



Deliciousness

Friendliness

Craftiness

Timeliness

MGC Catering Cocktail Menu Options

Passed Hors D'oeuvres/Small Plate Items (minimum 24 pieces)

Pigs in a Blanket (\$1.50/per)

Cocktail size all beef links wrapped in a buttery dough baked golden brown served with siracha ketchup & deli mustard

Million Dollar Deviled Eggs (\$1.50/per)

Perfectly boiled large eggs halved and piped with a spicy sweet mixture

Caprese Skewers (\$1.75/per)

Skewered Italian herb marinated miniature mozzarella balls, fresh cherry tomatoes and basil leaves drizzled with a little balsamic glaze

Honey Ham Biscuit Bites (\$2/per)

Mini Buttermilk, Southern-style biscuits stuffed with Virginia ham, Swiss cheese and honey mustard baked golden delicious

Chicken Caesar Salad Crouton Cups (\$2.25/per)

Crispy crouton cups filled with a delightful Chicken Caesar salad and sprinkled with grated Parmesan cheese

Bite-Size Smash Cheeseburgers (\$2.50/per)

ground beef patties with sliced cheddar cheese, pickle, ketchup and mustard stacked in mini slider rolls

Mini Peruvian Chicken Tacos (\$2.50/per)

Crunchy taco shells stuffed with my version of pulled Peruvian Chicken dotted with a creamy jalapeno lime crema and sprinkled with a blend of Mexican cheeses

Decadent Baked Ham and Cheese Sliders (\$2.50/per)

Party-friendly sliders layered with shaved Virginia ham and melted Swiss cheese and coated with a tangy, buttery, Dijon mustard sauce

Goat Cheese, Bacon & Arugula with Fig Jam Grilled Sandwich Triangles (\$2.50/per)

Sour Dough bread grilled with tangy goat cheese; apple-wood smoked bacon & baby arugula with Fig Jam cut into perfect party size triangles

Miniature Baked Quinoa Patties (\$3/per)

Sesame crusted Quinoa patties packed with herbs, kale and creamy feta cheese

Chicken and Waffle Bites with Spicy Maple Drizzle (\$3/per)

Tasty little bites combine tender crunchy chicken, a crispy waffle and sweet & spicy maple syrup

Shawarma-Style Chicken Bites (\$3/per)

Chicken pieces immersed in a Mediterranean style marinade grilled served on Pita rounds with tomato, lettuce and tzatziki sauce



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Passed/Displayed Hors D'oeuvres (minimum 24 pieces) ***Continued***

Shrimp with Cheese-Grit Cakes and Bacon Vinaigrette (\$3.50/per)

Bite size cheesy grit cake topped with an old bay seasoned grilled shrimp and sprinkled with a delicious bacon vinaigrette

Canapés with Smoked Salmon (\$3.50/per)

Smoked salmon, crème fraiche, fresh dill and lemon juice blended and served on toasted, bite-sized canapés

Seared Beef Tenderloin Mini Sandwiches with Mustard-Horseradish Sauce (\$4/per)

Elegant mini open-faced medium rare beef tenderloin sandwiches topped with a fiery mustard-horseradish sauce and shaved parmesan

Miniature Maryland Crab Cakes with Remoulade Sauce (\$4/per)

Made from fresh Maryland blue fin crab meat and just enough filler to bind the crabcake together baked with a zesty Remoulade Sauce on top

Miniature New England Style Lobster Rolls (\$5/per)

Sweet, buttery Lobster Meat lightly dressed in a flavorful butter AND mayo combined dressing and served in a bite size, split top bun

Peking Duck with Plum Sauce (\$5/per)

This world class, culinary delight is sliced moist duck, accompanied by drops of plum sauce and sliced green onion, wrapped in a Chinese pancake

Displayed Hors D'oeuvres/Large Platters (platters serve 25)

Crudité Display

Blanched Asparagus, Celery & Carrot Sticks,
Sugar Snap Peas, Tomato Medley, Sliced English Cucumbers
Classic Veggie Dip

\$85.00

Bacon Jalapeno Turkey Pinwheels

Crowd pleasing tortillas stuffed with mozzarella cheese stick;
salty, smoky bacon; jalapeno cream cheese and
shaved roasted turkey breast rolled tightly and cut into perfect slices

\$90.00

Spinach Artichoke Dip*

This flavorful and deliciously cheesy and creamy warm dip
accompanied with Toasted Garlic crostini

\$90.00

Mezze Platter

Grape leaves, Garlic Hummus, Red Pepper Hummus,
Pita Triangles, English Cucumber Slices, Pitted Olives,
Cherry Tomatoes, Cubed Greek Feta Cheese

\$100.00

Sweet & Sour Meatballs* (serves 25)

Bite-sized all Beef Meatballs in a Tangy Sweet and Sour Sauce

\$110.00



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Displayed Hors D'oeuvres/Large Platters (platters serve 25) ***Continued***

Charcuterie Board

\$150.00

Manchego, Crumbled Vintage Havarti, Sharp Cheddar, Colby Jack, Blue Cheese Wedge, Prosciutto, Salami, Spicy Cornichons, Cracker Assortment and Crostini

**Served Hot - Requires Chafing Dish*

Desserts

Mini Chocolate Chip Cookies – 24 pieces minimum (\$1.25/per)

Perfectly soft and chewy, super tiny and incredibly hard to resist

Caramel Apple Crisp Bites – 24 pieces minimum (\$2.50/per)

All the apple pie flavors packed into a bite size delight. The apple cinnamon filling and graham cracker crust promises a heavenly taste experience

Sopapilla Cheesecake - 24 pieces minimum (\$2.50/per)

Sopapillas are the inspiration for these creamy cheesecake bars

Mini Assortment Cheesecakes – 24 pieces minimum (\$2/per)

Mini Key Lime Tarts – 24 pieces minimum (\$2.50/per)

Sink your teeth into a citrus-flavored cloud of creamy-tart bliss

Chocolate Trifle (serves 10) – \$30

Rich and decadent with layers of fudgy brownies, chocolate pudding, and whipped cream. It's a chocolate lover's dream and perfect for feeding a crowd!

Cookie Dough Trifle (serves 10) – \$30

Every cookie dough lover's dream! Layers of chocolate chip cookie dough, chocolate pudding, and whipped cream

Strawberry Trifle (serves 10) – \$35

This light & fruity dessert has layers of angel food cake, fresh strawberries, and vanilla pudding filling

Ooey Goey Truffle Cake (serves 10) - \$37

It's ooey and gooey and blissfully delicious

Fruit Platter (serves 25) – \$96

A great-tasting, nutritious fruit mix made with fresh watermelon, cantaloupe and honeydew pieces