



**EVENTS &
CATERING**

MPG SERVICES

MY PERSONAL GOURMET

Thank you for considering MPG Events and Catering for your upcoming event. We are a full service catering company focused on exceptional food and outstanding service tailored to fit any budget. This brochure is intended to give you an idea of the capabilities and services MPG Events and Catering can provide for your event as we strive to meet each group's unique choices

Whether you need a luncheon or breakfast for your next business meeting or you're planning a holiday celebration or an in-home party; wedding reception or sports banquet, we offer menus that are uniquely designed for your specific requirements. MPG Events and Catering can do all this and more. It is our desire "To Cater To You" making your dining experience a pleasant and memorable occasion.

RESERVATION AND QUOTATIONS

To request a quotation or make reservations for an event, please call our MPG Event Specialists at:

513-722-2500 - 513-576-1500 or 513-373-0009 (Mobil)

The following information will be needed regarding you're event.

- Your Name, Name Of Contact Person (If Different) and Contact Phone Number
- Customer Name, Address, Phone Number and Billing Information
- Event Date, Location, and Serving Time
- Type of Function (Business Meeting, Social Gathering, Reception, Etc.)
- Service Requested (Delivery & Setup, Serviced Buffet, Etc.)
- Approximate Number Of Guests
- Tax Exempt Number, If Applicable

MPG Events and Catering customizes every menu to each and every client's preferences and budget. Our Event Specialists will be pleased to discuss your event details and catering arrangements customized for you and you're guests including menu preferences, special dietary requirements, budget consideration, etc. Plated Dinners Service may be available at some venues. Contact Your MPG Event Specialist today.

Payments may be made by Cash, Check Or Credit Card, please see the General Policies at the end of this brochure for additional information. Commercial accounts due on receipt unless prior arrangements are made to invoice (10-days net). All other accounts are due upon receipt.



**EVENTS &
CATERING**

Breakfast Menu

Continental Breakfast - 8.50 per person

Mammoth Muffins, Croissants, & Bagels, Fruit Preserves, Cream Cheese, Butter, Assorted Yogurts and Coffee Service

Rise and Shine Breakfast -12.00 per person

Scrambled Eggs and Cheese, Maple Sausage Patties or Thick Slab Bacon, Breakfast Potatoes, Biscuits and Gravy, Seasonal Fruit, Yogurt and Coffee Service

All American Breakfast – 14.00 per person

Scrambled Eggs and Cheese, Maple Sausage Patties, Thick Slab Bacon, Ham, Breakfast Potatoes, Biscuits and Gravy, Seasonal Fruit, Yogurt, Bagels, Muffins, Fruit Preserves, Butter, Cream Cheese and Coffee Service

Healthy Start Breakfast – 14.00 per person

Scrambled Egg Whites with Cheese, Turkey Sausage, Multigrain Bagel, Fresh Fruit (Sliced and Whole), Yogurt, Granola, Breakfast Potatoes and Coffee Service

Breakfast Wraps – 10.00 per person

MPG's Breakfast Wraps served with Fresh Fruit Cup, your choice of White or Whole Wheat Wrap and Coffee Service

- Fresh Maple Sausage, Eggs, and Cheese
- Fresh Eggs and Ham Wrap
- Eggs with Basil Pesto, Prosciutto, and Parmesan Cheese
- Peanut Butter and Granola Wrap
Peanut Butter, Granola, Vanilla Yogurt, Bananas, and Honey
- Apple Jack Wrap
Granny Smith Apples, Cranberries, Oats, Apple Butter and Cinnamon

Quiche - 18.50 serves 5-6 people

Light And Fluffy with a Creamy Texture Baked Into a Flaky Pie Crust

- Quiche Lorraine – Lorraine Swiss and Old Pit Ham
- Tomato and Fresh Basil Quiche
- Spinach and Mushroom Quiche
- Broccoli, Ham, and Cheddar Quiche
- Southwestern – Chorizo Sausage, Bell Peppers and Black Beans

Add-On Omelet Bar – 5.00 per person

Ask your MPG Event Specialist about adding an omelet or waffle station.

Frittata - 35.00 serves 12-15 people

Fresh Country Eggs Layered with Cheddar and Monterey Jack Cheese

- Lorraine – Lorraine Swiss and Old Pit Ham
- Tomato and Fresh Basil Quiche
- Spinach and Mushroom Quiche
- Broccoli, Ham, and Cheddar Quiche
- Southwestern – Chorizo Sausage, Bell Peppers and Black Beans

Classic Biscuit & Sausage Gravy – 40.00 serves 10-12 People

Fresh Fruit Parfait Small – 32.00 serves 15-18 / Large 50.00 Feeds 25-30

Fresh Seasonal Fruit with a Sweet Yogurt Sauce and Crunchy Granola

Fresh Fruit Salad Small – 30.00 serves 15-18 People / Large 48.00 Feeds 25-30

Thick Slab Bacon, Country Ham or Savory Sausage - 2.25 per person

Made to Order Breakfast Stations

- **Omelet Bar** – 8.00 per person
Eggs, Mushrooms, Onions, Bell Peppers, Spinach, Sausage, Slab Bacon, Country Ham and Shredded Cheese
- **Waffle Bar** – 7.00 per person
Waffles Made On Site, Bananas, Pecans, Chocolate Chips, Strawberries, Whipped Cream, Maple Syrup, Powdered Sugar, Cinnamon, Brown Sugar
- **Crepe Station** – 8.50 per person
Crepes Made On Site, Nutella, Bananas, Orange Supremes, Strawberries, Whipped Cream, Maple Syrup, Powdered Sugar, Cinnamon, Brown Sugar, Chicken, Spinach, Roasted Red Peppers, Onion, Sausage and Cheese
- **Eggs (2) Cooked To Order** – 4.00 per person

Assorted Fruit Juices 1.50 each

Orange, Grapefruit, and Apple

Regular, Decaffeinated Coffee or Iced Tea – 25.00 per 100 guests

Sugar, Assorted Sweeteners and Creamer



**EVENTS &
CATERING**

Luncheon Menu

Make Your Own Sandwich Buffet –12.50 per person

Choice of Three Meats – Roasted Turkey Breast, Old Pit Ham, Angus Roast Beef, MPG's Famous Chicken Salad, Albacore Tuna Salad – with your Choice of Two Chesses – Cheddar, Muenster, & Swiss Cheese. Served w/ Assorted Breads, Croissants, Wraps, and Baguettes; Lettuce, Tomato, Onion, Pickle, Mayo, Mustard, Chips and Pretzels; Choice of Red Skin Potato Salad or MPG's Famous Cole Slaw; Brownies, and Assorted Cookies.

MPG Salad Luncheon Buffet – 12.50 per person

Choice of Two – *MPG's Signature Salad, MPG's Chicken Salad, Albacore Tuna Salad, Garden Fresh Tossed Salad, Mediterranean Pasta Salad. Served with Assorted Breads and Butter with Brownies or Lemon Bars for Dessert.

MPG Signature Lunch Buffet – 19.00 per person

Choice of Two – Blackened Tri Tip with au jus, Potato Crusted Salmon, Teriyaki Chicken with Pineapple – Served with Roasted Garlic Mashed Potatoes, Roasted Vegetables and MPG's Signature Salad; for Dessert – Seasonal Fruit Kabobs, Assorted Cookies, Brownies & Lemon Bars.

*Mixed Baby Greens, Goat Cheese, Strawberries, Walnuts, Dried Cranberries, and Balsamic Dressing

Sandwich Platters – 95.00 serves 12-15 people

- Roast Turkey Breast and Muenster Cheese
- Old Pit Ham and Cheddar Cheese
- Roast Beef With Onion Confit And Swiss
- Grilled Chicken Salad On Croissant
- Albacore Tuna Salad On Croissant
- New England Turkey Club Wrap with Fresh Apples and Cranberry Mayonnaise
- Roasted Vegetable Wrap with Hummus

Sandwich Platters are Accompanied with Choice of – Fresh Tossed Salad, MPG's Cole Slaw, Red Skin Potato Salad, Bow-Tie Pasta, or Fresh Fruit Salad; Plus Assorted Cookies & Brownies.

All Sandwiches to include Lettuce, Tomato, Pickle and Assorted Condiments.

Additional Luncheon Salads Options

Baby Greens with Red Seedless Grapes, Honey Roasted Pecans and Gorgonzola Cheese – Served with Balsamic Vinaigrette

Spinach & Arugula with Crisp Bacon, Crumbled Stilton Cheese with Sweet Maple Walnut Dressing

Mixed Greens With English Cucumber, Roma Tomatoes, Shredded Carrots, Black Olives, Garbanzo Beans Served With Ranch Dressing

Roasted Red Potatoes with Celery, Caramelized Onions, Roasted Red Peppers, Scallions, Fresh Herbs in a Saffron Aioli

Hearts Of Romaine with Belgian Endive, Garlic Croutons, Shaved Parmesan Cheese, with a Classic Caesar Dressing

Nicoise with Marinated Yellow Tail Tuna, Tomatoes, Hard Cooked Eggs, Green Beans, Nicheise Olives and Red Potatoes with a Lemon Tarragon Dressing

Chinese Chicken with Carrots, Napa Cabbage, Scallions, Water Chestnut, Snow Peas & Crispy Wontons Served with a Tangy Orange Dressing

Bow Tie Pasta with Roma Tomatoes, Shaved Parmesan Cheese, Carrots, Radicchio and Sautéed Zucchini with Virgin Olive Oil Basil Dressing

Fresh Seasonal Fruit Salad

Cheese Tortellini With Roma Tomatoes, Garlic, Artichokes, Parmesan And Pine Nut Pesto Dressing



**EVENTS &
CATERING**

Box Lunches

Sandwiches 8.25

- Roast Turkey Breast and Muenster Cheese
- Baked Ham and Cheddar Cheese
- Portobello with Balsamic Reduction, Fresh Mozzarella, and Roasted Red Peppers
- Roast Beef with Onion Confit and Swiss Cheese
- Grilled Chicken Salad on Croissant
- Albacore Tuna Salad on Croissant
- New England Turkey Club Wrap with Fresh Apples and Cranberry Mayonnaise
- Roasted Vegetable Wrap with Hummus

All sandwiches served on your choice of Marble Rye, Harvest Wheat, Country White, or Foccacia. Accompanied by Fresh Pickles and Choice of Crunchy Cole Slaw, Red Skin Potato Salad, or Pasta Salad; Plus Choice of Chocolate Brownie or Assorted Cookies (Peanut Butter, Chocolate Chip or Oatmeal Raisin Cookie)

Salads Entrée 8.95

- MPG's Signature Mixed Baby Greens with Strawberries, Cranberries, Goat Cheese, and Walnut.
- Caesar Salad with Home Made Garlic Croutons.
- Far East Salad Mixed Baby Greens with Mandarin Oranges and Slivered Almonds.
- Garden Fresh Salad with a Mixture of Iceberg and Romaine, Carrots, Cherry Tomatoes, and Cucumber.
- Cobb Salad with a Mixture of Iceberg and Romaine, Turkey Breast, Baked Ham, Cheddar, Swiss, and Hard Boiled Egg - (Add Chicken or Salmon for an additional 2.00).

Side Salads 2.75

- MPG Signature Mixed Baby Greens With Strawberries, Cranberries, Goat Cheese, and Walnuts
- Caesar Salad with Home Made Garlic Croutons
- Cobb Salad with a Mixture Of Iceberg and Romaine, Turkey Breast, Baked Pit Ham, Cheddar & Swiss Cheese, Cherry Tomatoes, Hardboiled Egg
- Garden Fresh Salad with a Mixture Of Iceberg and Romaine, Carrots, Cherry Tomatoes and Cucumber
- Far East Asian Salad, Mixed Baby Greens, Mandarin Orange, Bean Sprouts, Slivered Almonds and Chow Mien

- Dressings: Balsamic, Ranch, Bleu Cheese, Savory Italian and Catalina French

MPG's Wrap Selection

Choice of Wraps 8.95

Oven Roasted Turkey Breast – Top of Round Beef – Ole' Fashioned Baked Pit Ham
Tuna Salad – Chicken Salad – Vegetarian

Choice of Flour or Wheat Tortillas with Lettuce, Tomatoes and Shredded Cheese
All wraps include Snacks Packs – (Lay's Potato Chips, Fritos or Doritos). Also includes Relish Tray, Pickles, Olives and Assorted Condiments.

Add Side Choice 1.95

Mediterranean Pasta Salad, MPG's Cole Slaw, Red Skin Potato Salad, MPG Mac-N-Cheese or Fresh Garden Salad with Choice of Dressings

Soups & Baguette 3.95

- Tomato Basil Bisque
- Trail Drive Chili
- Homemade Chicken Noodle
- Hearty Vegetable
- Potato & Leek
- Country Bean

Desserts

- Triple Chocolate Brownies 1.75 Each
- Fresh Fruit Tarts 2.25 Each
- Carrot Cake 2.50 Each
- Chocolate Covered Strawberries 2.00
- Lemon Bars 1.25 Each
- Chocolate Cheesecake Petit Fours 2.25 Each
- Chocolate Madness Cookies 1.00 Each

Beverages

- Bottled Water & Assorted Sodas (Coke Products) 1.25 Each



**EVENTS &
CATERING**

Hors d' Oeuvres Menu

Cold Appetizers Minimum 100 guest

35.00 per 25 pieces

- Zucchini Rolls with Herbed Goat Cheese and Roasted Red Pepper
- Pear and Gorgonzola Bruschetta
- Curried Chicken Salad on Wonton Crisp
- Pea Pods with Cream Cheese
- Goat Cheese with Toasted Walnuts
- Smoked Salmon Pinwheels
- Roast Beef on Crostini with Horseradish Sauce
- Stuffed Belgian Endive with Goat Cheese Mousse and Candied Pecans
- Anti-Pasta Skewers (Salami, Artichokes, Roasted Red Peppers, Feta Cheese and Spanish Olives)
- Smoked Salmon and Caper Tostada
- Smoked Chicken, Tomato and Fresh Mozzarella Bruschetta Canapé
- Gorgonzola, Toasted Walnut and Brandied Pear Crostini

50.00 per 25 pieces

- Shrimp Cocktail served over Bloody Mary Gazpacho
- Prosciutto Wrapped Melon
- Seared Ahi Tuna in Cucumber Cup
- Grilled Asparagus Wrapped with Prosciutto
- Smoked Salmon Caper Roulade
- Citrus Shrimp Bruschetta
- Parmesan Cups with Mini Caprese Salad
- Country Pate on Toast Points
- Beef Tenderloin and Grilled Asparagus Canapé

Platters (25-30 people)

- Bountiful Fruit Display with Vanilla Yogurt Dip – 47.00
- Balsamic Grilled Vegetable Platter – 47.00
- Fresh Vegetable Crudités with Ranch Dip – 37.00
- Grilled Shrimp Cocktail with Bourbon Cocktail Sauce – 95.00
- Gourmet and Imported Cheeses Display – 48.00
- Smoked Salmon Platter with Dill Cream Cheese, Lemons, Red Onion, and Capers – 75.00
- Antipasto Platter - Peppers, Olives, Genoa Salami, Tavern Ham, Mozzarella Cheese, Provolone Cheese, and Grilled Vegetables – 52.00
- Brie with Caramelized Pecans with Baguette Crisp – 52.00

Hot Appetizers – Minimum 100 guest

37.00 per 50 pieces

- Swedish Meatballs, BBQ Meatballs, Sweet and Sour Pineapple Sauce
- Buffalo, Honey Mustard, Teriyaki, Cajun Wings

45.00 per 25 pieces

- Italian Sausage Stuffed Mushrooms
- Brie and Garlic Stuffed Mushrooms
- Crabmeat Stuffed Mushrooms
- Vegetarian Quesadillas
- Grilled Achiote Chicken Quesadillas
- Beef Satay with Ginger Soy Dipping Sauce
- Chicken Satay with Thai Peanut Sauce
- Pork Potstickers
- Dates Stuffed with Pecans and Wrapped In Bacon
- Assorted Petit Quiche - Lorraine, Herb and Cheese or Spinach

50.00 per 25 pieces

- Beef Empanadas
- Chicken Empanadas
- Maryland Lump Crab Cakes with Remoulade
- Spanakopita
- Baked Brie and Raspberry in Phyllo
- Grilled Shrimp and Polenta Canapé
- Coconut Beer Battered Shrimp
- Miniature Beef Tamale
- Miniature Turkey Pot Pie
- Bacon-Chile Rellenos
- Miniature Beef Wellington with Crème Fresh
- Baby Yukon's with Gorgonzola and Pancetta

Warm Dips

- Con Queso with Tortilla Chips
- Spinach Artichoke Dip with Tortilla Chips
- Chorizo Black Bean Cheese Dip with Tortilla Chips
- Hot Crab Dip with Pita Chips

Dips

- Fresh Roasted Tomato Salsa Served with Tricolor Tortilla Chips
- Tomato, Goat Cheese and Fresh Mozzarella Bruschetta
- Spinach and Artichoke Dip with Pita Crisps
- Hummus and Baba Ghanouj with Toasted Pita Chips
- Mexican Torta with Tortilla Chips



**EVENTS &
CATERING**

Pasta Stations

Choice of Two Freshly Made Pastas - Served with bowls of grated Romano – 7.50 per person
Choices include: - Fettuccini Alfredo - Linguini w/ Broccoli and Oil - Tortellini w/ Basil Cream Sauce - Bow Ties w/ sauce Aurora - Rotelli w/ Mediterranean Marinara

Choice of Two Cooked and Seasoned to Perfection Pastas – 9.50 per person
Choose from: – Fettuccini – Rotelli – Bow Ties – Linguini –Tortellini
Served w/ Marinara and Alfredo Sauces. Garnished w/ sliced Mushrooms, Diced Grilled Chicken, sliced Black Olives, Broccoli, and Parmesan Cheese

Baked Ziti with Old World Cheeses and Basil Simmered with Medallions of Italian Fennel Sausage & Topped with Fresh Mozzarella – 9.95 per person

Grilled Chicken Breast Julienne Tossed with Cheese-Filled Tortellini, Savory Wild Mushrooms & Roasted Red Peppers in a Creamy Alfredo Sauce -10.95 per person

Homemade Baked Lasagna in a Rich Italian Tomato Sauce, Seasoned Ground Beef & Ricotta Cheese Topped with Mozzarella -10.95 per person

Grilled Chicken Breast Julienne with Vegetable M^elange & Toasted Pine Nuts -
Served in a Light Pesto Sauce with Farfalle Pasta – 10.95 per person

Linguine Tossed with Roasted Garlic, Fire Roasted Tomatoes, Sweet Vidalia Onions & Wild Mushrooms Tossed in Extra Virgin Olive Oil, Sprinkled With Romano & Asiago Cheeses - 12.95 per person

Shrimp Tossed with Fresh Herbs, Artichoke Hearts & Fire Roasted Red Peppers with Farfalle Pasta Tossed In A Roasted Garlic Gorgonzola Sauce - 14.95 per person

Hors d'Oeuvres Station

Slider Bar 9.00 per Guest (Choice of Four)

- Mini MPG Slider
- Mini Reuben Slider
- Mini New England Turkey Slider
- Mini Beef, Swiss, and Onion Confit Slider
- Mini Smoked BBQ Pork with Sweet Slaw
- Mini Smoked BBQ Chicken with Sweet Slaw
- Mini Hot Dogs
- Cincinnati Mini Cheese Coney's

Mashed or Baked Potato Bar 7.00 per Guest

Mashed Potatoes, Sour Cream, Butter, Chives, Bacon, Cheese, and Broccoli

Mashed Sweet Potatoes, Brown Sugar, Marshmallow Fluff, Cinnamon, and Pecans

Pasta Bar 7.00 per Guest

Fettuccini, Penne, and Rotini Pastas served with Alfredo and Marinara Sauce with Garlic Rounds

Fajita Bar 7.00 per Guest

Mini Soft Tortilla Shells, Grilled Chicken and Beef, Fresh Salsa, Shredded Cheese and Sour Cream

Cincinnati Chili Bar 7.00 per Guest

Cincinnati Style Chili, Spaghetti, Hot Dogs, Buns, Cheddar Cheese, Diced Onions and Mustard

Taco Bar 7.50 per Guest

Spicy Ground Beef, Pequeno Taco Shells, Shredded Lettuce, Cheddar Cheese, Diced Onion, Tomato, Black Olives, Sour Cream and Guacamole, Fresh Salsa with Tortilla

Seafood Station (Market Price) per Guest

- Shrimp Cocktail with Horseradish Cocktail Sauce
- Jumbo Lump Crab
- Seared Tuna with Lavender and Black Pepper
- Halibut Ceviche



**EVENTS &
CATERING**

Dinner Menus

Silver Buffet – 15.00 per Guest

Salads (Choice of One)

- Chef Tossed Salad Of Seasonal Fresh Vegetables with Croutons & Shredded Cheese w/ Choice of Dressings
- Caesar Salad with Homemade Garlic Croutons
- Cucumber Salad

Entrée (Choice of One)

- Sliced Top Round of Beef with Au Jus
- Slow Cooked Oven Roasted Amish Chicken
- MPG's Signature Meatloaf
- Vegetarian Lasagna

Vegetables (Choice of One)

- Sautéed Seasonal Vegetable Medley
- Green Bean Casserole
- Roasted Sweet Corn
- Grilled Squash & Zucchini

Starch (Choice of One)

- MPG's Signature Mac n' Cheese
- Robust Garlic Mashed Potatoes
- Jasmine Rice
- Red Skin and Parsley Potatoes

Assorted Breads and Whipped Butter

Includes Coffee Service

Gold Buffet – 19.00 per Guest

Hors d Oeuvres (Choice of Two)

- Bountiful Fruit Display
- Miniature Assorted Quiche
- Seasonal Vegetable Crudités
- Trio of Meatball (Swedish, BBQ, Sweet-n-Sour)

Salads (Choice of One)

- Chef Tossed Salad of Seasonal Fresh Vegetables with Croutons & Shredded Cheese w/ Choice of Dressings
- Caesar Salad with Home Made Garlic Croutons
- Insalata Caprese

Entrée (Choice of One)

- Sliced Top Round of Beef Au Jus
- Roasted Pork Tenderloin
- Slow Cooked Oven Roasted Amish Chicken
- Lemon Pepper Chicken
- Chicken Piccata
- Meat-Cheese Lasagna

Vegetables (Choice of Two)

- Sautéed Seasonal Vegetable Medley
- Green Bean Casserole
- Roasted Sweet Corn
- Grilled Squash & Zucchini

Starch (Choice of One)

- Red Skin and Parsley Potatoes
- MPG's Signature Mac n' Cheese
- Robust Garlic Mashed Potatoes
- Jasmine Rice

Assorted Breads and Whipped Butter

Includes Coffee Service

Platinum Buffet – 24.00 per Guest

Hors d Oeuvres (Choice of Three)

- Bountiful Fruit Display
- Miniature Assorted Quiche
- Seasonal Vegetable Crudités
- Trio of Meatball (Swedish, BBQ, Sweet-n-Sour)
- Pan Seared Potstickers

Salads (Choice of One)

- My Personal Gourmet Signature Salad – Baby Mixed Greens with Strawberries, Cranberries, Goat Cheese & Walnuts - Served with Balsamic Vinaigrette
- Fresh Spinach Salad with Crumbled Bacon, Country Fresh Egg & Red Onion - Served with Poppy Seed Dressing
- Chef Tossed Salad of Seasonal Fresh Vegetables with Homemade Croutons & Shredded Cheese – Choice of Dressings

Entrée (Choice of Two)

- Top Round of Beef Carved-On-Site
- Mediterranean Roasted Pork Tenderloin
- Chicken Marsala
- Greek Lemon Herb Chicken
- Chicken Cordon Bleu
- Honey Pecan Crusted Tilapia
- Panko Crusted Salmon

Vegetables (Choice of Two)

- Asparagus with a Lemon zest!
- Green Bean Almandine
- Grilled Vegetable Platter
- Honey Glazed Carrots
- Sautéed Seasonal Vegetable Medley

Starch (Choice of One)

- Herb Roasted Red Skin Potatoes
- Rice Pilaf
- Potatoes Au Gratin
- Sweet Potato Casserole
- MPG's Signature Mac & Cheese
- Robust Garlic Mashed Potatoes

Assorted Breads and Whipped Butter

Includes Coffee Service

Diamond Buffet – 27.00 per Guest

Hors d Oeuvres (Choice of Three)

- Bountiful Fruit Display
- Seasonal Vegetable Crudités
- Strip Steak Scallion Wrap
- Smoked Salmon and Caper Cream
- Miniature Lump Crab Cakes
- Shrimp Cocktail

Salads (Choice of One)

- My Personal Gourmet Signature Salad – Baby Mixed Greens with Strawberries, Cranberries, Goat Cheese & Walnuts – Served with Balsamic Vinaigrette
- Fresh Spinach Salad with Crumbled Bacon, Country Fresh Egg & Red Onion – Served with Poppy seed dressing
- Chef Tossed Salad of Seasonal Fresh Vegetables – with Croutons & Shredded Cheese and Choice of Dressings)
- Nicoise Salad with Ahi Tuna

Entrée (Choice of Two)

- Carved Prime Rib Roast au Jus
- Grilled Beef Tenderloin Mignon (Additional 4.95 per guest)
- Champagne Braised Chicken
- Slow Cooked Oven Roasted Chicken Breast
- Brown Diablo Chicken Breast
- Chicken Piccata
- Honey Pecan Crusted Tilapia
- Panko Crusted Salmon with Dill Caper Sauce
- Herb Roasted Pork Loin with Cranberry Chipolte Glaze

Vegetables (Choice of Two)

- Asparagus with a lemon zest!
- Sauté of Mushroom and Shallots Marsala
- Green Bean Almandine
- Grilled Vegetable Platter
- Honey Glazed Carrots

Starch (Choice of One)

- Rice Pilaf
- Caramelized Onion & Gorgonzola Mashed Potatoes
- Herb Roasted Red Skin Potatoes
- Potatoes Au Gratin
- Sweet Potato Casserole

Assorted Breads and Whipped Butter

Includes Coffee Service



**EVENTS &
CATERING**

Desserts

Plated Desserts

- Crème Brule – 2.50 per person
- Chocolate Mousse – 2.25 per person
- Hand Rolled Truffles – 2.50 per person
- Tiramisu – 2.50 per person
- Baklava – 2.50 per person
- Chocolate Chip Pecan Pie 2.50 per person
- Triple Chocolate Brownies – 1.75 per person
- Fresh Fruit Tarts – 2.25 per person
- Carrot Cake – 2.50 per person
- Chocolate Covered Strawberries – 2.00 per person
- Lemon Bars – 1.25 per person
- Chocolate Cheesecake Petit Fours – 2.25 per person
- Home Made Knock your Socks Off Cookies – 1.00 per person

Dessert Stations – (50 guest Minimum)

- Assorted Dessert Bar – 60.00 per 25 guests
- Candy Bar – 60.00 per 25 guests



**EVENTS &
CATERING**

Bar Service

Economy Bar – 7.95 per Guest

- Merlot and Chardonnay
- Bottled Budweiser and Bud Light
- Coke, Diet Coke, Sprite and Bottle Water

Limited Bar – 8.95 per Guest

- Merlot, Chardonnay and White Zinfandel
- Bottled Budweiser and Bud Light
- Coke, Diet Coke, Sprite and Bottle Water

Premium Bar – 10.95 per Guest

- Merlot, Chardonnay and White Zin
- Bottled Budweiser and Bud Light
- Heineken & Killian's Irish Red Imported Bottle Beer
- Coke, Diet Coke, Sprite and Bottle Water

Basic Full Bar 12.75 per Guest

- Merlot, Chardonnay and White Zin
- Bottled Budweiser and Bud Light
- Heineken & Killian's Irish Red Imported Bottle Beer
- Coke, Diet Coke, Sprite and Bottle Water
- Mixers for Host Provided Liquor
(Includes: Club Soda; Tonic Water; Cranberry, Orange and Limejuices; Bloody Mary & Sour Mixers; Grenadine and Cocktail Garnish)

Bar Service

All Bar Packages Include Disposable Glassware, Cocktail Napkins, Beverage Stirrers.

Prices listed above are based on a Minimum of 75 Guests with a 4 Hour Serving Period. For parties fewer than 75 guests, please add 0.50 per guest. Bar Service require a minimum of 50 guests
The prices do not include sales tax, labor, or gratuity

Alternate Brand Products Are Available; please ask with your MPG Events Specialist for availability.



**EVENTS &
CATERING**

General Policies

Menu Selection and Guest Count

A menu selection and estimated guest count made during initial discussions is to provide a basis for your quote. The final count and menu is due no later than Five (5) business days prior to your event. For larger events, starting at Seventy Five (75) guests, the final guest count and menu confirmation is due Fourteen (14) days prior to your event.

Beyond ongoing communications throughout the planning process for weddings (and similar large functions), a finalizing appointment will be scheduled approximately four to six weeks prior to your event to confirm your menu and guest count. This number of guests will be considered your guarantee number and the minimum for which you will be charged. Should the number of attendees exceed your guarantee, you will be charged accordingly. Final menu selection and any requests for special arrangements are due no later than fourteen (14) days prior to the scheduled function.

Proposals and Contracts

We do require a signed contract for events starting at 75 guests and all weddings in order to book your event and secure your date. A date for your event will be considered tentative until a mutually agreed contract is signed and returned to MPG Events and Catering unless prior arrangements are made with your MPG Events Specialist.

Payments

Payment may be made by Cash, Check, Credit Card, or Money Order. Charges will be billed with payment due on the day of the event. Personal checks will not be accepted less than Fourteen (14) days prior to your event date.

For events requiring a contract, a deposit of twenty percent (20%) of the estimated cost of your event is required at the time of contract signing to secure your event date and pricing. This deposit is non refundable. In addition to the initial deposit, an interim payment of twenty percent (20%) of the estimated cost of your event is due no later sixty (60) days prior to the event date. All payments will be credited to your account and applied to your final payment. The final payment is due and payable Fourteen (14) days prior to your event.

Commercial Accounts are due on receipt unless prior arrangements are made with your event specialist to invoice. All other accounts are due on receipt.

Cancellations

For the events with a contract, client understands and agrees cancellations received Fourteen (14) days or less prior to your event will be billed for the full amount of the event price. Cancellations received Fifteen (15) days to Sixty (60) days prior to the event will result in a 40% charge of the total bill. Cancellations received greater than Sixty (60) days prior to the event will be subject to a twenty 20% charge of the total bill. Refund will be made within Ten (10) business days if applicable.

Credit Authorization

A Credit Card is required to be on-file for events requiring a deposit unless specific arrangements have been made with your Event Specialist. This Credit Card authorization is required to be on-file at the time of the contract signing.

Tastings

We would be pleased to provide a private tasting while you are making decisions about your menu choices for your event. Please discuss scheduling a tasting with your Event Specialist.

Service Staff and Rentals

MPG Events and Catering can organize and provide full service staffing including servers, bartenders, etc. We can also provide Floral Arrangements and many rental items such as chaffing dishes, linens, dinnerware, and glassware.