



# Catering Menu



MJE Catering

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# Breakfast

## Breakfast Platter *\$11.50 per guest*

Scrambled eggs, breakfast potatoes, and choice of a meat

- pork bacon or sausage
- turkey bacon or sausage
- smoked beef or turkey sausage *+\$1.75 per person*
- chicken sausage *+\$1.75 per person*
- add waffles for *\$2.25 per person*
- add French toast for *\$3.75 per person*

## Mini Bagel Crab Cake Breakfast Sliders *\$12.00 per guest*

## Mini Bagel Beef Tenderloin Slider *\$10.00 per guest*

## Chicken & Waffles *\$8.50 per guest*

- with party wings or chicken tenders

## Shrimp & Grits (Breakfast Portion) *\$9.00 per guest*

## Chicken Breakfast Biscuit *\$6.50 per guest*

Breakfast biscuit with southern fried chicken breast, garlic aioli and thick cut dill pickles

## Steak & Egg Breakfast Biscuit *\$7.75 per guest*

## Lobster Tail Lollis *\$10.00 per guest*

- fried
- garlic butter grilled





# Breakfast (a la carte)

Scrambled Eggs \$2.75 per guest

Cheese Scrambled Eggs \$3.00 per guest

MJ's Scrambled Eggs \$3.75 per guest

With cheese and green onions

Hard Boiled Eggs \$8 per dozen

Grade A Large Boiled Eggs

Belgian Waffles \$3.75 per guest

served with butter, powdered sugar, and maple syrup

Pancake Stack \$3.50 per guest

served with butter, powdered sugar, and maple syrup

Best French Toast Ever! \$3.75 per guest

served with butter, powdered sugar, and maple syrup



Breakfast Potatoes \$3.50 per guest

Pork or Turkey Bacon \$3.75 per guest

Pork or Turkey Sausage \$3.75 per guest

Beef or Turkey Smoked Sausage \$5.50 per guest

Chicken Sausage \$5.50 per guest

Maple Sausage and Egg

Breakfast Cupcakes \$3.00 per guest

Bacon Cheese and Chive

Breakfast Cupcakes \$3.00 per guest



### Sliced Fruit Tray \$40

*Serves 20 - 25 guests*

Sliced assorted seasonal fruits

### Fruit Kabobs \$45 per dozen

Strawberries, pineapples, green grapes

\*may include other seasonal fruits\*

### Whole Fruit Basket \$25

*Serves 10 - 15 guests*

Apples, oranges, bananas

\*may include other seasonal fruits\*

### Yogurt Parfait \$4.50 per person

Greek yogurt, granola, and choice of blended berry compote or strawberries

### Fresh Baked Cinnamon Rolls \$40 per dozen

Served with icing

### Continental Breakfast \$8.25 per guest

Assortment of bagels, muffins, croissants, donuts and breakfast pastries with cream cheese, butter and jelly



Looking for brunch? Mix some of our breakfast favorites with other menu items to create the perfect brunch experience.

Breakfast beverage options on page 15





# Hors D'oeuvres

## Starting as \$4.75

### Fried Party Wing Tray

Includes BBQ, Sweet Chili and Buffalo Sauce

### Sweet Onion BBQ Cocktail Meatballs

### Italian Cocktail Meatballs

### Traditional Deviled Eggs

- with Shrimp +\$.50

- with candied bacon +\$.25

### Veggie Spring Rolls

### Shrimp Spring Rolls +\$.25

### Bang Bang Shrimp +\$1.25

### Chilled Shrimp

With MJE Spicy Cocktail Sauce +\$.50

### Mini Hamburger Sliders

Includes buns, ketchup, mustard, and dill pickle chips  
with cheese +\$.25pp

### Chipotle Black Bean Burger Sliders +\$.75

### Pulled Pork & Coleslaw Sliders

### Coconut Shrimp

With pineapple chili dipping sauce +\$.50

### Chicken Kabobs

with Honey Ginger finishing sauce +\$1.00

### Parmesan Asparagus

### Caprese Skewers

### Short Rib, Brie, and Caramelized Onion

### Puff Pastry Tart +\$2.00

### Spanakopita

### Teriyaki Beef Kabobs +\$2.25







BBQ Shrimp with French Bread +\$1.75

Mac & Cheese Eggrolls

Steak & Cheese Egg Rolls +\$0.50

Antipasti Bites

Fire Roasted Salsa, Guacamole, Queso and Tortilla Chips

Vegetable Crudités

Roasted Vegetable Tray with Garlic Baba  
Ghanouj and Pita +\$1.00

Fruit & Cheese Tray with Gourmet Crackers

Spinach & Artichoke Dip with Tortilla Chips

Chicken Satay with Thai Peanut Sauce &  
Cucumber Relish +\$1.00

Grilled Lamb Lollipops +\$2.25

- with Corn & Sweet Chili
- with Soy Garlic
- Mesquite

MJE Mini Crab Bombs with House Hot Sauce  
Pipette +\$3.75

Kalesadilla (Kale Quesadilla) +\$1.25

Buffalo Chicken Dip with Tortilla Chips +\$0.50

Mini Butter Lobster Rolls +\$6.25

Caramelized Onion & Goat Cheese Tart +\$0.75

BBQ Chicken Flatbread +\$1.25

Green Vegetable Flatbread +\$1.00

Surf & Turf Bites +\$5.25

Taco Shooters

Lobster Tail Lolli's +\$5.25

FMD Crab Dip +\$3.25

Potstickers (Steamed or Fried) with  
Gyoza Dipping Sauce +\$0.25

- veggie
- chicken
- pork

Charcuterie Cups or Tray +\$1.25







## Soups

Cuban Black Bean Soup \$4.00

Chilled Gazpacho \$4.25

Chicken Noodle \$4.50

Italian Wedding \$5

Beef or Turkey Chili \$5

Broccoli Cheddar \$4.50

## Salads

Mixed Greens Salad \$3.75

Crisp Cobb Chicken Salad \$6.75

Caesar Salad \$3.75

Southwestern Salad \$6.75

Strawberry Almond Mixed Greens Salad \$5.75

Off the Wedge Salad \$5.75

Caprese Salad with Balsamic Glaze \$5.75

Cucumber, Tomato, and Red Onion Salad \$5

Veggie Pasta Salad \$4.50

Southern Style Potato Salad \$4.25

Seafood Macaroni Salad \$6

Tuna Macaroni Salad \$4.25

Asian Peanut Noodle Salad \$5.25

Cranberry Almond Coleslaw \$4.25



# Air Entrees

## Poultry



Fried Chicken \$8.50

Jamaican Curried Curry \$8.50

Marry Me Chicken Breasts \$9.75

Garlic & Herb Roasted Chicken Pieces \$9.50

Balsamic & Rosemary Chicken Breasts \$9.50

Jerk Chicken Pieces \$8.50

BBQ Baked Chicken \$8.50

Garlic Herb Stuffed Chicken \$8.50

Peruvian Roasted Chicken \$8.50

Chicken Fajitas \$9.50

Chicken Florentine \$9.75

Chicken Piccata \$8.50

Braised Turkey Wings \$10.50

Honey Roasted Sliced Turkey Breast \$8.50

Brown Sugar and Honey Turkey Chops \$8.50



# Land Entrees

Beef / Pork / Game

BBQ Meatloaf \$9.50

Mississippi Pot Roast \$11.00

Braised Beef Short Ribs \$13

Asian Beef Short Ribs \$13

Teriyaki Beef Kabobs \$14

Beef Fajitas \$14

Bistec Encebollado \$14

Filet Medallions \$14

Perfect Filet \$18

Beef Tenderloin \$18

Lamb Lollipops \$18

Brown Sugar and Honey Pork Loin \$14

BBQ Pork Ribs \$12





# Sea Entrees

## Fish & Shellfish

Shrimp & Grits \$13.50

Fried Whiting \$10.50

Pan Seared Rockfish with Lemon  
Caper Sauce \$14.50

Salmon Imperial \$17

Stuffed Shrimp \$16.5

Seared Barramundi \$13

Seared Salmon \$13

-blackened

-with lemon butter

-with Teriyaki +\$1.50

-with Beurre Blanc +\$1.50

Mojito Shrimp \$13

Shrimp Fajitas \$13

Garlic Lemon Shrimp Kabobs \$13

Seared Sea Scallops with Brown  
Butter Sauce \$17.50

Snapper or Branzino Filets \$15.50

MD Jumbo Lump Crab Cake (market)  
Served with house remoulade sauce

Grilled or Steamed Lobster Tails (market)





# Mill Entrees

## Pastas

\*\*\*Gluten Free pastas are available by request\*\*\*

### Spaghetti Bolognese \$9.50

- with turkey or beef

### Lasagne \$9.50

- with turkey or beef

### Penne Alfredo \$7.00

- with vegetables +\$1.50

- with chicken +\$2.00

- with shrimp +\$2.50

### Pesto Penne \$7.00

- with chicken +\$2.00

- with shrimp +\$2.50

### Chicken Parmesan \$11.25

### Marry Me Chicken Pasta \$11.25

with Penne

### Jerk Rasta Pasta \$11.00

- with chicken +\$2.00

- with shrimp +\$2.50

### Seafood Scampi Pasta \$6.00

### Baked Ziti \$9.50

- with turkey or beef

### Seafood Mac & Cheese \$12.00





## Pasta Bar \$18

Choose 3 pasta options:

penne  
spaghetti  
mafaldine  
linguine  
bow-tie

\*\*\*gluten free pastas available  
by request\*\*\*

Choose 3 proteins:

beef meatballs  
grilled chicken  
fried chicken breast with  
mozzarella cheese  
shrimp +\$1.50  
seared salmon chunks +\$2.50

Choose 3 sauce options:

marinara  
garlic parmesan alfredo  
scampi  
pesto alfredo  
plant based bolognese

Includes the veggies, toppings and breads below:

asparagus  
broccoli  
spinach  
roasted garlic  
parmesan

mozzarella  
parsley  
dinner rolls  
garlic toast





# Garden Entrees

Vegetarian and Vegan

## Vegetarian

Vegetarian Pasta Primavera \$8.50

Eggplant Parmesan \$8.50

Vegetarian Lasagna \$10.50

Mushroom Ravioli \$9.50

## Vegan

Vegan Pasta Primavera \$8.50

Vegetable Lo Mein \$9.25

Butternut Squash Curry \$11  
- served with basmati rice

Jamaican Curried Vegetables \$12  
- served with rice and peas

Beyond Bolognese \$9.50

Grilled Vegetable Terrine \$9

Cauliflower Piccata \$9.50





# Accompaniments \$3.75

## Sides

Rice Pilaf

Yellow Rice

Jasmine Rice

Caribbean Rice & Peas +\$0.25

5-Cheese Baked Mac & Cheese

Herb Roasted New Potatoes

Mashed Potatoes (homestyle or garlic)

Smashed Candied Yams

Sweet Potato Mash

Cauliflower Mash

Steamed Broccoli

Sautéed Broccolini +\$0.50

Sautéed Garlic & Onion Green Beans

Southern Style Green Beans

Vegetable Melange

Braised Kale Greens

Sautéed Spinach +\$0.25

Asparagus Spears +\$0.25

Honey Garlic Roasted Brussels Sprouts +\$0.50





# Dessert

## Mini Dessert Shooters \$4.00

- Banana Pudding
- Strawberry Shortcake
- Cookie Butter Cheesecake
- Oreo

## Baked Cookie Tray \$2.50

## Brownie Tray \$3

## Cupcakes \$36 per dozen





# Non-Alcoholic

## Sunrise Beverage Package \$2.50

Includes three choices of the following:

- orange juice
- apple juice
- regular coffee
- decaf coffee
- assorted hot teas

## Soft Drinks \$2.00

choose from

- Pepsi\*
- Coke\*
- Canada Dry Ginger Ale\*
- Sprite\*
- Dr Pepper
- A&W Root Beer

\*Diet and Zero Sugar options are available

## Iced Tea & Lemonade \$2.50

## Flavored Lemonades \$3.00

- passion fruit
- kiwi
- strawberry
- blueberry
- blackberry
- mango
- pomegranate



# Mocktail Bar Menu

Mocktails can be provided as a drink station or made to order by one of our craft beverage artists

## Strawberry Basil Lemonade

Fresh strawberries, basil leaves, lemon juice, and simple syrup served on ice

## Passion Lemonade Spritz

Lemon Juice, simple syrup, passionfruit puree, topped with club soda and served on ice

## Blueberry Mojito

Fresh muddled blueberries, mint, lime juice, and Sprite, served on ice

## Paloma Mocktail

Grapefruit juice, lime juice, sparkling water, maple syrup

## Mockarita

Tequila alternative, lime juice, agave, orange juice

\*can be prepared with flavored syrups as well.

## Young Fashioned

Bourbon alternative, aromatic bitters, iced tea, maple syrup, orange peel, and cocktail cherry

## Short Island

English breakfast iced tea, apple juice, lemon juice, topped with Coke and served over ice





# Spirits

All drink packages include one bartender\*, cups, ice, napkins, ice bins/coolers and tools.

Dry ice, bar menus, and customized barware available by request.

Add champagne toast to any package for **\$3.00 per person**

## Beer & Wine *(starting at \$11 per person)*

pick two beers and two wines

## Signature Drinks *(starting at \$15 per person)*

pick two beers, two wines, and three signature cocktails

## Extended Signature\* *(starting at \$23 per person)*

pick two beers, two wines, vodka, rum, bourbon, tequila, gin, whiskey and the following accompaniments:

- orange, pineapple, and cranberry juice
- lemon juice and lime juice
- Coke and Ginger Ale
- Ginger Beer
- Club Soda & Tonic Water
- Margarita Mix
- Mojito Mix
- Triple Sec
- Sour Mix
- Simple Syrup
- Grenadine
- Bitters
- Garnish (mint, orange peel, lemon, lime, cherries)
- Fruit Syrups/Puree

\* additional bartenders may be required based on final guest count

## Champagne Toast **\$150 per case** *(without bar package)*

one case serves 70-80 guests

## Mixers Only **\$4 per person**

- Orange, pineapple, and cranberry juice
- Lemon juice and lime juice
- Coke and Ginger Ale
- Ginger Beer
- Club Soda & Tonic Water
- Margarita Mix
- Mojito Mix
- Triple Sec
- Sour Mix
- Simple Syrup
- Grenadine
- Bitters
- Garnish (mint, oranges/peel, lemon, lime, cherries)
- Fruit Syrups/Puree

## Bar Supplies **\$1.50 per person**

cups, ice, napkins, ice bins/coolers

## Bartender Only **\$37.50 per hour**

## Portable Bar Rental

- with bar package **\$100**
- without bar package **\$150**



# Optional Fees & Services

**Service** \$37.50 per person / per hour

- waitstaff
- bartenders
- event captain

## Dinnerware

includes everything needed for service

- black standard \$1.50
- clear plastic \$1.75
- disposable faux China \$3.00

China rentals available by request

## Buffet Table Linen \$10

Available in black or white for food service tables only

Need guest table linen or other rentals? Call us for a quote.

## Buffet Set-Up Needs

- Disposable/To Go \$50
- Stainless/Formal \$75

Interested in Luxe Buffet Styling? See our Luxe Buffet Styling Guide or call us for more information.

## Event Set-Up \$150

MJE Staff will drop table linen, dinnerware, pre-arranged centerpieces and other place settings as necessary

## Venue Set-Up \$250

MJE Staff will move event furniture to include table and chair set-up or clean-up.



# Luxe Buffet Styling

All luxe buffet set-ups require adequate set-up time

## Tier 1 - *included for most full-service events*

Black or White Draped Linen (additional fee for other colors)  
2-3 risers for cold items  
Candles  
Greenery/Floral accents

## Tier 2 - *\$500 2 hours*

Black or White Draped Linen (additional fee for other colors)  
Multi sided buffet or island set-up  
50% risers, hot items included with heating element  
Floral focal point with accents  
Candles

## Tier 3 - *\$675 2.5 hours*

Black or White Draped Linen (additional fee for other colors)  
Multi sided buffet or island set-up  
Mostly all risers with heating elements  
Candles  
Floral focal point with accents  
Grab and go style food with mini cups, martini glasses, spheres, tasting spoons, etc.

## Add-ons

Dry ice/smoke element (must have service) *\$50*  
Acrylic menu signs or name plates/ribbons (must have at least 3 weeks production time)  
Flames (must have service)  
Mocktails or color/theme matching lemonades (must have cocktails or lemonade package)

\*ample sourcing/production time is required for all luxe buffet set-ups\*



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