

Experience MBP Catering on the River

Sample Menu Suggestions

BRUNCH MENUS

OPEN WATER OMELET BAR

Assorted Chilled Juices

Display of Seasonal Fresh Fruit

accompanied by: Assorted Mini Danish,
Bagels and Muffins and served with
Preserves, Butter and Cream Cheese

Chef-manned Omelet Bar

with, Bacon, Tomatoes, Peppers,
Onions, Cheeses, Mushrooms,
Sausage and fresh Herbs

Honey Brown Sugar Ham

Carved to Order

French Toast Casserole

topped with Dried Fruit and Granny
Smith Apples and drizzled
with Warm Syrup

Skillet Breakfast Potatoes

with Peppers and Onions

Coffee and Decaf

\$19.95 per person

EMBARC WITH EGGS BENEDICT

Assorted Chilled Juices

Fresh Strawberries with Lemon

Sugar and Lavender

garnished with Crème Fraiche
and presented in a
Squat Martini Glass

Chef-manned Eggs Benedict Bar

Poached Egg
served over an English Muffin,
topped with Hollandaise Sauce
and guest's choice of toppings:
Creamed Spinach,
Canadian Bacon, Crab,
Asparagus, Tarragon and Parsley

Golden Potato Gratin

with Porcini Mushrooms
and Gruyere Cheese

Sausage Links

Coffee and Decaf

\$20.95 per person

Add Mimosas and Bloody Marys to your Brunch for \$5.50 each

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LUNCH MENUS

SAILOR'S SANDWICHES

Summer Fruit Salad

Off the Boston Shore Salad

Crisp Boston Lettuce topped with Diced Roma Tomatoes and Crumbled Applewood Smoked Bacon, tossed with Creamy Roquefort Dressing

Grilled Ahi Sandwich

Grilled Ahi Tuna, Asian Slaw on Wasabi Mayonnaise on Ciabatta

Power Club Sandwich

Smoked Turkey, Sharp Cheddar Cheese, Bacon, Horseradish, Mayonnaise, Lettuce and Tomato on Multi-grain Wheat Bread

Chilled Basil Corn Salad

Chef Tim's Peanut Butter Truffle Bars
Carrot Cake Cupcakes

\$14.95 per person

AQUA GRILL

Devilled Eggs

Fresh Vegetable Display

with choice of:

Herb Dip

or

Spinach Parmesan Dip

Shredded Barbecue Beef Brisket

with Kaiser Rolls

Seasonal Fresh Fruit Bowl

Baked Potato Salad

Gourmet Cookies

to include:

Chocolate Chip

and

Oatmeal Raisin

\$12.25 per person

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COCKTAIL RECEPTION MENUS

STARBOARD SLIDER PARTY

Antipasto Display

Vegetables, Salami, Olives,
Pepperoncini and Italian Cheeses
marinated in an Italian Vinaigrette

Grilled Atlantic Salmon Sliders
with a Caper Dill Cream Sauce

Mini Southwest Steak Sliders
with Monterey Jack Cheese
and a Cilantro-Lime Guacamole

Pulled Pork Barbecue Sliders

Chinese Chicken Lettuce Wraps
Grilled Chicken Marinated in Chinese Black Tea and
garnished with a Sriracha Teriyaki Sauce

Asiago Cheese Dip

Asiago Cheese, Sun-dried Tomatoes and Shiitake
Mushrooms served with Tortilla Triangles

Stuffed Redskin Potatoes

filled with Sour Cream, Bacon, Cheddar and Chives

Chocolate Dipped Strawberries

Dipped in Dark Chocolate
with White Chocolate Drizzles

\$16.95 per person

COCKTAILS WITH THE CAPTAIN

Display of Domestic and Imported Cheeses

to include: Spiced Nuts, Lavosh, Parmesan Cheese
Sticks and Fancy Crackers

Caprisse Salad Skewers

Tomato, Fresh Basil and
Mozzarella skewered and
marinated in Balsamic Vinaigrette

Jumbo Shrimp Shooters

displayed on the rim of a Shot Glass with Spicy
Cocktail Sauce and a Lemon Wedge garnish

Herb-crust Beef Tenderloin

Carved to Order and offered with
homemade Cocktail Buns, Horseradish Sauce and
Roasted Garlic Cream

Pesto, Olive and Red Pepper Goat Cheese Torta
served with Pita Triangles

Mushroom Vol Au Vent

Wild Mushrooms and Sherry Cream Sauce
encased in Puff Pastry

Elegant Petites

Apple Frangipane Tarts and Chocolate Ducat Tarts

\$23.95 per person

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DINNER MENUS

HARBORSIDE BUFFET

Spinach and Romaine Salad
with Candied Pecans, Julienne Red Onions and Julienne Granny Smith Apples, tossed with Honey Mandarin Dressing

Lemon Dill Salmon
with an Olive Bread Crumb Crust and Lemon Dill Sauce

Roast Pork Loin
Carved to Order
with Fennel, Mushrooms and Sun-dried Tomatoes

Garlic Rice Pilaf

Sweet White Corn
garnished with Fresh Herbs and Butter

Brown Sugar Green Beans
with Applewood Smoked Bacon

Warm Dinner Rolls
with Herbed Butter

Choice of Dessert
Please refer to our Dessert Selections

Coffee, Decaf and Iced Tea

\$22.95 per person

CAPTAIN'S SIT DOWN DINNER

FIRST COURSE:

Lobster and Shrimp Martini
Layers of Succulent Lobster and Shrimp between Fresh Spinach, Horseradish Cream and Spicy Cocktail Sauce, served in a Martini Glass

SALAD COURSE:

Grecian Mesclun Salad
Gourmet Greens with Grape Tomatoes, Kalamata Olives, Artichoke Hearts and Pita Croutons in a Cucumber-Feta Vinaigrette

ENTRÉE COURSE:

Crimson and Tide Chicken
with a Mustard and Tarragon Cream Sauce

6oz Filet Mignon
with a Crushed Garlic Sauce

Roasted Garlic Mashed Potatoes
with a Garden Vegetable Confetti

Fresh Asparagus Spears
with Toasted Almonds and Red Pepper Strips

Warm Sliced Ciabatta Bread
with Butter Rosettes

Choice of Dessert
Please refer to our Dessert Selections

Flavored Coffee, Decaf and Iced Tea

\$38.95 per person

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Late Night Cruise New Trends of 2010 The Perfect Ending to your Evening

Mini Hot Dogs - \$1.50 each – on Homemade Mini Buns with Ketchup, Mustard, Relish and Onions

Mini Hamburgers and Cheeseburgers - \$1.50 each – with Lettuce, Tomato, Pickle, Onion, Ketchup, Mustard and Mayonnaise

Gourmet Sliders - \$1.75 each

Cowboy Sliders – Steak Burger with Bacon, Cheddar, Onion, Jalapeño Peppers and Garlic

Greek Sliders – Greek Seasoned Steak Burger accented with Feta Cheese

Southwest Sliders – with Monterey Jack Cheese and a Cilantro Lime Guacamole

Mini Grilled Cheese Sandwiches - \$1.25 each

Asiago Cheese Dip - \$2.75 per person – Mixture of Asiago Cheese, Sun-dried Tomatoes and Shiitake Mushrooms served with Seeded Tortilla Triangles

Eight Layer Dip - \$1.85 per person – with Tri-colored Tortilla Chips

MBP's Signature Spicy Crab Dip - \$2.75 per person – with Pita Triangles

Spinach and Artichoke Dip - \$2.50 per person – Italian Cheeses, Roasted Peppers and Scallions mixed with Artichoke Hearts and Spinach and served with Fried Wonton Chips

Tortilla Chips with Dips - \$2.00 per person – with Guacamole, Queso and Salsa

Chicken and Vegetable Quesadillas - \$1.50 each

Mini Chocolate and Vanilla Milkshake Shots - \$1.25 each

Cheesecake Sundae Bar - \$2.75 per person – Offering Chocolate Fudge Sauce, Caramel Sauce, Crushed Oreos, Strawberries, Blueberries, Chopped Nuts and Graham Cracker Crumbs

Late Night Coffee Bar - \$1.75 per person – Offering a variety of Flavored Syrups, Whipped Cream and Chocolate Shavings

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Sample Menu Suggestions

DESSERT SELECTIONS

Chocolate Raspberry Torte

Two layers of moist Chocolate Cake filled with Raspberry jam, Fresh Raspberries, and a Raspberry Chocolate Ganache, then covered with Chocolate Glaze and Fresh Raspberries

Toffee Caramel Flan

Baked Custard with blended rich caramel

Latte Torte Cake

Two layers of moist Chocolate Cake and two layers of a light Vanilla cake, filled with Apricot Jam and Mocha Buttercream, then enrobed with a Kahlua Chocolate Glaze

Red Velvet Cake

Homemade Red Velvet Cake layers with Cream Cheese Icing and colorful Cake Crumbs on the sides

Raspberry Truffle Torte

Three layers of moist Chocolate Cake filled with Raspberry Ganache, then covered with a Chocolate Glaze and garnished with Raspberry Truffles

Apple Spice Cake

Two Apple Spice Sponge Cakes with a layer of homemade Cream Cheese Icing, dusted with Powdered Sugar

Chocolate Mousse Torte

Three layers of moist Chocolate Cake, filled and iced with Chocolate Mousse, and topped with Chocolate Shavings

Lemon Curd Charlotte

Served in mini-martini glass
Lemon Curd, Lemon Chiffon and Lady Fingers

Dutch Apple Pie

Our Flaky Pie Crust filled with Homemade Apple Pie Filing with hints of Lemon and Cinnamon and topped with Cinnamon Streusel

Cherry Pie

A double-crust Pie filled with Homemade Cherry filling

Mixed Berry Shortcake

Homemade Scones topped with sweet Fresh Fruit Compote and garnished with Cinnamon Whipped Cream (**Seasonal**)

Chocolate Trifle

Layers of Rich Chocolate Brownie Chunks with Mixed Berries, topped with Vanilla Crème Fraiche

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Sample Menu Suggestions

DESSERT SELECTIONS

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Lemon Torte

Light Vanilla Cake filled with homemade Lemon Curd with Lemon Butter Cream

Raspberry Trifle

Layers of smooth Custard, sweet Raspberry Jam and soft Cakes garnished with fresh Berries and Mint

Flourless Bete Noir

Dense, dark chocolate flourless cake with a hint of Kahlua

Carrot Cake

Dense Carrot Cake filled and iced with Buttercream Icing

New York Cheesecake

An Old-fashioned New York-style Cheesecake made with the finest ingredients, enhanced with a delicious Buttery Cracker Crust

Classic Cheesecake

In a variety of flavors, to include:

Cappuccino Hazelnut, Chocolate Swirl, Grand Marnier, Raspberry Swirl,
Banana Split and Chocolate Lover's Fantasy

Crème Brûlée

Break the topping of crunchy Caramelized Sugar to enjoy the silky Custard

Trio of Desserts

Chocolate Ganache, Fresh Fruit Tart and White Chocolate Mousse Cup (Served Luncheons or Dinners)

Chocolate Pot De Crème

This baked pudding amplifies the depth of the chocolate flavor infused with Kahlua coffee liqueur

Sacher Torte

A rich Hazelnut cake filled with Apricots covered with chocolate ganache

Chocolate Caramel Torte

Chocolate cake layered with caramel mousse and topped with caramel and chocolate shavings

Bar and Beverage Service

All Bar Packages include your choice of
Plastic Service (included)
or Bar Glassware at \$1.50 per person.

<u>SUPER PREMIUM BAR</u>	<u>PREMIUM BAR</u>	<u>CALL BAR</u>	<u>BEER AND WINE BAR</u>
<p style="text-align: center;">Super Premium Liquor, Mixers, Two Domestic and One Imported Bottled Beer, House Wines and Soft Drinks</p> <p>1 hr - \$ 9.50 per person 2 hrs - \$11.50 per person 3 hrs - \$15.00 per person 4 hrs - \$20.00 per person 5 hrs - \$22.00 per person</p> <p>Super Premium Liquor Bombay Sapphire Gin Grey Goose Vodka Chivas Regal Scotch Crown Royal Whiskey Tommy Bahama Rum Maker's Mark Bourbon Peach Schnapps Amaretto Disaronno Dry and Sweet Vermouth</p>	<p style="text-align: center;">Premium Liquor, Mixers, Two Domestic and One Imported Bottled Beer, House Wines and Soft Drinks</p> <p>1 hr - \$ 8.50 per person 2 hrs - \$10.50 per person 3 hrs - \$13.50 per person 4 hrs - \$18.00 per person 5 hrs - \$20.00 per person</p> <p>Premium Liquor Beefeaters Gin Absolut Vodka Dewar's Scotch Canadian Club Whiskey Bacardi Rum Jack Daniel's Whiskey Peach Schnapps Amaretto Dry and Sweet Vermouth</p>	<p style="text-align: center;">Call Liquor, Mixers, Two Domestic Bottled Beers, House Wines and Soft Drinks</p> <p>1 hr - \$ 7.50 per person 2 hrs - \$ 9.50 per person 3 hrs - \$12.00 per person 4 hrs - \$16.00 per person 5 hrs - \$18.00 per person</p> <p>Call Liquor Seagram's Gin Svedka Vodka Passport Scotch Canadian Mist Whiskey Ron Rico Rum Jim Beam Bourbon Peach Schnapps Amaretto Dry and Sweet Vermouth</p>	<p style="text-align: center;">Two Domestic Bottled Beers, One Imported Bottled Beer, House Wines and Soft Drinks</p> <p>1 hr - \$ 6.50 per person 2 hrs - \$ 8.50 per person 3 hrs - \$10.50 per person 4 hrs - \$14.00 per person 5 hrs - \$16.00 per person</p> <p>Domestic Beers Budweiser Bud Light Miller Lite Coors Light Imported/Specialty Beers Amstel Light Corona Heineken Stella Artois</p>

CONSUMPTION BAR: Full Open Bar featuring Call Liquors (\$65.00 per bottle), Premium Liquors (\$95.00 per bottle) or Super Premium Liquors (\$110.00 per bottle), charged by the tenth of a bottle, including Domestic and Imported Bottled Beer, House Wines, and Soft Drinks - **Charged by Consumption**

HOUSE WINE

Chardonnay - **\$18.75 per bottle**
Cabernet Sauvignon - **\$18.75 per bottle**
Merlot - **\$18.75 per bottle**
White Zinfandel - **\$18.75 per bottle**

SPECIALTY WINE

Please refer to our Wine List for additional selections

CHAMPAGNE

Kenwood Yulupa Brut Champagne - **\$19.00 per bottle**
House Champagne Toast - **\$3.25 per person**
Champagne Punch - **\$35.00 per gallon**

NON-ALCOHOLIC

Soft Drinks - **\$1.50 each**
Bottled Spring Water - **\$1.50 each**
Iced Tea and Coffee or Decaf - **\$1.50 per person**
Sparkling Fresh Fruit Punch - **\$1.50 per person**
(Punch, Coffee and Tea ordered in 25 person increments)
Sparkling Water (Perrier) - **\$2.25 each**
Children's Beverage Package - **\$3.95 per person**

CASH BAR

(per drink)

Call Brands - **\$5.00**
Call Rock Drinks - **\$5.50**
Premium Brands - **\$5.50**
Premium Rock Drinks - **\$6.00**
Super Premium Drinks - **\$6.00**
Super Premium Rock Drinks - **\$6.50**
Bottled Beer, Domestic - **\$3.00**
Bottled Beer, Imported - **\$4.00**
Bottled Beer, Specialty - **\$4.00**
Wine - **\$5.00**
Soft Drinks - **\$1.50**
Bottled Spring Water - **\$1.50**
(\$100.00 Setup fee per bar)

AFTER DINNER CORDIALS

(per drink)

Bailey's Irish Crème - **\$6.50**
Kahlúa - **\$6.50**
Courvoisier - **\$6.50**

Wine List

Whites

- \$20.00 **Beringer Napa Chardonnay** (California)
Bright tropical fruit with a delicate balance of oak and butter.
- \$22.00 **Hess Monterey Chardonnay** (California)
Vibrant tropical flavors, pineapple, citrus, clean and crisp.
- \$24.00 **Merryvale Starmount Chardonnay** (California)
Tropical overtones of papaya and mango supplemented by toasty almond flavors.
- \$29.00 **A to Z Chardonnay** (Oregon)
Classic Oregon steely (un-oaked) Chardonnay with aromas of lemon honey. Bright and intense with good complexity and balance between acidity and richness.
- \$20.00 **Brancott Sauvignon Blanc** (New Zealand)
Citrus limey aromas with a hint of ripe cantaloupe, lemon, lime and musky melon.
- \$25.00 **Coppola Sauvignon Blanc** (California)
Grassy opening followed by bold citrus flavors with a hint of vanilla.
- \$40.00 **Grgich Hills Fume Blanc - Organic** (California)
Classic flavors of grapefruit, lemongrass and a touch of minerality.
- \$20.00 **Avanti Pinot Grigio** (Delle Venezie, Italy)
Fresh fruit aromas of peach, a delicate nose and light touch in the mouth.
- \$21.00 **Acrobat by King Estate Pinot Gris** (Oregon)
Balanced aromas and flavors of apricot, melon, orange peel and white grapefruit.
- \$21.00 **Estancia Pinot Gris** (California)
Flavors of pear, apple, grapefruit, orange and hints of honey with white pepper.
- \$21.00 **Dr. Losen Riesling** (Germany)
Off dry white bursting with peach and citrus, very light, moderately sweet.
- \$26.00 **Seven Hills Riesling** (Columbia Valley, Washington)
Light and fragrant, with pretty pear, floral and lemon zest aromas and flavors.
- \$26.00 **Pine Ridge Chenin Blanc – Viognier** (California)
Notes of pear, lychee and melon, with lively citrus and bright tropical fruit flavors are offered up alongside a supple texture. The slightly off-dry finish is clean and crisp. A crowd pleasing wine.

Sparkling

\$19.00 **Kenwood Yulupa Brut** (California)

\$30.00 **Roederer Estate Brut** (California)

Reds

\$25.00 **Cloudline Pinot Noir** (Oregon)

Elegant mix of black cherry and plum fruit, layered with blackberry and cranberry.

\$34.00 **King Estate Pinot Noir** (Oregon)

Bright fruit aromas of raspberry, chocolate, blueberries and rose petals followed by flavors of black cherry, cinnamon, currant and spice.

\$22.00 **Kenwood Sonoma Merlot** (California)

Full-bodied, subtle and flavorful featuring plum, berry, vanilla and chocolate.

\$21.00 **Santa Ema Reserve Merlot** (Chile)

Unmistakable highlights of chocolate, vanilla and black fruit.

\$20.00 **Terra Andina Cabernet Sauvignon** (Chile)

Intense with a sweet first touch. Notes of black currant with plums mingled harmoniously with toasted coffee flavors. Structured with firm and rounded tanning with give a very long aftertaste.

\$28.00 **Hess Cabernet Sauvignon** (California)

Fruit Forward with a palette of blackberry, milk chocolate and polished tannins.

\$29.00 **Beringer Knights Valley Cabernet Sauvignon** (California)

Complex flavors of ripe blackberry, cocoa, cassis and anise with aromas of vanilla and spice.

\$24.00 **Peter Lehmann Shiraz** (Australia)

Aromas of cherry and black earth with flavors of blueberry, plum and chocolate.

\$21.00 **Jacob's Creek Reserve Shiraz** (Australia)

Medium-bodied with hints of cherry, blueberry and plum with a touch of spice.

\$20.00 **Cellar No. 8 Zinfandel** (California)

Aromas of strawberries and raspberries with hints of allspice and black pepper.

\$20.00 **Montes Classic Reserve Malbec** (Chile)

Full-bodied with hints of bright cherry, blackberry and a touch of cocoa.

\$23.00 **Banfi Chianti Classico** (Italy)

Bold flavors of black currant, black raspberry and earth which exemplify a true Sangiovese.

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Additional Charges and Services

Labor

Event Supervisor	\$21.00 per hour
Service Staff	\$18.00 per hour
Bartender	\$19.00 per hour

Linens

Poly Linen Square Table Cloths	\$6.50 each
Linen Napkins	\$0.50 each
Cloth and Skirt Non-Food/Beverage Tables	\$15.00 per table

Serviceware

Quality Plastic Service (Breakfast, Lunch)	Included with Meal Price
Quality Plastic Service (Cocktail Reception)	\$1.50 per person
Quality Plastic Service (Dinner)	\$1.75 per person
Informal Buffet China Service (Flatware Rolled in Linen Napkin)	\$2.50 per person
Formal China Service (Guest Tables pre-set with Silverware, Water Goblet, China)	\$3.25 per person
Bar Plasticware	Included with Bar Price
Bar Glassware	\$1.50 per person

Tables and Chairs

3ft Round Tables (seat 4)	\$6.50 each plus delivery
4ft Round Tables (seat 8)	\$6.75 each plus delivery
White Resin Chairs	\$3.00 each plus delivery