

2024 CATERING MENU



MGMNorthfieldPark.com

For More Information please call: 330.908.7542

BREAKFAST

SIGNATURE CONTINENTAL \$17.00 /person

Assorted Danishes
Assorted Muffins
Fresh Fruit Display

SIGNATURE DELUXE CONTINENTAL \$19.00 /person

Fresh Fruit Display
Cinnamon Rolls
Assorted Danishes
Assorted Muffins
Assorted Donuts

SHOWTIME BUFFET \$25.00 /person

Chilled Fruit Juices
Fresh Fruit Display
Sausage Links
French Toast
Home Fries
Assorted Pastries

START YOUR DAY BREAKFAST \$28.00 /person

Chilled Fruit Juices
Fresh Fruit Display
Assorted Cold Cereals
Fruit Yogurt
Applewood-Smoked Bacon
Fluffy Scrambled Eggs
Sausage Patties
Buttermilk Biscuits, Country Gravy
Assorted Pastries

ON THE GO BUFFET \$30.00 /person

Fresh Fruit Bowl
Breakfast Pastry Display
Assorted Breakfast Sandwiches
Fruit Yogurt
Pancakes and Maple Syrup
Hash Browns
Fruit-Smothered Cheese Blintzes

BEVERAGES

Fresh Brewed LaVazza Coffee (Regular or Decaf)		\$45.00 /gallon
Hot Tea		\$20.00 /gallon
Fresh Lemonade		\$40.00 /gallon
Fresh Brewed Iced Tea		\$40.00 /gallon
Bottled Iced Tea*		\$4.00 /bottle
Fruit Juices (Apple, Cranberry, Orange)	\$4.00 /bottle	\$40.00 /gallon
Individual Milks		\$4.00 /carton
Gatorade	\$5.00 /12 oz bottle	\$6.00 /20 oz bottle
Soda*	\$4.00 /can	\$6.00 /bottle
Energy Drinks (Red Bull/Rockstar)		\$6.00 /can
Starbucks Coffee Drinks		\$6.00 /can
Fiji 500 ml		\$6.00 /bottle
Aquafina 20 oz		\$4.00 /bottle
MGM Rewards Bottled Water 10 oz		\$3.00 /bottle

*Pepsi Products Available.

FROM THE BAKERY

price per dozen

Bagles and Cream Cheese	\$34.00
Croissants with Butter	\$34.00
Assorted Muffins	\$30.00
Cinnamon Rolls	\$34.00
Assorted Danishes & Pastries	\$34.00
Assorted Cheesecake	\$37.00
Mini Assorted Gourmet Brownies	\$37.00
Fudge Brownies	\$30.00
Fresh Baked Cookies	\$28.00
Brownies, Cookies, & Bars Display	\$30.00

À LA CARTE

Whole Fresh Fruit	\$3.00 /piece
Assorted Granola Bars/ Energy Bars	\$3.00 /piece
Fruit Yogurt	\$4.00 each
Seasonal Sliced Fruit Tray	\$5.00 /person
Domestic and Imported Cheese and Cracker Tray	\$6.00 /person
Assorted Ice Cream Bars	\$4.50 each
Assorted Candy Bars	\$5.00 each
Individual Bag Potato Chips & Pretzels	\$4.00 each
Soft Pretzels with Mustard	\$5.00 each
Tortilla Chips and Salsa	\$5.00 /person
Mixed Nuts	\$6.00 /person
Gourmet Popcorn	\$5.00 /person

UNIQUE & FUN OPTIONS

POPCORN & CANDY BAR \$14.00 /person

Plain, pizza, and caramel & cheese combo popcorn served with various candy and dried fruit add-ins to make your very own unique creations.

YOGURT PARFAIT BAR \$12.00 /person

Vanilla and strawberry yogurt served with granola and fresh fruit add-ins.

LUNCH

BOXED LUNCH

\$25.00 /person

Boxed lunches come with a choice of chips, pasta salad, potato salad, jumbo carnival chocolate chip cookie, apple, banana or orange and granola bar.

DELI

Turkey and Swiss or Ham and Cheddar with Lettuce and Tomato

VEGETARIAN WRAP

Flour Tortilla with Grilled Veggies, Spring Mix and Boursin Cheese

HERO

Ham and Salami with Provolone

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken Breast Tossed with Parmesan Cheese and Romaine Lettuce in Caesar Dressing

DELI BUFFET

\$30.00 /person

Vegetable and Cabbage Slaw

Housemade Tuna Salad

Sliced Roast Beef

Shaved Turkey Breast

Sliced Ham

Cheeses: Swiss, Pepper Jack, Cheddar

Veggies: Tomato, Red Onion, Lettuce, Pickle Spears, Olives, Peppers

Condiments: Mayo, Mustard, Ketchup, Hot Sauce

Variety of Bread and Rolls

Freshly Baked Cookies

ITALIAN LUNCHEON BUFFET

\$34.00 /person

Caesar Salad with Garlic Croutons

Antipasto Salad

Meat and Cheese Lasagna

Chicken Piccata

Penne Shrimp Alfredo

Italian Vegetable Blend

Breaded Cheese Ravioli

Breadsticks

Marinara

Tiramisu and Cheesecake

SOUTHERN BUFFET

\$40.00 /person

Steakhouse Potato Salad

Vegetable and Cabbage Slaw

Mediterranean Cucumber Salad

Cajun-Tossed Peel & Eat Shrimp

Crispy Fried Chicken

Sliced Roast Beef

Baked Mac and Cheese

Fresh Rolls and Butter

Mini Chocolate Peanut Butter Cream Cakes

Mini Red Velvet Cakes

RECEPTION

HORS D'OEUVRES

minimum order of 50 pieces per section

COLD

Shrimp Cocktail	\$4.75 each
Gorgonzola Bruschetta with Fuji Apple and Honey	\$4.50 each
Seared Duck Breast Cornets	\$5.00 each
Tomato Basil Bruschetta	\$4.00 each
Beef Tenderloin Crostini with Yellow Pepper Mayo	\$4.75 each
Smoked Salmon, Red Pepper Boursin Canapé	\$4.50 each
Sesame Seared Tuna on a Cucumber Bed	\$5.00 each
Asparagus Wrapped in Prosciutto and Drizzled with Balsamic Glaze	\$4.75 each
Antipasto Skewers	\$5.00 each

HOT

Mini Chicken Wellington	\$4.50 each
Housemade Lump Crab Cakes and Creamy Remoulade	\$6.00 each
Mini Beef Wellingtons	\$5.00 each
Assorted Mini Quiche	\$4.25 each
Butterfly Shrimp with Cocktail Sauce	\$4.50 each
Mozzarella Sticks and Marinara	\$4.25 each
BBQ, Swedish or Italian-Style Meatballs	\$4.50 each
Chicken Fingers	\$4.50 each
Garlic Parmesan Wings	\$4.25 each
Buffalo or Plain Wings	\$4.25 each
Bacon-Wrapped Scallops	\$4.00 each
Parmesan Artichoke Rounds with Marinara	\$4.00 each
Pork Eggrolls	\$4.00 each
Breaded Jalapeño Cheddar Bites	\$4.25 each
Thai Peanut Satays	\$4.50 each
Chicken Pot Stickers	\$4.50 each
Coconut-Breaded Shrimp with Thai Chili Sauce	\$5.00 each

RECEPTION

Minimum order of 50 pieces per selection

Pick 4 items \$30.00 /person

Pick 6 items \$38.00 /person

COLD

Shrimp Cocktail
Gorgonzola Bruschetta
with Fuji Apple and Honey
Seared Duck Breast Cornets
Tomato Basil Bruschetta
Beef Tenderloin Crostini
with Yellow Pepper Mayo
Smoked Salmon, Red Pepper Boursin Canapé
Sesame Seared Tuna on a Cucumber Bed
Asparagus Wrapped in Prosciutto and
Drizzled with Balsamic Glaze
Antipasto Skewers

HOT

Mini Chicken Wellington
Housemade Lump Crab Cakes
and Creamy Remoulade
Mini Beef Wellingtons
Assorted Mini Quiche
Butterfly Shrimp with Cocktail Sauce
Mozzarella Sticks and Marinara
BBQ, Swedish or Italian-Style Meatballs
Chicken Fingers
Garlic Parmesan Wings
Buffalo or Plain Wings
Bacon-Wrapped Scallops
Parmesan Artichoke Rounds with Marinara
Pork Eggrolls
Breaded Jalapeño Cheddar Bites
Thai Peanut Satays
Chicken Pot Stickers
Coconut-Breaded Shrimp with Thai Chili Sauce

DESSERTS

Mini Red Velvet Cakes
Mini Chocolate Peanut Butter Cakes
Pineapple Upside-Down Cakes
Mini Tiramisu

RECEPTION DISPLAYS

These displays are priced for 2 hours of service.

ASSORTMENT OF GRILLED AND FRESH CRUDITÉ

\$105.00 serves 25
\$150.00 serves 50

LOCAL, DOMESTIC AND IMPORTED CHEESE DISPLAY WITH CRACKERS

\$125.00 serves 25
\$175.00 serves 50

CHARCUTERIE PLATTER

\$200.00 serves 25
\$275.00 serves 50

SEAFOOD DISPLAY

Fresh Seafood on Crushed Ice with Cocktail Sauce, Remoulade and Lemon Wedges

Snow Crab Cocktail Claw	\$10.00 each
Jumbo Shrimp Cocktail	\$7.00 each
Oysters on the Half Shell	\$7.00 each
Cold-Water Lobster Tail	MP

SMOKED FISH *serves 30*

Pecan-Smoked Trout Grilled Bread, English Water Crackers and Chive Cream Cheese	\$185.00
Honey Oak-Smoked Salmon Diced Eggs, Red Onion, Capers, Bagel Chips and English Water Crackers	\$155.00

CARVING STATIONS

Stations include appropriate condiments and fresh baked rolls.

Carving stations are priced for 2 hours of service.

serves 50

Roasted Turkey Breast
with Cranberry Sauce and Pesto Mayo \$315.00

Smoked Pit Ham
Served with Maple and Dijon Mustard \$315.00

Seasoned New York Strip Loin
with Roasted Garlic Demi \$685.00

Slow-Roasted Prime Rib
Served with Beef Au Jus and
Horseradish Cream \$625.00

serves 30

Herb-Rubbed Beef Tenderloin
Served with Béarnaise Sauce \$595.00

serves 25

Baked Atlantic Salmon
with Lemon Caper Dill Sauce on the Side \$375.00

DINNER BUFFET

THE PICNIC BUFFET

\$44.00 /person

Penne Pasta Salad
Sliced Watermelon
Homestyle Coleslaw
Chicken Salad and Tuna Salad
Beer Bratwursts and All-Beef Hot Dogs
Grilled Chicken Breasts and Hamburgers
Garnishes and Condiments, Brioche Buns
Redskin Potatoes
Mini Cheesecakes, Mini Brownies
and Triple Chocolate Mousse

TOP SHELF BUFFET

\$52.00 /person

Rustic Chicken Soup
Tossed Salad with Ranch and Italian Dressing
Fresh Seasonal Fruit Display
Prime Rib with Beef Au Jus and
Fresh Horseradish Cream
Baked Salmon with Lemon Butter
Chicken Caprese
Oven-Roasted Potatoes
Chef's Choice Vegetable Blend
Fresh Baked Rolls and Butter
Chef's Selection of Plated Desserts

SEAFOOD BUFFET

\$56.00 /person

Shrimp Cocktail on an Ice Bed
New England Clam Chowder
Tossed Salad with Ranch or Italian Dressing
Potato Salad
Fresh Seasonal Fruit Display
Prime Rib Carved by Chef with
Horseradish Cream and Au Jus
Mahi-Mahi Topped with Pineapple Salsa
Butterfly Fried Shrimp
Breaded Haddock with Tartar Sauce
Steamed Clams and Mussels
Fried Calamari with Thai Chili Sauce
Roasted Garlic Parmesan Potatoes
Mixed Vegetables
Rolls and Butter
Chef's Selection of Plated Desserts

GRAND BUFFET

\$58.00 /person

Fresh Vegetables with Hummus and Dill Dip
Crispy Chicken Strips with Ranch
and BBQ Dipping Sauces
Carved Prime Rib
Sliced Baked Pit Ham
Loaded Potato Skins with Sour Cream
Pork Egg Rolls with Sweet & Sour Sauce
BBQ Meatballs
Lump Crab Cakes with Remoulade
Shrimp Hush Puppies and Cocktail Sauce
Assorted Mini Quiche
Chef's Selection of Plated Desserts

DINNER BUFFET *cont'd*

SAPPHIRE BUFFET

\$57.00 /person

Roasted Corn and Black Bean
Salad with Spanish Dressing

Traditional Tossed Salad with
Ranch and Italian Dressings

Chicken and Cheese Enchiladas

Seasoned Beef and Chicken Fajitas

Sautéed Peppers and Onions

Beef and Bean Burritos

Steamed Pork Tamales

Mexican Refried Beans

Cilantro Lime Rice

Rice Pudding, Cobbler, Sweet Pound Cake

PEARL BUFFET

\$70.00 /person

Assorted Petite Vegetables with Boursin

Fresh Fruit Display

Local, Domestic and Imported
Cheese with Cracker Platter

Antipasto Skewers

Lump Crab Cakes with Remoulade

Bacon-Wrapped Scallops

Carved Strip Steak with Roasted Garlic Demi

Lemon Caper Salmon

Pork Wings

Lobster Ravioli in Lobster Cream Sauce

Assorted Cheesecakes, Brownies, Cakes and Pies

DIAMOND BUFFET

\$75.00 /person

Antipasto Salad

Heirloom Tomato Salad

Italian Wedding Soup

Meat and Cheese Lasagna

Breaded Cheese Ravioli with Marinara

Chicken Parmesan

Veal Marsala with Wild Mushrooms

Mild Italian Sausage and Peppers

Linguine with White Clam Sauce

Spaghetti and Meatballs

Sautéed Italian Vegetables

Garlic Bread

Tiramisu and Italian Cream Cake

BAR

TOKEN BAR SERVICE

2 Tokens for:

Double shots
Long Island Iced Tea, Martini and Manhattan

PREFERRED BAR

\$8.00 /token

Seagram's 7
Jim Beam
Bacardí Silver
Jose Cuervo Gold
Dewar's White Label
Domestic Beer
House Wines
Baileys Irish Cream
Christian Brothers
Beefeater
Smirnoff
Triple Sec

PREMIUM BAR

\$10.00 /token

Includes Preferred Bar items

Jack Daniel's
Crown Royal Blend
Chivas Regal
Stoli
Tanqueray
Captain Morgan
Jose Cuervo 1800
Domestic and Imported Beers
House Wines
Kahlúa
Baileys Irish Cream
Courvoisier VS

ELITE BAR

\$12.00 /token

Includes Preferred + Premium Bar items

Bombay Sapphire
Grey Goose
Patrón
Sailor Jerry
Macallan 12-Year
Jack Daniel's Single Barrel
Kahlúa
Baileys Irish Cream
Amaretto Disaronno
Domestic and Imported Beers
House Wines
Peach Schnapps
Grand Marnier
Jägermeister
Hennessy

FULL BAR

\$14.00 / token

1800 Silver	Imported Beer
Absolut	Jack Daniel's Single Barrel
All Wines Available	Jack Daniel's
Amaretto	Jägermeister
Bacardí	Jim Beam
Baileys Irish Cream	Jose Cuervo
Beefeater	Johnnie Walker Red Label
Bombay Sapphire	Kahlúa
Canadian Club	Ketel One
Captain Morgan	Macallan 12-Year
Chivas Regal	Patrón Añejo
Christian Brothers	Patrón Silver
CÎROC	Peach Schnapps
Courvoisier VS	Sailor Jerry
Crown Royal	Seagram's 7
Crown Royal Apple	Smirnoff
Dewar's	Stoli
Domestic Beer	Tanqueray
Fireball	Tito's Handmade
Grand Marnier	Triple Sec
Grey Goose	
Hennessy VS	

BAR

BY THE HOUR / OPEN BAR

PREFERRED BAR

\$18.00 /person

Each Additional Hour \$14.00 /person

Seagram's 7
Jim Beam
Bacardí Silver
Jose Cuervo Gold
Dewar's White Label
Domestic Beer
House Wines
Baileys Irish Cream
Christian Brothers
Beefeater
Smirnoff
Triple Sec

PREMIUM BAR *Includes Preferred Bar items*

\$20.00 /person

Each Additional Hour \$17.00 /person

Jack Daniel's
Crown Royal Blend
Chivas Regal
Stoli
Tanqueray
Captain Morgan
Jose Cuervo 1800
Domestic and Imported Beers
House Wines
Kahlúa
Baileys Irish Cream
Courvoisier VS

ELITE BAR *Includes Preferred + Premium Bar items*

\$25.00 /person

Each Additional Hour \$21.00 /person

Bombay Sapphire
Grey Goose
Patrón
Sailor Jerry
Macallan 12-Year
Jack Daniel's Single Barrel
Kahlúa
Baileys Irish Cream
Amaretto Disaronno
Domestic and Imported Beers
House Wines
Peach Schnapps
Grand Marnier
Jägermeister
Hennessy

Bartender required: \$50.00 for 20 guests or more and \$100.00 for 100 guests or more for two-hour service intervals.

Cocktail/bar prices are based on a minimum of 20 guests for two-hour service intervals.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Brand selections not guaranteed and may change without notice.

BAR *cont'd*

BY THE HOUR / OPEN BAR

FULL BAR

\$30.00 /person

Each Additional Hour \$25.00 /person

1800 Silver	Hennessy VS
Absolut	Imported Beer
All Wines Available	Jack Daniel's Single Barrel
Amaretto	Jack Daniel's
Bacardí	Jägermeister
Baileys Irish Cream	Jim Beam
Beefeater	Jose Cuervo
Bombay Sapphire	Johnnie Walker Red Label
Canadian Club	Kahlúa
Captain Morgan	Ketel One
Chivas Regal	Macallan 12-Year
Christian Brothers	Patrón Añejo
CÎROC	Patrón Silver
Courvoisier VS	Peach Schnapps
Crown Royal	Sailor Jerry
Crown Royal Apple	Seagram's 7
Dewar's	Smirnoff
Domestic Beer	Stoli
Fireball	Tanqueray
Grand Marnier	Tito's Handmade
Grey Goose	Triple Sec

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