



M·B·P  
MARY BETH POE

*Distinctive  
Catering*

# LET MBP CATER YOUR HOLIDAY EVENT

## We Cater Any Event

- Corporate Parties
- Brunch/Breakfast
  - Luncheons
  - Receptions
  - Dinners
- Private Parties & Much More....

**JUST IN TIME FOR THE HOLIDAYS!**



**FOR MORE INFORMATION ABOUT OUR SERVICES**

Call Us at: (317) 636-4444

Email: [mbp@mbpcatering.com](mailto:mbp@mbpcatering.com)

Visit our website: [www.mbpcatering.com](http://www.mbpcatering.com)

Location: 2502 East 52<sup>nd</sup> Street Indianapolis, IN 46205

## 2017 Holiday Hors D'oeuvres Buffets

### Menu I

#### **Signature Display of Domestic and Imported Cheeses**

to include Panko-crusted Goat Cheese Bites, Spiced Nuts, Parmesan Cheese Sticks, and Fancy Crackers

#### **Holiday Cocktail Sandwiches**

Turkey with Cranberry Cream Cheese  
Beef Tenderloin with Horseradish Cream

#### **Shrimp Bruschetta**

Sautéed Shrimp with Tarragon, Arugula, Tomatoes, and Mascarpone Cheese

#### **Bleu Cheese Crostini**

with Fresh Pears

#### **Chicken Skewers**

with Plum Barbecue Sauce

#### **Spinach & Goat Cheese Tartlets**

Phyllo Cups filled with Spinach and Goat Cheese

#### **Grilled Vegetable Relishes**

Seasoned, grilled Zucchini, Squash, Peppers, Onions, and Portobello Mushrooms with Roasted Garlic Mayo

### Dessert

#### **Mini Cranberry Trifle**

Sweet Pound Cake layered with Cheesecake Filling and Cranberry Compote in a Shooter Glass

#### **Mini Pumpkin Bites**

topped with Cinnamon Whipped Cream

**Rich Dark Chocolate Truffle Cookie Bites**

### Menu II

#### **Bacon Wrapped Dates**

#### **Prime Rib Slider Bar**

Shaved Prime Rib marinated in Au Jus and presented with Sea-salted Caraway Cocktail Buns, Fresh Ground Horseradish, and Horseradish Cream

**Goat Cheese, Caramelized Onion and Fig Bruschetta**  
with Spanish Onions, Rosemary, and Sea Salt

#### **Baked Maple Bacon Brie**

Puff Pastry filled with Brie, topped with chopped Pecans and drizzled with a Maple Bacon Sauce

#### **Seared Sesame Tuna**

over Julienne Cucumbers and Granny Smith Apples with Sweet Soy and Chili Dressing, presented on a Demi Plate

#### **Smoked Chicken Bruschetta**

in a Creamy Garlic and Caper Sauce with Shredded Parmesan, topped with Red Pepper Confetti

#### **Eggplant Ricotta Bites**

Sliced, sautéed Eggplant topped with Ricotta, Diced Tomatoes, and Basil

#### **Hummus Display**

Roasted Red Pepper Hummus and Garlic Hummus with Fresh Vegetable Crudité and Toasted Panini Points

### Dessert

#### **Candy Cane Trifle**

Chocolate Brownie Chunks, Chocolate Pudding, and Candy Cane Crumbles in a Shooter Glass

#### **Caramel Apple Trifle**

Spice Cake layered with Vanilla Mousse and Caramel Apples with a Caramel Sea Salt Drizzle in a Shooter Glass

## Menu III – Presented in Stations

### Station I

#### **Rosemary Beef Tenderloin**

Carved to Order

with a Dijon Brandy Sauce, Peppercorn Horseradish, and Cocktail Buns

### Station II

#### **Holiday Mash-tini Bar**

Creamy Mashed Potatoes and Sweet Potatoes with Marshmallows,  
Brown Sugar, Chopped Scallions, Sautéed Mushrooms,  
Shredded Cheddar Cheese, Grated Parmesan, Crispy Bacon Bits,  
Pan Gravy, Sour Cream, and Whipped Chive Butter,  
presented with Martini Glasses

### Station III

#### **Shrimp Puff**

Biscuit filled with a mixture of

Monterey Jack Cheese, Mayonnaise, Scallions, and Shrimp

#### **Cheese and Charcuterie Display**

A display of Fine Imported and Domestic Cheeses to include  
Gourmet Salami, Prosciutto Ham, Pate, Kalamata Olives and Spiced Nuts  
served with Assorted Crackers to include Cheddar Crisps,  
Walnut Crackers, Bleu Cheese Crackers and Adobo Crackers

#### **Cranberry Citrus Salad with Goat Cheese & Pecans**

Mixed Greens with Mandarin Oranges, Fresh Cranberries, Goat Cheese, and Brown  
Sugar Pecans with a Citrus Balsamic Vinaigrette, served in a Demi Cup

#### **Butternut Squash Soup Sip or Tomato Gorgonzola Soup Sip**

served in a Demi Cup

### Station IV

#### **S'mores Shot Glass Dessert**

Layers of Graham Cracker Crumbs, Marshmallow Crème, and Chocolate Pudding topped  
with Mini Marshmallows and Chocolate Candy

#### **Orange-scented Chocolate Mascarpone Mousse**

with Chocolate Cookie Crumbs, garnished with an Orange  
Peel and presented in a Shooter Glass