



teens mcp program - menu selection – fall and winter
ages 13, 14, 15, 16, & 17

beverages included: mocktails, water, variety of sodas

hors d'oeuvres - select four
catered by mcp

soup shots

butternut squash, chives, truffle oil

**gluten free, & vegetarian*

tortilla espanola

piquillo dulce, vidalia onions and potatoes

**gluten free, vegetarian & dairy free*

avocado radicchio crisp

brown rice, miso vinaigrette

**gluten free, vegan, vegetarian, & dairy free*

soba noodle sushi roll

tomato concassé, tangerine evoo

**vegan, dairy free, & vegetarian*

crispy vegetable spring rolls

red pepper syrup

**vegetarian, vegan, & dairy free*

**may contain traces of peanuts, tree nuts, fish, and shellfish.*

miniature crab croquettes

panko crusted, smoked gouda, chipotle aioli

**contains shellfish*

cauliflower florets

buffalo sauce, ranch

**gluten free, vegan, vegetarian, & dairy free*

sesame crusted salmon

black rice, wasabi crème fraiche

**gluten free*

zucchini fritters

chick peas, tahini sauce

**gluten free, vegan, vegetarian, & dairy free*

caramelized onion tart

fig confiture, gorgonzola

**vegetarian*

bacon wrapped dates

sage, maple, cayenne

**gluten free, & dairy free*

crispy polenta fries

romesco sauce, rosemary, sage

**gluten free, vegan, vegetarian, & dairy free*

**contains nuts*

mini seafood dumplings

mirin, tamari, sesame oil

**dairy free*

**contains shellfish*

deviled quail eggs

dijon, bacon bites

**gluten free, dairy free*

filet mignon

horseradish cream and micro greens

mini blue burgers

maytag blue, sautéed onions, ketchup

mini corn dogs

honey - dijon dip

mini risotto cakes

champignon duxel & balsamic reduction

**vegetarian*

mini chicken parm sliders

mozzarella, homemade marinara



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appetizer – select one

seasonal mushrooms soup

oyster, shitake, black truffle butter, bay scallops

winter squash soup

lardons, truffle mascarpone crème

onion soup au gratin

vidalia onions, beef broth, & gruyere

chicory salad

escarole, radicchio, red wine shallot vinaigrette, dill & goat cheese crostini

roasted root salad

marinated beets, rutabaga, yams, feta & oregano vinaigrette

warm bean salad

green beans, yellow beans, dried cranberries, toasted almonds, white wine vinaigrette & micro basil

**contains nuts*

louisville salad

spinach, green apples, red onions, caramelized walnuts, grape tomatoes, blue cheese, house-made balsamic dressing

**contains nuts*

leek tart

chèvre chaud, pâte brisée, mixed greens & balsamic reduction

massaman shrimp

cilantro, carrots, coconut milk & crispy shallots

**contains nuts and shellfish*

wonton rolls

avocado & sun dried tomato

jalapeño cilantro dipping sauce

**contains nuts*

marinated sirloin

warm hummus dip, cilantro

seasonal risotto cakes

mushroom duxel, parmesan & balsamic reduction

broccoli quiche

gruyere, pâte brisée, micro greens



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main course – select one

choose a composed dish – or – build your own dish

composed

thanksgiving hens

walnut - cranberry stuffing, celery root puree,
green beans & gravy

**contains nuts*

smoked paprika hens

warm piquillo pepper salad, feta & chives cous cous,
au jus

pan roasted duck breast

rhubarb gastrique, carrot mascarpone puree,
toasted saffron orzo with swiss chard & fennel
(add \$9 per person)

skirt steak

baby carrots, red wine shallot reduction,
wasabi mashed potatoes

ny strip

roasted asparagus, braised shitake, celery root puree,
green peppercorn demi-glace

coriander crusted pork loin

bacon roasted baby potatoes, sautéed broccoli rabe,
cornichons & tarragon demi-glace

baked fillet of sole

parmesano polenta discs, julienne vegetables,
spinach veloute

striped bass

crispy polenta fries, pan roasted brussel sprouts,
passolivo mandarin vinaigrette

duet of ravioli nord

roasted chicken, smoked gouda, pomodoro
&
butternut squash with brown butter sage sauce
**may contain traces of nuts*

duet of ravioli sud

mushroom, goat cheese, basil, creamy pesto
&
beef, ricotta, rosemary, arrabiata
**contains nuts*

build your own – one protein, one starch, one veggie

chicken paillard

spinach and goat cheese

chicken scaloppini

wild mushroom demi glace

apricot cornish hens

balsamic & honey

ny strip

chili rubbed, chimichurri

skirt steak

au poivre

filet mignon

pear red wine marmalade
(add \$7 per person)

salmon

asian spiced marinade

black bass

mojo sauce

chilean sea bass

coconut curry
(add \$9 per person)

sides

garlic mash
cauliflower puree
white wine & chive risotto
ginger sweet potatoes
mac & cheese soufflé

broccoli au gratin
roasted asparagus
french lentil salad
roasted green beans
tomato confit



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dessert – select one

orange

trifle, grand marnier, mascarpone, devil's food cake

*vegetarian

ginger

strudel, pears, walnuts, filo dough, fresh whipped cream

*vegetarian *contains nuts

lemon

vanilla meringue, fresh blueberry coulis, citrus cake

*vegetarian

apple

classic tarte tatin, cinnamon, caramel, puff pastry

*vegetarian

chocolate

molten cake, strawberry sauce, crème chantilly

*vegetarian

empanadas

apple, almond & chocolate "mole" dipping sauce

*vegetarian *contains nuts

almond

traditional tiramisu, lady fingers, espresso, amaretto

* vegetarian *contains nuts

peanut butter

stuffed chocolate cake, banana brule, crème chantilly & raspberry coulis

* vegetarian *contains nuts

pear

red wine poached, mascarpone

*gluten free, & vegetarian

banana

foster's tart, rum, banana flambé, crème patisserie

* vegetarian

sweet potato

cobbler, pecans, spiked crème Chantilly

* vegetarian *contains nuts