



## CATERING MENUS

Thank you for allowing The Midnight Mission Food Services to cater your important event.

We understand a lot of thought goes into planning your special occasion and we are here to ensure the food, service, set-up, and clean-up are the least of your concerns. Whether it is 20 or 200 guests, our commitment to your satisfaction is the same. We stand behind our standards of excellence every step of the way.

We take every measure to ensure the highest quality foods available are presented to you and your guests. All ingredients are made from scratch! We take a contemporary and artisan approach to our menus. All of your food will be sourced from the same local farmers and producers available to any traditional restaurant or caterer.

What makes The Midnight Mission Catering Team a little different is that it is composed of men participating in staged recovery programs offered at The Mission. This includes job-training and placement. A step towards the ultimate goal of self-sufficiency is the chance to work with our catering team. The chance to do so offers professional training in food service, food preparation, customer service, teamwork, and other valuable skills and tools. The majority of income our clients receive is placed directly into a savings account until their graduation.

We are certain you will find our staff well-trained, professional, and very happy to serve you.



## A SAMPLE of BREAKFAST ITEMS

*20-person minimum on each order*

### **Coffee & Biscuits**

Fresh made French Roast coffee with morning biscuits, half and half, raw sugar, cups, and stirrers  
\$2.95 per person

### **Pastry Breakfast Platter**

Muffins, bagels, and croissants served with butter, homemade jam, and cream cheese  
\$5.00 per person

### **Fresh Fruit Platter**

Strawberries, blackberries, melons, kiwi, apples, oranges, and grapes with crème anglaise  
\$5.00 per person

### **Country Potato Hash**

Red baby potatoes, fresh corn, peppers, onions, cheesy grits, and smoked paprika  
Bacon and/ or Ham added no add'l charge  
\$4.00 per person

### **Granola Cereal**

Organic whole oats, golden raisins, maple syrup, walnuts, almonds, dried fruit  
and more available upon request  
\$5.00 per person

### **Yogurt Parfait**

Organic yogurt, homemade granola, fresh berries  
\$4.50 per person

### **Southern Style Hot Breakfast**

Biscuits and vegetarian gravy, scrambled eggs, bacon or sausage, roasted potatoes  
\$7.50 per person

### **Light and Easy Hot Breakfast**

Individual quiche Lorraine, cottage cheese, fresh fruit  
\$6.00 per person

### **On-Site Omelet Bar**

Whole eggs, egg whites, assorted vegetables, greens and herbs; cheeses and sauces  
Served with roasted potatoes and bacon or sausage  
\$15.00 per person



## A SAMPLE of LUNCH ITEMS

*20-person minimum on each order*

### **Caesar Salad**

Fresh hearts of Romaine, anchovy-less Caesar dressing, parmesan, croutons  
\$5.95 per person

### **Chef's Salad**

Ham, turkey, bacon, tomato, cucumber, red onion, black olives, garbanzo beans, creamy herb dressing  
Options of cheese available upon request<sup>\$</sup>  
\$4.95 per person

### **Green Salad**

Escarole, butter lettuce, frisee, plum tomato, pickled ramps, creamy herb dressing  
Chicken, turkey, or pork belly available upon request<sup>\$</sup>  
Add bleu cheese \$1 extra  
\$6.95 per person

### **Vegetable Crudite**

Assorted fresh seasonal veggies, cheeses, and dips  
\$5.00 per person

### **Italian Wedding Soup**

Orrichetti pasta, veal meatballs, white beans, tomato, fresh herbs, toasted bread  
\$6.95 per person

### **Assorted Sandwich Platter**

Turkey, pastrami, roast beef, vegetarian  
\$7.95 per person

### **Assorted Sausages & Fresh Baked Breads**

Bratwurst, Italian, Chicken, Duck, house mustard and pickles  
\$6.95 per person

Beef, Lamb, Chicken, Vegetarian, flakey pie crust,  
\$8.00 per person

### **Salad Nicoise**

Fresh Ahi tuna, potato, egg, asparagus, kalamata olives, baby brussels, pickled red onion  
\$14.95 per person



## A SAMPLE of DINNER ITEMS

*20-person minimum on each order*

### **White Chocolate Macaroni & Cheese**

Fontina, parmesan, truffle, nutmeg, sage

\$7.95 per person

### **Blissful Daphonnoise**

Red bliss potatoes, English cheddar, crème fraiche, cayenne, parsley, shallot

\$4.95 per person

### **Pacific Halibut**

Red curry, coconut, lemongrass, basil, sticky rice, fresh garbanzo

\$18.95 per person

### **Maryland Crab Cakes**

Steamed red potatoes, mache salad, corn-saffron emulsion

\$19.95 per person

### **Farm-Raised Salmon**

Risotto, broccolini, roasted tomato, golden raisins, chile flakes, e.v.o.o.

\$13.95

### **Roasted Half Chicken**

Artichoke puree, blue lake green beans, lemon-beurre blanc

\$13.95 per person

### **Maple-Bourbon Glazed Pork Belly**

Cheesy grits, shiitake, Tuscan kale,

\$15.95 per person

### **New York Strip**

Garlic crusted, bleu cheese mashed potatoes, roasted mushrooms, red wine demi

\$27.95 per person

### **Bolognese Rigatoni**

Veal, lamb, pork, san marzano tomato sauce, ricotta salata

\$16.00 per person



## **A SAMPLE of BUFFET ITEMS**

*40-person minimum - \$21.95 per person*

### **Fresh Baked Dinner Rolls**

#### **Chef's Salad**

Tomato, cucumber, red onion, balsamic vinaigrette

#### **Farm-Raised Salmon or Roasted Chicken Quarters**

Accompanied by saffron cream or herbed mushroom sauce

#### **Vegetable Ragout**

Artichoke hearts, peans, carrots, squash, pesto cream sauce

#### **Roasted Potatoes**