

Reception Packages

Prices do not include Service Charge, Taxes, Rental Charges or Delivery Charges where applicable. Additional Hors D' Oeuvres can be included, for an additional cost. All packages are customizable.

Gourmet Cheeseboard Display or Grazing Table

\$14 per person

to include:

Wedges of Your 2 Favorite Cheeses,
Molded Cream Cheese Spread or Brie En Croute,
Assorted Fruit Display w/Brown Sugar Vanilla Bean Dip
Assorted Grilled & Fresh Veggie Display w/Fresh Herb Aioli
Fresh Seasonal Berries, Dried Apricots, Figs & Dates
Sweet Spiced Pecans & Savory Toasted Almonds
Fresh Herb-marinated Olives & Pickles
Assorted Gourmet Crackers & Baguette

Gourmet Charcuterie Display or Grazing Table

\$18 per person

to include:

Gourmet Cheeseboard Display above, plus...
Locally Sourced Cured Meats & Sausages
Italian-style Cured Meats
Fresh Deli Sliced Meats
Gourmet Chocolates

Please Note:

Packages are priced "per person" & require a 15-guest minimum.

Parties under 15, please call for Chef Service pricing & details.

Packages are priced disposable drop-off w/full display set-up & include plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 20% Service Charge includes silver/china serviceware, buffet & beverage station linens, buffet & beverage station set up, attendant through dinner service, table clearance, buffet break down & service area clean up.

Cake Service may be added of additional charge- ask about options.

Additional Servers may be required, based on guest count & menu, and are available at an additional charge

December 1, 2020

Modern Italian

\$24 per person

(tax & service charge not included)

Salad to Start...to include your choice of 1:

Traditional Caesar with Greens, Shaved Parm & Homemade Croutons- Caesar Vinaigrette
Italian Chop with Greens, Blk Olives, Parm & Tomato- Zesty Italian Vinaigrette
Caprese Salad with Roma Tomato, Fresh Buffalo Mozzarella- Fresh Pesto, Balsamic & Sea Salt

Pasta Course...to include your choice of 2:

Radiatore with Artichokes & Spicy Sundried Tomatoes Cream
Penne with Fresh Tomato Basil Sauce
Fusilli with Creamy Homemade Basil Pesto
Cavatini with Capers, Tomatoes & White Wine Butter
Farfalle with Fresh Spinach, Grape Tomatoes & Garlic Alfredo

Main Course...to include your choice of 1:

Garlic Lemon Grilled Chicken Breast
Sautéed Basil Chicken Breast
Pesto Crusted Pork Lion
Meatballs in Marinara
Italian Sausage with Peppers & Onions

Veggie on the Side...to include your choice of 1:

Roasted Zucchini, Carrot, Cherry Tomato
Roasted Haricot Verts with Shaved Parmesan
Thyme Roasted Baby Carrots
Sugar Snaps with Creminis

Bread Display... to include:

French Rolls, Seeded Wheat Rolls, Seeded White Rolls & Assorted Cut Baguette

Dessert... to include your choice of 2:

Tiramisu, Limoncello Mousse Cups, Raspberry White Chocolate Cakes, Butterscotch Toffee Trifle,
Chocolate Hazelnut Biscotti Trifle, Amaretto Mousse Cups, Mini Cheesecakes

Beverage... to include:

MDC Special Brew Iced Tea, Fruit-infused Water

Please Note:

All buffets are priced "per person" & require a 15-guest minimum.

Parties under 15, please call for Chef Service pricing & details.

All buffets are priced disposable drop-off w/set-up & include chafers w/sterno, plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 20% Service Charge includes silver/china serviceware, buffet & beverage station linens, buffet & beverage station set up, attendant through dinner service, table clearance, buffet break down & service area clean up. Cake Service may be substituted for dessert, in most cases- ask about options.

Additional Servers may be required, based on guest count & menu, and are available at an additional charge.

December 1, 2020

Texas Style BBQ

\$28 per person

(tax & service charge not included)

Main Course...to include your choice of 2:

Smoked Sliced Brisket
Chipotle Pulled Pork
Venison Smoked Sausage or Jalapeno Sausage
Smokey Turkey Breast
Grilled BBQ Chicken Breast

Veggies on the Side...to include your choice of 2:

Baked Beans
Jalapeño Pinto Beans
Cheddar Mac & Cheese
Loaded Baked Potato Casserole
Cheesy Hashbrown Casserole
Southern-style Green Beans
Fluffy Corn Casserole
Buttered Corn

All the Fixins...to include:

Dilled Potato Salad, Spicy Cabbage Salad,
Homemade BBQ Sauce, Pickles, Onions, Jalapenos, Steakhouse Rolls & Real Butter

Dessert... to include your choice of 2:

Dark Chocolate Brownies, Lemon Bars, Texas Sheet Cakes, Butterscotch Trifle, Banana Pudding or
Fresh Cobbler (Peach, Cherry, Blackberry or Apple)

Beverage... to include:

MDC Special Brew Iced Tea, Fruit-infused Water

Please Note:

All buffets are priced "per person" & require a 15-guest minimum.

Parties under 15, please call for Chef Service pricing & details.

All buffets are priced disposable drop-off w/set-up & include chafers w/sterno, plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 20% Service Charge includes silver/china serviceware, buffet & beverage station linens, buffet & beverage station set up, attendant through dinner service, table clearance, buffet break down & service area clean up. Cake Service may be substituted for dessert, in most cases- ask about options.

Additional Servers may be required, based on guest count & menu, and are available at an additional charge.

Tex Mex Fiesta

\$26 per person

(tax & service charge not included)

Main Course Filling...to include your choice of 2:

Traditional Seasoned Ground Beef
Grilled Fajita Steak
Smokey Shredded Brisket
Citrus Grilled Tilapia,
Green Chile Pulled Pork
Grilled Fajita Chicken Breast
Cheese Enchiladas
Beef Enchiladas

Veggies on the Side... to include your choice of 2:

Jalapeno Pinto Beans
Green Chile Black Beans
Traditional Refried Beans
Classic Spanish-style Rice
Cilantro Lime Rice
Fiesta Black Beans & Corn

All the Fixins...to include:

Handmade Flour & Corn Tortillas, Spicy Cabbage Salad, Shredded Lettuce, Diced Tomatoes,
Diced Onions, Diced Fresh Jalapenos, Chopped Cilantro, Lime Wedges,
Sour Cream, Shredded Cheddar Cheese, Queso Fresco,
Fresh Tortilla Chips, Roasted Corn & Avocado Relish, Homemade Salsa, & Spicy Queso Blanco

Dessert... to include your choice of 2:

Tres Leches Mousse Cups w/Fresh Berries, Orange Chipotle Brownies,
Cinnamon Churro Cakes w/Cajeta Frosting, Mexican Chocolate Cakes w/Fudge Pecan Ganache,
Mexican Wedding Cookies

Beverage... to include:

MDC Special Brew Iced Tea, Fruit-infused Water

Please Note:

All buffets are priced "per person" & require a 15-guest minimum.

Parties under 15, please call for Chef Service pricing & details.

All buffets are priced disposable drop-off w/set-up & include chafers w/sterno, plastic serviceware, high-end disposable flatware, plates, napkins & cups, bottled tea & water.

A 20% Service Charge includes silver/china serviceware, buffet & beverage station linens, buffet & beverage station set up, attendant through dinner service, table clearance, buffet break down & service area clean up. Cake Service may be substituted for dessert, in most cases- ask about options.

Additional Servers may be required, based on guest count & menu, and are available at an additional charge.