



MARITIME
CONFERENCE CENTER

MCC CATERING GUIDE

CATERING INFORMATION

Pricing and Service

- All prices are **per person unless otherwise noted**.
 - A **22% service charge** and **6% Maryland sales tax** will be added to all catered events.
 - Additional staffing, labor, setup, or extended service fees may apply.
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Guest Counts

Final guest counts are required **7 business days prior** to your event. Billing will be based on the confirmed attendance number.

Dietary Accommodations

We are happy to accommodate dietary restrictions whenever possible. Please notify your Conference Manager of any special requests in advance.

Allergy Notice

While every effort is made to prevent cross-contact, our food preparation areas handle common allergens, including gluten, dairy, nuts, shellfish, and soy. We cannot guarantee that any menu item is completely allergen-free.

Kosher Meals

Kosher meals can be arranged with 72 hours' advance notice. Please speak with your Sales or Conference Manager for details.

THE CHEF'S BUFFET

Enjoy the convenience and variety of our daily Chef's Buffet, served in the Chesapeake Dining Room.

Breakfast Buffet

Served 6:30 AM – 9:00 AM

\$25 per person

Fresh eggs • Breakfast potatoes • Pork bacon or sausage • Turkey bacon or sausage • Biscuits with gravy or cream chipped beef • Fresh fruit • Yogurt • Assorted cereals • Oatmeal • Grits • Pancakes or French toast • Bagels • Juices • Coffee • Tea

Lunch Buffet

Served 11:15 AM – 1:30 PM

\$30 per person

Soup of the day • Rolls and butter • Two hot entrées • Vegetable • Starch • Extensive salad bar • Deli station • Grill station featuring burgers and hot dogs • House-made chips • Desserts • Ice cream • Soft drinks • Iced tea • Coffee • Tea

Dinner Buffet

Served 5:00 PM – 7:00 PM

\$40 per person

Soup of the day • Rolls and butter • Three hot entrées • Vegetable • Starch • Salad bar • Desserts • Ice cream • Soft drinks • Iced tea • Coffee • Tea

Chef's Buffet Service Notes

- 1. Some meals may be included in select meeting and overnight packages.*
- 2. Limited service outside of stated buffet times is available for an additional cost.*
- 3. The Chesapeake Dining Room is open to anyone who purchases a meal.*
- 4. Private dining space in the Chesapeake Dining Room is available for an additional cost.*

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BREAKFAST AND BEVERAGES

Continental Breakfast

Minimum 10 guests

\$19 per person

Assorted muffins and pastries • Seasonal fresh fruit • Orange juice • Coffee • Hot tea

Maritime Breakfast Buffet

Minimum 20 guests

\$30 per person

Scrambled eggs • French toast • Applewood bacon • Pork sausage • Breakfast potatoes • Assorted pastries • Seasonal fresh fruit • Orange juice • Coffee • Hot tea

Coffee and Tea Service

Minimum 10 guests

\$7 per person

Regular coffee • Decaffeinated coffee • Assorted hot teas

Hot and Cold Beverage Service

Minimum 10 guests

\$11 per person

Regular coffee • Decaffeinated coffee • Assorted hot teas • Fountain soda
Add canned sodas for \$2 per person.



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SUNRISE SEND-OFF

Early Departure Breakfasts

Perfect for guests departing early or heading directly to the airport.

Sunrise Send-Off

\$22 per person

Fresh baked pastry (croissant or muffin) • Hard-boiled egg • Greek yogurt • Seasonal fresh fruit cup • Overnight oats • Chilled juice • Bottled water • Condiment kit

Sunrise Send-Off – Hearty Option

\$27 per person

Fresh baked pastry (croissant or muffin) • Hot breakfast sandwich with egg, cheese, and choice of bacon or sausage served on a croissant or English muffin • Greek yogurt • Seasonal fresh fruit cup • Chilled juice • Bottled water • Condiment kit

Service Notes

- Advance order required
- Minimum order may apply
- Individually packaged for easy transport
- Offered separately from standard breakfast service



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BOXED LUNCHES

Minimum 15 guests

Choose up to **three sandwich selections** | **\$24 per person**

Add a composed salad for **\$2 per person**

Land

- Italian Provision
 - Roast Beef and Provolone
 - Oven Roasted Turkey and Swiss
 - Baked Ham and Cheddar
 - Grilled Chicken and Provolone
 - Roasted Turkey and Provolone Kaiser Roll
 - Classic Turkey Club
 - Beef Pastrami and Swiss
 - Corned Beef and Swiss
 - Grilled Chicken B.L.T.
-

Earth

- Grilled Vegetable
 - Roasted Eggplant Hummus Flatbread
-

Sea

- Tuna Salad Multigrain Roll
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Each boxed lunch includes:

- Bag of chips
- Fresh fruit
- Cookie
- Hershey candy bar
- Canned soda
- Bottled water



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HOT BUFFETS

Minimum 20 guests

Choose 1 salad:

- Traditional Caesar Salad
- Garden Salad
- Tomato, Mozzarella and Basil Salad

Choose 2 entrées – \$42 per person

Minimum 20 guests

Choose 3 entrées – \$48 per person

Minimum 30 guests

Entrées

- Lemon Garlic Chicken Breast
- Fried Chicken
- Chicken Teriyaki
- Oven Roasted Turkey
- Pan Roasted Filet of Beef
- Baked Meatloaf
- Grilled Carne Asada
- Beef and Broccoli
- Seared Pork Tenderloin
- Seasonal Seared Salmon
- Seasonal Fish Entrée
- Shrimp Scampi Provençal
- Eggplant Parmigiano (Vegetarian)
- Cheese Ravioli (Vegetarian)
- Seasonal Vegetarian Entrée
- Seasonal Vegan Entrée



*All buffets include chef's choice starch, vegetable, dessert, and full beverage service.
Add Maryland Crab Cakes for \$10 per person.*

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PLATED DINNERS

Pricing

- Choose 1 Entrée: \$48 per person, minimum 20 people
 - Choose 2 Entrées: \$53 per person, minimum 30 people
 - Choose 3 Entrées: \$58 per person, minimum 50 people
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All plated dinners include:

- Salad
- Bread service
- Chef's choice starch and vegetable
- Dessert
- Water and iced tea service

Alcoholic beverage service is available. Please inquire about our beverage packages.

Choose 1 salad:

- Traditional Caesar Salad
 - Garden Salad
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Entrée Selections

- Lemon Garlic Chicken Breast
 - Chicken Teriyaki
 - Oven Roasted Turkey
 - Pan Roasted Filet of Beef
 - Grilled Carne Asada
 - Beef and Broccoli
 - Seared Pork Tenderloin
 - Seasonal Seared Salmon Filet
 - Shrimp Scampi Provença
 - Eggplant Parmigiano (V)
 - Seasonal Vegetarian Entrée (V)
 - Seasonal Vegan Entrée (VG)
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Enhance Your Dinner

Maryland Crab Cakes

Add authentic Maryland crab cakes to any plated dinner.

Additional \$10 per person

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PLATED DINNERS

Important Service Information

- Maximum plated dinner capacity: 150 guests
- Custom menus are available upon request.
- When multiple entrées are selected, final entrée counts must be provided 7 business days prior to the event.
- Place cards indicating each guest's entrée selection are required. Entrée choices cannot be changed at the event.
- Additional staffing, setup, and extended service fees may apply.



INTERACTIVE STATIONS

Minimum 25 guests

Tex-Mex Station

\$37 per person

Build your own tacos, nachos, or Tex-Mex bowl with your favorite combinations.

Choose One Base

- Soft flour tortillas
- Crispy corn taco shells
- House-made tortilla chips

OR

- Cilantro brown rice
- Black beans
- Fried julienne corn tortillas

Choose Two Proteins

- Chipotle chicken
- Grilled carne asada
- Beef picadillo
- Al pastor pork
- Fajita shrimp
- Eggplant chimichurri (VG)
- Cumin-spiced tofu (VG)

Choose Six Toppings

- Guacamole
- Pico de gallo
- Roasted tomato salsa
- Corn salsa
- House-pickled jalapeños
- Lime crema
- Sour cream
- Shredded lettuce
- Queso fresco
- Sharp cheddar cheese

Choose Two Desserts

- Tres leches cake
- Chocolate cake
- Assorted cookies
- Brownies

Italian Pasta Station

\$40 per person

A classic Italian-inspired station featuring fresh pasta and comforting favorites.

Includes

- Traditional Caesar salad
- Garlic bread
- Tomato, basil, and fresh mozzarella salad

Choose Two Pastas

- Rigatoni
- Orecchiette
- Whole wheat penne
- Farfalle

Choose Two Sauces or Entrées

- Ground beef Bolognese
- Chicken Alfredo
- Chicken Parmigiano
- Shrimp Scampi
- No-nut basil pesto (V)
- Marinara sauce (VG)

Choose Two Desserts

- Italian rum cake
- Tiramisu
- Assorted cookies
- Brownies

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INTERACTIVE STATIONS

Minimum 25 guests

Classic BBQ Station

\$37 per person

A Southern-inspired barbecue experience featuring hearty comfort food favorites.

Includes

- Macaroni and cheese
- Baked beans
- Braised greens
- Cornbread
- Mini potato rolls
- Mango and jicama slaw

Choose Two Proteins

- Texas BBQ beef brisket
- Coca-Cola BBQ salmon
- Carolina BBQ pulled pork
- Kansas City sweet BBQ chicken
- Smoky BBQ portobello mushrooms (VG)

Choose Two Sauces

- Texas Smoke
- Kansas City Sweet
- Carolina Gold
- Alabama White
- Bourbon Cherry BBQ

Choose Two Desserts

- Salted caramel cake
- Red velvet cake
- Assorted cookies
- Brownies

American Grill Out

\$35 per person

Includes

- Lettuce
- Tomatoes
- Red onions
- Applewood smoked bacon
- Ketchup
- Mustard
- Mayonnaise
- Classic potato salad
- Watermelon slices
- Grilled seasonal vegetables

Choose Two Proteins

- Angus beef burgers
- Grilled chicken breast
- Veggie patties (V)
- All-beef hot dogs

Choose Two Cheeses

- American
- Cheddar
- Swiss
- Provolone
- Pepper Jack

Choose Two Desserts

- Chocolate cake
- Lemon cake
- Assorted cookies
- Brownies

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INTERACTIVE STATIONS

Minimum 25 guests

Southern Comfort Station

\$37 per person

Enjoy traditional comfort foods prepared with Southern hospitality.

Includes

- Creamy mashed potatoes
- Pan gravy
- Sautéed green beans
- Cornbread
- Honey butter

Choose Two Proteins

- Country fried chicken
- Smothered pork chops
- Blackened catfish

Choose Two Desserts

- Chocolate cake
- Pecan pie
- Assorted cookies
- Brownies

Additional Information

- Vegetarian options are available upon request.



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BREAKS AND SWEET TREATS

Minimum 10 guests | Priced per person

Trail Mix (V)

\$5 per person

Dried fruit • Mixed nuts • Seasonal seed blend

Air-Popped Popcorn (V)

\$3.50 per person

Choose two flavors:

Sweet Caramel Spice • White Cheddar • Cinnamon Toast • Chipotle BBQ • Jalapeño

Movie Night Break

\$3.50 per person

Fresh air-popped popcorn • Chef's choice bulk candy • Hershey candy bars

House Kettle Chips (VG)

\$3 per person

Crispy, kettle-cooked potato chips served as a simple and satisfying snack.

Bruschetta Break (V)

\$8 per person

Tomato, basil, and Kalamata olive bruschetta • Cranberry pear bruschetta • Assorted crisps • Pita chips

Hummus Break (V)

\$8 per person

Traditional chickpea hummus • Roasted red pepper hummus • Assorted crisps • Pita chips

Charcuterie Platter

\$12 per person

Artisan cheeses • Cured meats • Marinated olives • Crackers • Sliced baguette

Grilled and Raw Vegetable Display (V)

\$8 per person

Seasonal grilled vegetables • Fresh crudité • Roasted red pepper hummus • Toasted pita

Latin Chips and Guacamole (VG)

\$7 per person

House-made guacamole • Tomato corn salsa • House-made tortilla chips • Yucca chips

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BREAKS AND SWEET TREATS

Minimum 10 guests | Priced per person

Yogurt-Covered Pretzels (V)

\$4 per person

Seasonal yogurt-covered pretzels offering the perfect balance of sweet and salty flavors.

Cookie Break

\$11 per person

Chocolate chip • Oatmeal • Sugar cookies

Specialty Drinks

\$8 per person

Choose one refreshing beverage option:

Strawberry lemonade • Limeade • Seasonal aqua fresca • Sweet tea

Dietary Indicators

- (V) Vegetarian
 - (VG) Vegan
-



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RECEPTION DISPLAYS

Minimum 25 guests | Priced per person

Artisan Cheese Board | \$15

A selection of domestic, imported, and local cheeses accompanied by seasonal and dried fruits, crostini, and assorted crackers.

Italian Antipasto Board | \$20

Imported prosciutto, cappicola, hard salami, imported Italian cheeses, Kalamata olives, grilled flatbread, and crostini.

Vegetable Crudit  | \$12

Broccoli, carrots, red peppers, celery, zucchini, and yellow squash served with ranch and bleu cheese dressings.

Signature Wing Display | \$20

Choose three flavors: Buffalo, Old Bay, Garlic Parmesan, or BBQ. Served with celery sticks, carrot sticks, ranch, and bleu cheese dressing.

Reception Package | \$30

Choose two flatbreads, two hot hors d'oeuvres, and two cold hors d'oeuvres.

Flatbreads (Choose Two)

- Ricotta and Sweet Sausage – ricotta cheese, sweet sausage, spinach, and roasted peppers.
- Margherita – mozzarella, tomato, and fresh basil.
- Vegetable Supreme (V) – seasonal vegetables and cheese blend.
- BBQ Chicken – BBQ chicken, cheddar cheese, and guacamole.

Hot Hors d'Oeuvres (Choose Two)

Roasted Bacon-Wrapped Scallops • Mini Maryland Crab Cakes with Old Bay remoulade • Maryland Crab Dip with baguettes and crackers • Vegetable Potato Samosas • Vegetable Pot Stickers with honey soy glaze or Thai chili sauce.

Cold Hors d'Oeuvres (Choose Two)

Curried Chicken Tartlets • Smoked Salmon with caper mayo on naan • Roast Beef Crostini with saut ed onions and balsamic glaze • Grilled Marinated Vegetables • Tomato Olive Bruschetta on toasted ciabatta • Roasted Red Pepper Hummus with pita chips.

Additional hors d'oeuvre selection: \$5 per person

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INTERACTIVE RECEPTION STATIONS

*Minimum 25 guests
Based on a 2-hour event*

Quesadilla Station | \$26

Made-to-order quesadillas featuring Santa Fe chicken, chimichurri steak, or tequila lime shrimp. Served with sautéed peppers and onions, salsa, lettuce, pico de gallo, sour cream, and jalapeños.

Stir Fry Station | \$26

A chef-attended station featuring chicken, shrimp, and beef prepared to order with white rice or rice noodles. Customize with egg, tofu, red chili peppers, garlic, and fresh chives.

Pasta Station | \$26

Choose from ravioli, penne, or fettuccine, paired with grilled chicken, shrimp, or Parmesan meatballs. Finished with house-made Alfredo or marinara sauce and garnished with olive oil, fresh basil, grated Romano cheese, broccoli florets, vine-ripened tomatoes, and roasted garlic.

Carving Stations

- Braided Salmon with Classic Bordelaise Sauce | \$18
- Prime Rib with Horseradish Cream | \$20
- Fennel Cracked Pepper Pork Loin | \$18
- Beef Sirloin Strip Loin | \$20
- Apple-Brined Roast Turkey Breast | \$18

All carving stations include mini rolls, assorted mustards, aioli, and chef-selected spreads.

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RECEPTION HORS D'OEUVRES

Priced per 50 pieces

Vegetable Selections

- Spinach Artichoke Dip with Toasted Crostini | **\$150**
- Tomato Olive Bruschetta with Toasted Crostini | **\$150**
- Chickpea Hummus with Naan Bread | **\$150**
- Vegetable Spring Rolls with Honey Soy Sauce | **\$125**
- Vegetable Potato Samosas | **\$150**

Seafood Selections

- Smoked Salmon with Caper Mayo on Naan | **\$200**
- Spicy Chilled Shrimp with Cocktail Sauce | **\$225**
- Maryland Crab Dip with Baguettes and Crackers | **\$250**
- Bacon-Wrapped Scallops | **\$250**
- Mini Maryland Crab Cakes with Old Bay Remoulade | **\$250**

Land Selections

- Roast Beef Crostini with Sautéed Onions and Balsamic Glaze | **\$200**
- Curried Chicken Tartlets | **\$200**
- Traditional Meatballs with Marinara Sauce | **\$200**

Sushi Selection

Sushi offerings are available at market price. Please speak with your Sales Representative for current selections and pricing.



Prices are based on 50 pieces.

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DESSERTS

Whether you're hosting a formal banquet, celebrating a milestone, or simply treating your guests, our dessert selections provide the perfect ending to any event.

Individual Desserts

Priced per dozen

Mini Cannoli | \$29

Crisp pastry shells filled with sweet ricotta cream.

Assorted Mini French Pastries | \$24

A selection of elegant, bite-sized pastries based on seasonal availability.

Mini Tarts | \$29

Choose from chocolate, lemon meringue, apple, or pecan.

Cupcakes | \$27

Choose from chocolate, vanilla, carrot, or red velvet.

Specialty Desserts

Assorted Cake Pops | \$115

40 pieces

Choose from:

Chocolate • Vanilla • Lemon

Assorted French Macarons | \$70

35 pieces

Choose from:

Chocolate • Raspberry • Lemon • Salted Caramel • Vanilla

Gourmet Cakes

\$42 each

Choose from our signature selections:

Carrot Cake • Smith Island Cake • Caramel Brownie Cheesecake • Red Velvet Cake • Strawberry Shortcake • Chocolate Revenge (GF) • Chocolate Mousse Cake • New York Style Cheesecake • Tiramisu

(GF) Gluten-friendly option

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DESSERTS

Whether you're hosting a formal banquet, celebrating a milestone, or simply treating your guests, our dessert selections provide the perfect ending to any event.

Celebration Sheet Cakes

Celebrate birthdays, anniversaries, retirements, and special milestones with a customized sheet cake.

Quarter Sheet Cake

Serves approximately 25 guests | **\$60**

Half Sheet Cake

Serves approximately 50 guests | **\$85**

Full Sheet Cake

Serves approximately 100 guests | **\$160**

Available Flavors

Vanilla • Chocolate • Marble • Half Vanilla/Half Chocolate • Red Velvet • Strawberry Shortcake

Custom Enhancements

Special fillings or premium icing | **Additional \$15**

Add an edible photo, logo, or custom image | **Additional \$20**

Three business days' advance notice is required for all celebration cake orders.

Additional dessert selections may be available upon request based on seasonal offerings and product availability.



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