

MJE
CATERING



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 Lolli's \$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

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

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



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 +\$0.50
- with candied bacon +\$0.25

Veggie Spring Rolls

Shrimp Spring Rolls +\$0.25

Bang Bang Shrimp +\$1.25

Chilled Shrimp

With MJE Spicy Cocktail Sauce +\$0.50

Mini Hamburger Sliders

Includes buns, ketchup, mustard, and dill pickle chips
with cheese +\$0.25pp

Chipotle Black Bean Burger Sliders +\$0.75

Pulled Pork & Coleslaw Sliders

Coconut Shrimp

With pineapple chili dipping sauce +\$0.50

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





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

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



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

Sautéed Spinach ^{+\$0.25}

Yellow Rice

Asparagus Spears ^{+\$0.25}

Jasmine Rice

Honey Garlic Roasted Brussels Sprouts ^{+\$0.50}

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



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



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
Greener/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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