bistro Steak Salad-****grilled Bistro Tenderloin served over Spring Mix topped with Sliced Button Mushrooms, Red Onions, Shredded Carrots, Grape Tomatoes, Crumbled Gorgonzola Cheese, and Walnut Halves. $&.&&*

***Grilled Vegetable Salad-*** *BalsamicMarinated Grilled Vegetables served over Spring Mix with Avocado slices, Feta Cheese, and Pepperoncinis. $&.&&*

***Micro Power Green Salad-*** *Blend of Micro Spinach, Kale, Chard and Arugala, topped with Goat Cheese, Oven Roasted Beets, Almond Slivers, Julienne Carrots and finished with a House-made Shitake-Sesame Vinaigrette. $&.&&*

***Powerhouse Salad-*** *Spring Mix Lettuces topped with a generous scoop of Tuna Salad, Egg Whites, Shredded Carrots, Cucumbers, Grape Tomatoes, and Broccoli Florets.*

***Entrée Sides***

*Fresh House Baked Rolls and Artisan Baguettes with Whipped Butter $&.&& Per Dozen*

*Fresh Baked Garlic Bread $&.&& Per Dozen*

***Fresh Salads***

*Tropical Salad- Customer Favorite! Spring Mix, Feta Cheese, Mandarin Oranges, and Craisins.Served with our Fat-Free Raspberry Vinaigrette.*

*Classic Caeser Salad- Crisp Romaine Lettuce, Creamy Caesar Dressing, Garlic Croutons, and Imported Parmsan Cheese.*

*Roman Salad-Crisp Romaine Lettuce, Black Olives, Grape Tomatoes, Feta Cheese, and Red Onions.Served with our Chef-made Parmesan-Pepper Dressing.*

*Farm Fresh Garden Salad- Spring Mix, Shredded Carrots, Grape Tomatoes, Cucumbers, Red Onions, and Garlic Croutons.Accompanied with Ranch Dressing and our Chef-made Balsamic Dressing.*

***Vegetable Substitutes***

*To substitute, free of charge, to add $&.&&*

*Lemon Scented Petit Green Beans*

*Tomato-Zucchini Casserole*

*Steamed Broccoli*

*Maple Glazed Carrots*

*Sautéed Local Corn*

***Ala Carte Sides***

*Lemon Scented Petit Green Beans*

*Tomato-Zucchini Casserole*

*Steamed Broccoli*

*Maple Glazed Carrots*

*Sautéed Local Corn*

*Pasta Vegetable Salad*

*Country Potato Salad*

*Asparagus and Petit Green Bean Salad*

*Oven Roasted Redskin Potatoes*

*Balsamic Roasted Seasonal Vegetable Medley*

*Creamy Cole Slaw*

*Caprese Salad*

*Jeweled Rice*

*Pineapple Hawaiian Cole Slaw*

*Fresh Watermelon Wedges*

*Fresh Fruit and Melon Platter*

***Signature Soups***

*all Served with fresh Baked Sourdough Baguettes*

***Cream of Crab Soup****- Rich and and Creamy Maryland Classic finished with Sherry Wine.*

***Maryland Hard Crab Soup****- Maryland’s traditional Crab Soup, loaded with fresh Vegetables and Lump Crab Meat.*

***Seafood Bisque****- Scallops, Crab, Salmon, and Lobster in a Rich and Creamy Broth, Spiked with Brandy.*

***Chef Luis’ Creamy Tortilla Soup-*** *An MCC favorite. Delicious with just a hint of spice, served with Crispy Tortilla Strips, Great Vegetarian Soup! Want Chicken, no problem.*

***Grilled Seasonal Vegetable Gazpacho****- Perfect for hot summer days! Served chilled with a Cilantro Pesto.*

***Country Chicken Noodle-*** *Grandma’s Recipe, Flavorful broth and plenty of chicken. Pair with one of our Sandwiches.*

***Fire-Roasted Tomato Bisque-*** *Creamy tomato soup. Finished with Parmsan-Garlic Croutons.Vegetarian.*

***Navy Bean and Country Ham-****Made with just like Grandma used to with the Smoked Ham hocks.*

***Creamy Brocoli & Cheddar Soup***

***Beef Vegetable-*** *Chef Braden’s secret recipe! Slow cooked with generous amounts of Beef and seasonal Vegetables.*

***Beverages***

*Assorted Sodas Water & Ice*

*Southern Style Sweet Tea*

*Lemonade*

*Bottled Water*

***Sample Cocktail Hour and Reception Menus***

***The Sampler***

*Assorted Miniature Sandwiches*

*Oven Roasted Turkey, Black Forest Ham & Roasted Top Round of Beef*

*Served on Artisan rolls & fresh baked baguette*

*Served with Mayonaise, Mustard, Dijon, And Horseradish*

*Rotisserie Roasted Chicken Drummies & Wing Sections*

*Served with sweet & sour, hot sauce & chipotle ranch*

*With celery and carrot stalks*

*Cranberry BBQ Meatballs*

*Fresh Fruit & Melon Display*

*Vegetable Pasta Salad*

*Maryland Crab Dip*

*Served with Gourmet Crackers*

***The Artisan***

*An Artfully Displayed Hors’doeuvre Table including the following:*

*Artisan Rolls and Breads Lavosh, Assorted Gourmet Crackers, and Crostinis Pita Bread Wedges and Baguette Loafs*

*Fresh Grapes and Strawberries*

*Seasonal fruit*

*Garden Fresh Vegetables*

*Grilled and marinated in Aged Imported Balsamic Vinegar.*

*A Variety of Artesian Cheeses, including but not limited Cheddar, Havarti, Goat Cheese, Gorgonzola, Smoked Gouda, Pepper-Jack, and Brie accompanied with assorted dried fruit and nuts.*

*Various Imported Olives and Pickled Vegetables*

*Aged Salami, Italian Hams, and Pepperoni.*

*Hummus and Olive Tapenades*

*Infused Olive Oils*

***The Mix & Mingle***

*Scallops Wrapped in Bacon*

*Shrimp Cocktail*

*Thai Grilled Chicken Bites*

*Served with steamed wild rice*

*Marinated Flank Steak*

*Carved and served with herb mayonnaise & horseradish*

*With fresh rolls & Artisan bread*

*Aged Cheese Board*

*Pepper Jack, Smoked Gouda, English Cheddar*

*Goat, Gorgonzola & Aged Swiss*

*Garnished with dried fruit & nuts*

*Served with crackers*

*Mediterranean Pasta Salad*

*Fresh Fruit & Melon Display*

***The Office Party***

*Grilled Marinated London Broil*

*Carved and served with horseradish & port wine mushroom sauce*

*Grilled Whole Mahi Mahi Display*

*Served with fruit salsa*

*Southwest Twice Baked Potato Bites*

*Stuffed with scallions, bacon, cheese, butter & sour cream*

*Balsamic Fire Roasted Vegetable Medley*

*Fresh Baked Rolls & Artisan Bread*

*Served with whipped butter*

*Bite Sized Italian Sausage*

*With peppers & onions*

*With condiments & fresh baked rolls*

*Buffalo Drummies & Wing Sections*

*Served with bleu cheese dressing, celery & carrot sticks*

*Queso Dip*

*Served with tortilla chips*

***Desserts***

***Homemade Cookies, Brownies & Blondie****s $X.XX per person*

***Dessert Miniatures***

*Homemade Cookies, Brownies, Blondies, Petit Fours,*

*Miniature Chocolate Mousse Cups & Crème Puffs $X.XX per person*

*Strawberry Shortcake & Chocolate Brownie Mousse Parfaits $X.XX per person*

***New York Style Cheesecake Bar***

*With warm chocolate sauce, caramel, strawberries*

*Cherries & whipped topping $X.XX per person*

***Ice Cream Sundae Bar***

*Hand Dipped Ice Cream Cups.Served With Toppings:Chopped Nuts, Chocolate Chips, Crushed Oreo Cookies,Rainbow Sprinkles, Cherries, Whipped Topping,Chocolate Syrup, Caramel, Pineapple, Strawberry*

*Chocolate Fountain*

*Milk Chocolate, Dark Chocolate Or White Chocolate. Marshmallows, Fresh Strawberries, Bananas, Pineapple,Cookies, Rice Crispy Treats, Pretzels, Angle Cake, Pound Cake*