



678•644•7015

www.mmmthisissogood.com

ORDERING INFORMATION

There is a fifty (50) person minimum

- Items are priced per guest and include food, utensils and napkins
- Food is prepared and dropped off unless you pay full service fees
- A \$25 delivery fee and sales tax of 7% will be added.
- 25% non-refundable deposit is due to book the date.
- We do not book dates without a deposit.
- Final payment is due five business days prior to your event.
- If the date of your event falls within five days of your booking date, payment is due in full.
- We accept all major credit cards, PayPal, cash and check.
- There is a \$50.00 fee for all returned checks.

Full service fees are as follows:

- Prices listed are 'per guest'
- \$50.00/chef for two hours. Each additional hour is \$35/chef
- Pasta Bar and Breakfasts Stations require two chefs per fifty people
- \$2.50/person to add apple juice, orange juice, bottled water and assorted teas to any breakfast.
- \$1.25/person to add bottled water and canned soda to any boxed lunch or entrée
- Additional fee for fine china, flatware, table linens and chafing dishes
- Gratuity of 20% is added to all orders.
- Prices are subject to change



APPETIZERS— HOTS & COLDS

Select 3—\$9.00/person

Select 4—\$12.00/person

Select 5— \$15.00/person

HOTS

- Teriyaki Chicken Skewers
- Dirty Rice
- Creole Shrimp and Grits
- Beef and Cheddar Sliders
- Creamy Spinach Artichoke Dip with Tortillas
- Chili Rubbed Pork Tenderloin Sandwiches
- Mini Lump Meat Crab Cakes with Lemon Remoulade
- Shrimp (Chili Lime, Thai Red Curry, or Jerk)
- Roasted vegetables
- Thai Red Curry Shrimp
- Stuffed Mushrooms (spinach & cheese, crabmeat, or sausage & basil)
- Assorted Mini Quiche
- Chicken Lettuce Wraps
- Meat balls (gravy, sweet & sour, or BBQ)
- Wings (lemon pepper, teriyaki, or BBQ)
- Mini egg rolls

COLDS

- Ham and Swiss Poppy Seed Rolls
- Creamy Spinach Dip with Tortillas
- Seasonal Fresh Fruit Display
- Smoked Salmon Dip
- Thin Sliced Roast Beef Rolls with Horseradish Sauce
- Domestic Cheese Display with Crackers
- Fresh Vegetable Display with Creamy Ranch Dip
- Mini Ham Rolls with Honey Mustard
- Shrimp Cocktail with Cocktail Sauce
- Tomato and Fresh Mozzarella Skewers with Balsamic Glaze
- BLT's on bed of lettuce
- Deviled Eggs
- Chicken Salad
- Guacamole & Chips
- Seafood Pasta Salad
- Tomato Basil Pasta Salad
- Bruschetta



ENTREES

All Entrees come with Cesar salad with fresh grated parmesan and herb seasoned croutons OR side salad with tomatoes, cucumbers, and carrots

\$12.00

- Chicken quesadillas, Mexican rice, chips and salsa
- Citrus grilled chicken, roasted potatoes and French green beans
- Teriyaki chicken breast, broccoli, and wild rice
- Beef or chicken stir fry, mixed vegetables and basmati rice
- Rosemary baked chicken, green beans, and basmati rice
- Chicken Parmesan over noodles with garlic bread
- Beef or turkey meat loaf, mashed potatoes, and sweet peas
- Beef or turkey spaghetti with green beans and garlic bread
- Beef or chicken enchiladas with Mexican rice and refried beans
- Beef or chicken fajitas with onions and peppers and Mexican rice

\$16.00

- Thai red curry chicken or shrimp with mixed vegetables and basmati rice
- Blackened catfish, French green beans and basmati rice
- Chicken or pork chop Marsala, mashed potatoes and asparagus
- Chicken or shrimp Fettuccine Alfredo with broccoli and garlic bread
- Baked center-cut pork chop, broccoli and basmati rice
- Pesto basil chicken and peppers over angel hair pasta with garlic bread
- Roast turkey breast, green beans, cornbread dressing and gravy
- Tilapia, broccoli and basmati rice
- Rib eye steak with red wine sauce, roasted potatoes, and French green beans

\$22.00

- Crab cakes, French Cut green beans and wild rice
- Walnut honey glazed shrimp, broccoli and basmati rice,
- Pan seared Sea bass, asparagus and basmati rice
- Teriyaki salmon, broccoli and mashed Potatoes
- Tri tip in Bourbon sauce, mashed potatoes and veggie medley
- Baby back ribs, corn-on-the-cob and broccoli
- Salmon with shrimp cream sauce, mashed potatoes, and broccoli
- Filet mignon with mushroom cream sauce, mashed potatoes and asparagus
- Shrimp, scallops, and vegetables in sweet chili sauce with basmati rice



SIDES/VEGETARIAN

Select 3—\$9.00/person

Select 4—\$12.00/person

Select 5— \$15.00/person

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- Asparagus
 - Broccoli
 - Cabbage
 - Bow tie pasta with garlic parmesan sauce
 - Mac-n-Cheese
 - Basil pesto fettuccini
 - Fettuccini Alfredo
 - Linguini in white wine sauce
 - Cheese tortellini with sun-dried pesto sauce
 - Black bean casserole
 - Eggplant Parmesan
 - Tomato basil pasta salad
 - Vegetable and rice stuffed bell peppers
 - Spinach and ricotta cheese stuffed
 - Manicotti
 - Cheese enchiladas
 - Broccoli cheese casserole
 - Mashed potatoes
 - Glazed carrots
 - Mashed cauliflower
 - French green beans
 - Baked potato
 - Roasted potatoes
 - Scalloped potatoes
 - Greens
 - Black-eyed peas
 - Sautéed spinach and tomatoes
 - Sweet Potato Soufflé
 - Creamed spinach
 - Sweet corn



BREAKFAST BUFFET

All breakfast buffets include freshly brewed Columbian coffee, regular and decaffeinated.

Healthy Start Morning Break (\$7.00)

- Freshly baked Whole Grain Muffins and Danish
- Bagels served with Sweet Butter, Fruit Preserves, Cream Cheese and Apple butter
- Assorted fresh whole fruits, granola bars and assorted Yogurts
- Served with consumable beverages: coffees, hot teas, juice and bottled water

Traditional Continental Breakfast (\$9.00)

- Platters of fresh sliced Seasonal Fruit and Whole Fruit
- Freshly baked Muffins and Danishes
- Bagels served with sweet butter, fruit preserves, apple butter and cream cheese
- Served with consumable beverages: coffees, hot teas, juice and bottled water

The All-American Breakfast (\$11.00)

- Freshly baked country biscuits and sausage gravy
- Assorted breads served with butter, sweet preserves and apple butter
- Platters of sliced seasonal fruits
- Potatoes O'Brien or creamy southern grits
- Fluffy scrambled eggs
- Choice of two breakfast meats: bacon, zesty sausage Links, sausage patties and turkey sausage patties or ham



BREAKFAST BUFFET

The Virginia Sunrise Breakfast (\$14.00)

- Freshly baked country biscuits with sausage gravy
- Assorted breads served with sweet Butter, fruit preserves and apple butter
- Platters of sliced seasonal fruits
- Individual fruit yogurts with granola
- Classic hash browns or creamy southern grits
- Fluffy scrambled eggs
- Choice of two breakfast meats: Bacon, Zesty Sausage Links, Sausage Patties, Turkey Sausage Patties or Ham

We offer three Breakfast Buffet stations: Belgian Waffle, Omelet and Breakfast Sandwich. Each station is an additional \$4.00 per guest. Or, add all three Stations for \$10.00 per guest.

- **Belgian Waffle Station** - Freshly made Belgian waffles with sweet butter, warm syrup, whipped cream, powdered sugar and fresh sliced seasonal fruits
- **Omelet Station** – Fluffy Omelets made to order with choices of cheese, ham, tomatoes, mushrooms, onions, peppers, bacon or sausage
- **Breakfast Sandwich Stations** - Scrambled eggs with your choice of smoked bacon, sausage patties, assorted cheeses, tortilla wrap, croissants or bagels



MEXICAN BAR

Mexican Bar \$15.00 per guest

The Mexican bar comes with five meat selections, four sides and lots of toppings. This is served buffet style.

Meats

- Beef, Chicken and Fish Tacos
- Chicken and Shrimp Fajitas

Sides

- Cheese dip
- Guacamole
- Salsa
- Mexican Rice
- Refried Pinto or Black Beans

Toppings

- Hard and Soft Taco Shells
- Tortilla Chips
- Black Olives
- Green Olives
- Sour Cream
- Lettuce
- Onions
- Tomatoes
- Shredded Cheese
- Taco Sauce



PASTA BAR

Pasta Bar \$13.00 per guest

Guests are provided a mixed green salad and garlic bread. Then, select the type of pasta, the sauce and ingredients. Each meal is then cooked to order while the guest waits. Your customized meal is cooked while you wait!

Pasta

- Wheat penne, fettuccine and spaghetti

Base

- Pesto, red pepper flakes or minced garlic

Ingredients

- Onions
- Bell peppers
- Tomatoes
- Black olives
- Broccoli
- Mushrooms
- Spinach
- Chicken
- Shrimp
- Italian sausage
- Turkey meat balls

Sauce

- Red sauce
- White sauce



SANDWICH BOXED LUNCHES

\$7.00 boxed lunch includes a hearty sandwich and potato chips on your of choice of bread or wrap.

Whole wheat, rye or marble bread, Kaiser roll, French bread, pita, croissant OR sandwich can be prepared as a tortilla wrap. Tortilla wrap options include whole wheat, multi grain, flour or corn. **(V)** = Vegetarian

- Sliced Smoked Turkey Breast/Swiss Cheese/Tangy Cranberry Salsa/Red Leaf Lettuce
- Sliced Roast Beef/Beefsteak Tomato/Sweet Red Onion/Peppery Arugula Lettuce
- Combo Sandwich/ ½ Ham & Cheddar & ½ Turkey & Swiss/Lettuce & Tomato
- Santa Fe Seasoned Grilled Chicken Breast/Leaf Lettuce/Red Onions/ Guacamole
- Triple Decker Club House with Ham/Turkey/Bacon/Mayonnaise/Leaf Lettuce/ Tomato
- Tuna Salad/Sweet Red Onion/with Lettuce/Tomato
- Chicken Salad/Sweet Red Onion/Lettuce/Tomato
- Grilled Avocado/Swiss/Cheddar/Muenster Cheese/Cucumber/Tomato/ Sprouts/Aioli Mayo **(V)**
- Grilled Seasonal Vegetables/Tomato/Roasted Garlic Aioli/Leaf Lettuce **(V)**
- Grilled Eggplant, Provolone Cheese, Portobello Mushrooms, Spinach, Tomato & Aioli mayo **(V)**

BOXED LUNCHES ARE PACKAGED IN AN ECO-FRIENDLY RECYCLABLE CONTAINER UTENSILS AND A NAPKIN INCLUDED.



DESSERTS

Mini Cakes & Pies \$5.00/person

- Red velvet
- Lemon coconut cake
- Chocolate cake
- Key lime pie
- Pecan pie
- Cheesecake (lemon, strawberry, blueberry, or cherry topping)
- Blackberry or peach cobbler
- Apple pie

Cookies \$3.00/person (12 dozen total - select 3 types)

- Red Velvet (pecan icing or plain icing)
- Key lime (key lime icing)
- Peanut butter
- Peanut butter chocolate chip
- Chocolate chip
- Chocolate chip pecan
- Chocolate chip walnut
- White chocolate chip macadamia nut
- Oatmeal raisin
- Oatmeal raisin walnut
- Oatmeal chocolate chip
- Toffee
- Toffee pecan



THANK YOU FOR YOUR ORDER!

