

MBE Catering Services has been specializing in weddings since 1986. Our skilled wedding specialists will take you through every step to assure your peace of mind on your most special day.

From traditional to modern to ethnic, we will work with you to create a customized wedding menu that reflects your individual style and taste. By using only the finest quality, seasonal foods, we will assure a great impression and a delightful food experience for you and for your guests.

Along with custom menu creation, we will gladly assist you with venue selection, flowers and décor, rentals, bar service, music, staffing and more!

Most importantly, through utmost attention to every detail, MBE Catering assumes responsibility for the planning and coordination of all services so you can be a relaxed guest on this important occasion. It's your day- enjoy it!

We invite you to take a look at our sample wedding menus, and to contact us to speak with a wedding specialist today.

We look forward to the opportunity to introduce you to our services!

Passed Hors d'oeuvres

Crab Cakes with Cajun Remoulade
Chicken and Artichoke Brochette with Lemon-Caper Sauce
Scallops Wrapped in Bacon
Wild Mushroom Beggars' Purses
Poached Shrimp with Spicy Cocktail Sauce
Grilled Duck Breast on Wild Rice Pancake with Sour-Cherry Chutney

Cocktail Dinner Stations

Tuscan Station

Penne Pasta and Cheese Tortellini Served with Roasted Tomato Sauce, Wild Mushroom Sauce or Pesto Sauce
Shrimp Scampi
Julienned Chicken Parmesan
Shaved Parmesan Cheese
Garlic Bread and Focaccia

Carving Station

Herb-Encrusted Tenderloin of Beef Served with Horseradish, Crème Béarnaise, Grainy Mustard, and Herb Mayonnaise
Caesar Salad with Housemade Creamy Parmesan Dressing
Artisan Bread and Mini-Rolls

Pacific Rim Station

Chicken Satay with Peanut Sauce
Beef Teriyaki with Orange-Ginger Sauce
Vietnamese Spring Rolls with Thai Basil Sauce
Mini Vegetarian Fried Egg Rolls with Plum Sauce
Pot Stickers with Soy Ginger Sauce
California Rolls Avocado and Crab Served with Soy, Wasabi and Ginger
Fried Won Tons

Dessert Station

Viennese Table

A dessert buffet featuring miniature pastries, tarts, mousses and chocolate covered strawberries

Stationary Hors D'oeuvres

International Cheese Display

A Selection of Imported and Domestic Cheeses with Fresh Fruit Garnish

Served with Assorted Crackers, Sliced French Bread, and Crostini

Brie Topped with Oranges and Almonds Served with Assorted Crackers and Crostini

Passed Hors d'oeuvres

Lollipop Lamb Chop with Rosemary Aioli

Beef Tenderloin Canapé with Roasted Onion Marmalade

Chicken Quesadilla with Cilantro Sour Cream

Spinach and Feta Cheese Triangles

Grilled Shrimp with Cocktail Sauce

First Course Seated

Wild Mushroom Bisque

Assorted Dinner Rolls, Breadsticks, Focaccia, and Sweet Butter

Dinner Buffet 'Surf and Turf'

Petit Filet Mignon with Peppered Crust and Cabernet Sauce

Baked Stuffed Shrimp with Lemon-Caper Beurre Blanc

Escalloped Potatoes

Lemon-Scented Asparagus

Dessert Buffet Ice Cream Bar

Chocolate, Vanilla, and Strawberry Ice Cream with a Selection of Toppings Including:

Hot Fudge, Caramel, Whipped Cream, Jimmies, Mini M&Ms, Crumbled Heath Bar, Chopped Nuts, and Maraschino Cherries

Passed Hors d'oeuvres

Coconut Chicken *on a Fried Plantain with Mango Salsa*

Miniature Beef Wellingtons *with horseradish cream*

Lobster Crostini *with Arugula and Saffron Aioli*

Herb-Chevre and Spinach-Stuffed Mushrooms

Goat Cheese and Sundried Tomato Tartlet

First Course

Field Greens with Caramelized Pears, Roquefort, and Pecans *in a Balsamic Vinaigrette*

Assorted Dinner Rolls, Breadsticks, Focaccia *Served with Sweet Butter*

Goat Cheese and Sundried Tomato Tartlet

Entrée Course

Artichoke-Encrusted Fillet of Chilean Sea Bass *with a Tomato-Scallion Beurre Blanc*

Wild Rice and Basmati Rice Timbale

Baby Carrots, Brussels Sprouts, and Baby Pattypan Squash

Or

Chicken Alternative

Boneless Breast of Chicken *filled with Ricotta, Spinach, and Caramelized Onion*
Served with Roasted Red Pepper Sauce

Dessert

The Wedding Cake — *Le Frasier Garnished with Fresh Raspberries and Mint*

House-Blend Coffee, Decaffeinated Coffee, and Tea