



MARITIME

CONFERENCE CENTER



Food by FLIK

breakfast

Full Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Soda, Bottled Water and Herbal Tea

8

Healthy Start

Freshly Baked Low-Fat Mini Muffins, Tea Bread, Low-Fat Yogurt, Granola, Raisins, Sliced Seasonal Fruit, Freshly Squeezed Orange Juice, Coffee and Tea Service

10

BYO Greek Yogurt Bar

Low Fat Greek Yogurt, Granola Seasonal Fruit, Honey, Mini Croissants Freshly Squeezed Orange Juice, Tea Service and Bottled Water, Full Coffee Service,

12.50

Maritime Breakfast Buffet

French Toast, Pure Maple Syrup, Scrambled Eggs, Applewood Bacon, Sausage Links, Breakfast Potatoes, Seasonal Hand Fruit, Assorted Breakfast Pastries, Whipped Butter, Preserves, Freshly Squeezed OJ, Coffee and Tea Service

(Egg Whites Available Upon Request at an Additional Cost)

Served in Dining Room - 12

Private Buffet in Private Room (minimum 25 people) - 20

The Pacific

Smoked Salmon, Hard Boiled Eggs, Fresh Baked Bagels. Garlic Chive, Strawberry, and Cinnamon Raisin Cream Cheeses, Sliced Fresh Fruit, Strawberry Pineapple Smoothie, Freshly Squeezed Orange Juice, Coffee and Tea Service

18

All above prices are per person



lunch – deli platter

Salad: Choose (1)

Traditional Caesar Salad, Artisan Croutons, Parmesan
Garden Salad, Vine Ripened Tomato, Cucumbers, Carrots, Red Onion
Macaroni Salad
Potato Salad

Add soup of the day: 3 per person

Deli Selections: Choose (3)

Oven Roasted Turkey, Roast Beef, Black Forest Ham, Beef Pastrami,
Corned Beef, Capicola, Salami, Tuna, Chicken, or Egg Salad

Served with Provolone, Cheddar, Swiss & Pepper Jack Cheeses

Artisan Rolls/Breads

House Made Kettle Chips

Vine Ripened Tomatoes, Red Onions, Green Leaf Lettuce, Pickles

Freshly Baked Cookies, Full Cold Beverage Service

22 (minimum 15 people)



box - lunches

Sandwiches

Italian Provision, Herb Focaccia
Buffalo Chicken, Blue Cheese, Sourdough
Chipotle BBQ Roast Beef, Blue Cheese
Oven Roasted Turkey, Swiss, Multigrain
Ham, Cheddar, Whole Wheat
Grilled Chicken, Provolone, Ciabatta
Roast Beef, Provolone, Sub Roll
Corned Beef, Swiss, Spicy Mustard
Prosciutto, Arugula, Asiago Cheese
Focaccia

Wraps

Hummus Grilled Eggplant **VEGETARIAN**
Grilled Vegetable Wrap **VEGETARIAN**

Chicken BLT, Apple wood Smoked Bacon
Tuna Salad Wrap
B.L.A.S.T (Bacon, Lettuce, Avocado,
Shrimp, Tomato)

Grilled Vegetable Muffuletta **VEGETARIAN**
Roasted Eggplant Hummus, Flatbread
VEGETARIAN

Box Lunches to Include Freshly Baked Cookies, Bag of Chips, Hand Fruit,
Hershey Candy Bar, Regular Soda, Bottled Water

20 per person

Add a composed salad – 2 per person



specialty buffets

Regional American BBQ

Texas BBQ Beef Brisket, Carolina Pulled Pork, Potato Salad, Cole Slaw, Maple Molasses Baked Beans, Tossed Salad, Ranch and Vinaigrette Dressings, Corn Bread with Honey Butter

Seasonal Pies, Freshly Baked Cookies, Brownies, Full Cold Beverage Service

35

Southern Comfort

Country Fried Chicken, Smothered Pork Chops or Blackened Catfish, Mashed Yukon Potatoes, Cornbread with Honey Butter

Pecan Pie, Freshly Baked Cookies, Full Cold Beverage Service

35

Classic Italian

Chicken Parmesan, Traditional Beef Lasagna, Penne Pasta, Classic Caesar Salad, Tomato, Basil, Fresh Mozzarella Salad, Garlic Bread

Mini Cannoli's, Italian Rum or Tiramisu Cake, Brownies, Full Cold Beverage Service

38

Authentic Mexican Taqueria

Chicken Tinga, Pork Carnitas, Soft Flour Tortillas, Mexican Cilantro Rice, Black Bean Sofrito

Tortilla Chips, House-made Guacamole, Fire Roasted Tomato Salsa, Mexican Crema, Cilantro, Limes

Tres Leche Cake, Freshly Baked Cookies, Brownies, Full Cold Beverage Service

32

Maryland Classic (minimum 25 people)

Homemade Maryland Crab Cakes, Old Bay Spiced Grilled Shrimp Skewers, Maryland Blue Crab Salad, Traditional Potato Salad, Coleslaw Vinaigrette, Buttermilk Biscuits, Seasonal Vegetable Medley

Freshly Baked Cookies, Brownies, Full Cold Beverage Service

48

All Buffets Are Served With Chef's Choice of a Seasonal Vegetable

25 Guest Minimum



build your own buffet

Salad: Choose (1)

Traditional Caesar Salad, Artisan Croutons, Parmesan
Garden Salad, Vine Ripened Tomato, Cucumbers, Carrots, Red Onion
Tomato, Mozzarella, Basil Salad
Mediterranean Couscous, Lemon Vinaigrette
Farro, Arugula, Balsamic Vinaigrette

Entrée Selections

Grilled Chicken Cacciatore
Oven Roasted Turkey, Pan Gravy, Cranberry Sauce
Fried Chicken
Grilled Teriyaki Chicken

Baked Meatloaf, Red Wine Thyme Demi
Honey Rosemary Flank Steak
Beef Stroganoff
Beef & Broccoli

Grilled Salmon, Pineapple Relish
Baked Cod, Garlic Chive Parmesan Cream
Sweet & Sour Shrimp

Seared Pork Tenderloin, Bourbon Honey Mustard Glaze
Grilled Pork Chops, Rosemary, Balsamic
Baked Ham, Cherry Glaze

Cheese Ravioli, Marinara Sauce **VEGETARIAN**
Eggplant Parmesan **VEGETARIAN**
Stir-Fried Tempeh, Vegetables **VEGETARIAN**
Tofu Marsala **VEGETARIAN**

All buffets served with Chefs' Choice of Starch, Vegetables, and Desserts. Full Cold Beverage Service included

Choose (2) Entrees – 35

Choose (3) Entrees – 38

Choose (4) Entrees – 45

Add Maryland Crab Cakes as entrée – additional 8 per person

reception package

Receptions are based on a two hour event, minimum 25 people

Cheese

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

FLAT BREAD (choose 2)

Ricotta Cheese, Sweet Sausage, Spinach, Roasted Peppers
Artichoke, Goat Cheese, Sweet Garlic, Black Peppers
Margherita Flatbread
Vegetable Supreme
BBQ Chicken, Cheddar Cheese, Guacamole
Pepperoni, Sausage

HOT HORS D'OEUVRES (choose 2)

Roasted Bacon Wrapped Scallops
Mini Maryland Crab Cakes, Old Bay Remoulade
Maryland Crab Dip, Baguettes, Crackers
Vegetable Potato Samosa
Vegetable Pot Stickers, Honey Soy Glaze or Thai Chili
Spanakopita, Tzatziki Sauce
Chicken Wings (choice of BBQ, Buffalo, Old Bay, Teriyaki, Honey Garlic, Jerk)

COLD HORS D'OEUVRES (choose 2)

Southwestern Chicken Tart, Cilantro, Tomato
Smoked Salmon, Caper Mayo, Naan
Roast Beef Crostini, Sautéed Onions, Balsamic Glaze
Roasted Red Pepper Hummus, Pita Chips, Bagel Crisp
Grilled Marinated Vegetables Tomato Olive Bruschetta, Toasted Ciabatta

25 per person

Add (1) Additional

Hors D'oeuvre – 5 per person



reception displays

Displays

Receptions are based on a 2 hour event

Cheese

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

10

Vegetable Crudité

Fresh Seasonal Vegetables, Ranch & Bleu Cheese

7

Cold Seafood Bar

Shrimp, Oysters on the Half Shell, Crab Claws, Lemon, Tabasco, Horseradish, Cocktail and Classic Mignonette Sauce

35

Antipasto

Imported Prosciutto, Cappicola, Hard Salami, Imported Italian Cheeses, Calamata Olives, Grilled Flatbread, Crostini, Focaccia Crisps

15

Wing Display

Buffalo, Old Bay, Garlic Parmesan, BBQ or Old Bay Celery Sticks, Carrot Sticks, Blue Cheese, Ranch Dipping Sauce

18

Carving Boards

Braided Sea Salt Salmon, Classic Bordelaise Sauce 15

Prime Rib, Horseradish Crème Sauce 18

Fennel Cracked Pepper Pork Loin 10

NY Sirloin Strip Loin 16

Apple Brined Roast Breast Of Turkey 12

Bourbon Glazed Flank Steak 14

All Carving Stations to Include Mini Rolls, Mustards, Aioli and Spreads

Quesadilla Station

Santé Fe Chicken, Chimuri Steak, Tequila Lime Shrimp made to order, with your choice of Peppers, Onions, Salsa, Lettuce, Pico de Gallo, Guacamole, Sour Cream, Jalapenos

24

Stir Fry Station

Chicken, Shrimp, or Beef served with Fried Rice Noodles, to include your choice of Egg, Tofu, Red Chili Peppers, Peanuts, Garlic Chives, Turnips or Radish

24

Pasta Station

Ravioli, Penne Pasta, Fettucine, Grilled Chicken, Steamed Shrimp, Parmesan Meatballs, Olive Oil, Fresh Basil, Grated Romano Cheese, Broccoli Florets, Vine Ripened Tomatoes, Roasted Garlic

24



Reception - Hors d'oeuvres

HORS D'OEUVRES

Priced per 50 pieces

Cold Vegetable

Spinach Artichoke Dip **150**

Vegetable Kabob **175**

Tomato Olive Bruschetta, Toasted Ciabatta **125**

Chick Pea Hummus, Crackers, Artisan Baguettes **125**

Hot Vegetable

Vegetable Spring Rolls, Honey Soy Sauce **100**

Vegetable Potato Samosa **150**

Spanakopita, Tzatziki Sauce **150**

Sea

Mini Lobster Roll **350**

Smoked Salmon, Caper Mayo, Naan **150**

Spicy Chilled Shrimp, Cocktail Sauce **200**

Sea

Maryland Crab Dip, Baguettes, Crackers **225**

Bacon Wrapped Scallops **225**

Mini Maryland Crab Cakes, Old Bay Remoulade **225**

Land

Roast Beef Crostini, Caramelized Onion, Herb Olive Oil **200**

Southwestern Chicken Tart, Cilantro, Tomato **200**

Traditional Meatballs, Marinara Sauce **200**

Buffalo Chicken Dip **200**

Chicken Wings (choose between BBQ, Buffalo, Jerk, Honey
Garlic, Old Bay) **175**

breaks – after hours

Minimum 10 people



Bruschetta Break

Assorted Crisps and Flatbreads; Tomato Basil, Kalamata Olive and Cranberry Pear Toppings, Mint Iced Tea **10**

Hummus Break

Traditional Chick Pea Hummus, Roasted Pepper Hummus, Assorted Crisps and Pita Crisps, Mint Iced Tea **10**

Air Popped Popcorn Break

Sweet Caramel Spiced Popcorn, White Cheddar, Cinnamon Toast, Seasonal Aqua Fresca **7**

Cookie Break

Chocolate Chip, Sugar and Oatmeal Raisin Cookies, Iced Coffee **8**

“Movie Night” Break

Air Popped popcorn, 1 Chef's Choice Bulk Candy Selection, Chocolate Candy Bar, Canned Soda, Bottled Water **10**

Tortilla Chip Bar

Regular and Baked Corn Tortillas, Traditional and Black Bean Salsa, Sour Cream, Jalapeno Cheese Sauce and Chilled Limeade **7**

Grilled and Raw Vegetables

Grilled Eggplant, Zucchini, Summer Squash Asparagus, Raw Carrots, Red Peppers, Radishes, Red Pepper Hummus, Baked Whole Wheat Pita Chips, Carrot Juice **10**

plated

**All Plated Dinners Are Served With Chef's Choice of Starch & Vegetables
Select one Soup or Salad**

Greens

Organic Local Greens, Heirloom Tomatoes, Aged Balsamic Vinegar
Caesar, Reggiano Parmigiana, Brioche Croutons
Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Basil
Roasted Root Vegetable Salad, Endive, Balsamic Reduction

Soup

Maryland Crab
New England Clam Chowder
Broccoli, Cheddar
Chicken Noodle

Poultry

Airline Chicken Breast, Mushroom Garlic Sherry Sauce **36**
Chicken Francese **34**
Rosemary Balsamic Glazed Chicken **34**

Maritime Mixed Grill

Marinated Airline Chicken Breast, Grilled Shrimp Skewer, Petite Filet **48**

Meat

Seared Filet Mignon, Bordelaise Sauce **43**
Balsamic Brown Sugar Glazed Beef Short Rib **38**
Crusted Rack of Lamb, Rosemary Dijon Mustard **38**
Grilled New York Strip, Herb Butter **40**

Seafood

Lobster Ravioli, Sautéed Spinach, White Wine Cream **36**
Grilled Salmon, Red Pepper Coulis **36**
Shrimp Scampi **35**
Baked Cod, Crab Imperial Sauce **36**

Vegetarian

Chili Glazed Tofu **28**
Eggplant Parmesan Lasagna Stack, Pomodoro Sauce **28**
Thai Coconut Curry Vegetable Potato Stew, Jasmine Rice **28**

Dessert

Individual Tiramisu Cake
Carrot Cake
Plate of Assorted French Pastries
Strawberry Short Cake
Chocolate Lava Cake, Strawberry Grand Marnier Compote
Mini Apple Pie Tarts, Vanilla Ice Cream, Caramel Sauce

dessert

Individual Desserts – priced per dozen

Mini Cannoli **25**

Chocolate Éclair **28**

Napoleon **28**

Assorted Mini French Pastries **20**

Mini Tarts (Chocolate, Apple, Lemon Meringue, or Pecan) **22**

Macaroons, Coconut or Chocolate Dipped **15**

Cupcakes (Vanilla, Chocolate, Carrot, or Red Velvet) **20**

Assorted Cake Pops (Chocolate, Lemon, Red Velvet, Vanilla) sold per 40
105

Gourmet Cakes

Ultimate Carrot **45**

Ultimate Smith Island **45**

Carmel Brownie Cheesecake **45**

Chocolate Revenge **35**

Chocolate Mousse **35**

New York Style Cheesecake **35**

Red Velvet **35**

Salted Caramel **35**

Strawberry Shortcake **35**

Tiramisu **35**

Celebration - Sheet Cakes

Quarter Sheet, serves (25) **40**

Half Sheet, serves (50) **80**

Full Sheet, serves (100) **160**

Vanilla, Chocolate, Yellow, Marble, Half & Half, Coconut, Chocolate Temptation, Chocolate Truffle, Carrot, Black Forest or Red Velvet

Add a picture **10**

There is no upcharge for simple designs (flowers, balloons) or writing.

Event Guidelines

Menu Selections

Up to three entrées may be selected for plated meals. These selections have to be made in advance. If more than one entrée is selected, meal indicators are required to identify the entree of choice for each individual. When selecting more than one option, the highest price prevails.

Food and Liquor Regulations

1. All food and beverage must be prepared by MCC and consumed on the premises with the exception of decorated cakes for special events (Fee applies).
2. MD laws prohibit liquor to be brought on premises for any event. State law prohibits the MCC from serving alcohol to minors even though the space is for a private party. We are under the same guidelines as other establishments serving alcohol, and anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises.
3. State Health Department regulations and policies prohibit any food product left over to be taken off the premises.
4. Carving stations are not complete buffets. They are designed to complement and complete your hors d'oeuvres buffet.
5. Vegetarian meals available upon request
6. Children's regular buffet dinner pricing:
 - Ages 5 and under free
 - Ages 6-12 \$20++
 - Ages 13 and up regular dinner price \$28++

Event Guidelines cont.

GUARANTEES

1. Preliminary guarantee of anticipated guests due one week prior.
2. Policy requires that the catering office be notified of the guaranteed number of guests no later than three (3) business days prior to the function with signed Banquet Event Orders (BEO).
3. If the guarantee is not received, billing and catering will be based upon the contracted estimate of attendees.
4. Billing is based upon the guarantee or the actual number of attendees, whichever is greater.
5. All prices are subject to 22% taxable service charge

CANCELLATION POLICY

1. A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract and / or Banquet Event Order