



HOLIDAY 2018 MENU

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Contact us:
310.376.8600

Visit us at:
www.mbmccatering.com

2018 HOLIDAY MENU

Cocktail Package

HORS D' OEUVRES

MENU OPTIONS

Mini Sirloin Sliders w. aged White Cheddar, Caramelized Onions + Garlic Aioli
Eggplant, Parmesan, Pistachio Pizzettas (GF) (V)
Bacon Bourbon BBQ Chicken Skewers
Sweet Potato Fries w. Honey Chipotle Aioli (V)
Brie, Cranberry + White Chocolate Pillows (V)
Sweet Potato Crisp Cake, Pork Belly, Dried Cherry Compote, Maple Syrup Drizzle
Pear, Brie + Arugula Flatbread (V)
Acorn Squash Soup Shooters w. Nutmeg Crème Fraiche, Toasted Pumpkin Seeds (GF) (V)
Meg's Stuffing Fritters w. Cranberry Relish

COLD

Chardonnay whipped Goat Cheese, Hazelnut Tartlets w. Date Compote
Ahi Tuna Poke Tacos drizzled w. Eel sauce over Haas Avocado Guacamole
Smoked Shrimp, Sweet White Corn Puree + Guacamole in Fried Wonton Tacos
Grilled Artichoke + Shrimp Skewers (GF)
Spicy Tuna w. Sweet Miso Sauce on Crispy Rice
Fire Roasted Curry Cauliflower, Fried Chickpeas w. Garlic Hummus on Toasted Pita
Holiday Kale Salad: Roasted Butternut Squash, Pomegranate Seeds, Toasted Cashews, Goat Cheese Crumbles w. Cinnamon Sherry Orange Vinaigrette (GF)
International Cheese Display: 6 Hand Selected Cheeses, Charcuterie Board, Organic Grapes, Whole Grain Crackers, House Roasted Nuts. ** Gluten Free Crackers upon request**
Oh Cheesy Tree! (pull apart cheesy bread) w. Marinara dipping sauce
Antipasto Wreath (Charcuterie, hard Italian cheeses, marinated Olives on a wreath of Rosemary)

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STARTERS

TUSCAN KALE WALDORF SALAD W. GREEN GRAPES, CELERY, BLUE CHEESE, CANDIED WALNUTS
+ BALSAMIC REDUCTION

WINTER WONDERLAND SALAD W. ROASTED BUTTERNUT SQUASH, CANDIED PECANS,
POMEGRANATE SEEDS OVER TUSCAN KALE. CINNAMON CRÈME FRAICHE DRESSING

ENTRÉE

CARVING STATION W. TURKEY + HAM, W. PINEAPPLE RUM GLAZE

MISSION FIG CABERNET SAUVIGNON BRAISED SHORT RIBS

POBLANO MALBEC SHORT RIBS

BEEF TENDERLOIN W. A HORSE RADISH BEURRE BLANC

ROASTED HERB DE PROVENCE CHICKEN BREAST, BONE IN W. PAN DRIPPING JUS

ROASTED DUCK W. ROASTED CHERRIES + WHISKEY CHIPOTLE SAUCE

HALIBUT W. BLOOD ORANGE BEURRE BLANC

SEABASS, CELERY ROOT + POMEGRANATE BEURRE ROGUE

WHOLE ROASTED ROSEMARY BUTTERNUT SQUASH, SAGE BROWN BUTTER, GORGONZOLA (V)

CAULIFLOWER STEAK W. ACORN SQUASH PUREE, HAZELNUT, THYME, CHIMICHURRI (V)

SIDES

ROASTED HEIRLOOM CARROTS W. MARCONA ALMOND CHIMICHURRI

ROOT VEGETABLE GRATIN W. SMOKED MOZZARELLA

ROASTED CELERY ROOT W. PARSNIPS + CRANBERRIES

HARICOT VERTS W. MAPLE PECAN BUTTER

TAHITIAN VANILLA BEAN INFUSED SWEET POTATO PURÉE

POBLANO MASHED POTATOES

BLUE CHEESE MASHED POTATOES

SMOKY MASHED POTATOES, SMOKED GOUDA CHEESE, CRISPY BACON, CRISPY ONIONS + GREEN ONIONS

MOROCCAN SPICE ROASTED SWEET POTATO FINGERLING POTATOES W. WHISKEY DATES

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SWEETS!

MILK CHOCOLATE HAZELNUT PANNA COTTA

MINI PUMPKIN CRUMBLE TART

HOLIDAY WHITE CHOCOLATE DIPPED RICE CRISPY BITES

VANILLA BEAN BREAD PUDDING W. CARAMEL CIDER APPLE SAUCE

APPLE CRISP TARTLET

EGGNOG BUDINO W. VANILLA BEAN WHIPPED CREAM

DECADENTLY DARK CHOCOLATE PECAN TARTLET

COFFEE + TEA SERVICE: REGULAR + DECAF BREWED COFFEE, TEA ASSORTMENT, CREAMERS, SWEETENERS. SERVED IN GORGEOUS COFFEE URNS

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Spotlight on Stations

HOLIDAY SLIDER STATION

GINGER STEAK AND BRIE SLIDERS w. BALSAMIC CRANBERRY SAUCE
HAND CUT FILET MIGNON SLIDERS w. GORGONZOLA SHALLOT SAUCE
CHICKEN PARMESAN SLIDERS w. MELTED MOZZARELLA + PROVOLONE
TURKEY SLIDERS w. CRANBERRY AIOLI + CRUNCHY GREEN BEAN SLAW
HAM + BRIE SLIDERS w. BROWN SUGAR, BUTTER, POPPY SEED GLAZE
SIRLOIN BURGERS w. SMOKED GOUDA, CRISPY PANCETTA,
CARAMELIZED ONIONS + HONEY CHIPOTLE AIOLI
VEGGIE SLIDER w. ROASTED BUTTERNUT SQUASH, GOAT CHEESE + WALNUT AIOLI (VEGETARIAN)
EGGPLANT PARMESAN SLIDER (VEGETARIAN)

SAVORY WAFFLE STATION

A CRISPY AND FLUFFY BUTTERMILK WAFFLE PREPARED TO PERFECTION! OUR GOURMET CLASSIC FAVORITES ARE ENVELOPED IN A SWEET AND SAVORY PACKAGE TO BE ENJOYED AS A MEAL.

CHOOSE 3 OPTIONS:

- HATCH GREEN CHILI & TURKEY SAUSAGE GRAVY WITH SCRAMBLED EGGS, WHITE CHEDDAR, SCALLIONS, CILANTRO AND CREAMY SLICED AVOCADO
- CHICKEN CORDON BLEU w. GREEN BEANS
- GRILLED SHRIMP w. BUTTERNUT SQUASH MOLE AND CRISPY SHALLOTS
- FRIED CHICKEN w. MEG'S FAMOUS CANDIED PECAN BACON, DRIZZLED WITH WARM BUTTERED MAPLE SYRUP
- ROASTED DUCK w. CHERRIES, TRUFFLE SHOESTRING FRIES AND WHISKEY CHIPOTLE SAUCE
- PINOT NOIR BRAISED SHORT RIB OVER HORSE RADISH YUKON GOLD MASHED POTATOES
- BBQ PULLED PORK w. GRILLED MUSHROOMS, PARMESAN CHEESE AND TOPPED w. SPICY ASIAN SLAW
- GRILLED SEASONAL VEGETABLES w. SLICED PORTOBELLO MUSHROOMS, TOPPED w. BURRATA CHEESE AND A HERBED SAUCE (VEGETARIAN)
- PUMPKIN RICOTTA ZUCCHINI LASAGNA w. FRESH BASIL AND A BUTTERNUT SQUASH DRIZZLE (VEGETARIAN)

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Spotlight on Stations

COOKIES + MILK STATION

GET YOUR HAND CAUGHT IN THE COOKIE JAR! CHOICE OF 3 KINDS OF FRESHLY BAKED COOKIES DISPLAYED IN GLASS COOKIE JARS. ICE COLD MILK WILL BE AVAILABLE IN A MILK DISPENSER FOR GUESTS TO FILL UP AN OLD FASHION MILK JAR AND ENJOY WITH A STRAW. YOU CAN EVEN CHOOSE CHRISTMAS COOKIES!

OH CANNOLI NIGHT!

OH CANNOLI NIGHT! A LIVE ACTION TOWER STATION W. TWO ATTENDANTS PIPING THE CANNOLIS, DIPPING THEM INTO TOPPINGS (SHAVED CHOCOLATE, PISTACHIO DUST, MINI REESE PIECES, MINI WHITE CHOCOLATE CHIPS, CRUMBLD BUTTERFINGER), AND POWDERED SUGAR. DRIZZLES OF CHOCOLATE GANACHE, SALTED CARAMEL AND WHITE CHOCOLATE LAVENDER.

DECADENT HOT CHOCOLATE STATION

THIS HOLIDAY SEASON GET COZY WITH A CUP OF RICH HOT CHOCOLATE. TOP IT OFF WITH A FEW EXTRAS! CHOOSE 3 TOPPINGS: SHAVED DARK CHOCOLATE, MINI MARSHMALLOWS, CRUSHED PEPPERMINT STICKS, MINT CHOCOLATE BITS, CINNAMON, ALL-SPICE, VANILLA WHIPPED CREAM, SALTED CARAMEL SYRUP, WHITE CHOCOLATE BITS, CANDY CANE STICKS, BOURBON WHIPPED CREAM, PEANUT BUTTER CHIPS, HEATH CANDY PIECES, DARK CHOCOLATE BITS, WAFER COOKIE STICKS.