

Breakfast Corner



PLATED BREAKFAST

Served with chilled fruit juices, breakfast pastries, freshly-brewed Starbucks® regular & decaffeinated coffee, and Tazo® teas

ALL AMERICAN BREAKFAST

Farm-fresh cheese omelet, with Applewood smoked bacon and link sausage. Served with hashed-browned potatoes and fresh fruit coupé.

EGGS BENEDICT

Poached eggs served over grilled Canadian bacon and English muffin. Topped with Hollandaise sauce. Includes hashed-browned potatoes and fresh fruit coupé. Substitute spinach and crab for additional

SOUTHWESTERN BREAKFAST ENCHILADA

Jumbo flour tortilla filled with scrambled eggs, Chorizo sausage, Ranch potatoes, Mexican cheeses, and Guajillo enchilada sauce. Served with pico-de-gallo, sour cream, salsa and fresh fruit coupé.

CINNAMON TEXAS TOAST

Texas-sized French toast, hand-battered with cinnamon & nutmeg. Served with Applewood smoked bacon, sausage, warm maple syrup & fresh fruit preserves. Includes scrambled eggs & fresh fruit coupé.



SPINACH & MUSHROOM OMELET

A low-carb, low-fat selection with mushrooms and reduced-fat Cheddar cheese. Served with side Hollandaise and Breakfast potatoes, fruit coupé and multi-grain muffin.

BREAKFAST BUFFETS

A minimum of 35 guests. Served with: fresh-baked breakfast pastries & biscuits
Fresh fruit tray • Chilled fruit juices • Freshly brewed Starbucks® coffee & decaf • Tazo® teas



HEART HEALTHY BUFFET

Homemade 5-grain granola with local amber honey, Texas pecans, and 2% milk
Steel-cut oatmeal served with fresh berries • Southern-style grits • Turkey sausage links
Roasted red potato hash • Scrambled egg whites Florentine • Greek yogurt
Berry Timbales lightly sweetened with local honey • Blueberry scones

SOUTHERN-STYLE BUFFET

Farm-fresh scrambled eggs • Honey pecan pancakes • Southern Baked Ham • Applewood smoked bacon & sausage • Buttermilk Biscuits with country gravy • Buttered grits
Hash-browned potatoes • Sliced fresh fruit

AMERICAN BUFFET

Freshly scrambled eggs • Applewood smoked bacon & sausage • Hashed-browned potatoes
Hot buttered grits or oatmeal • Pancakes & maple syrup • Sliced fresh fruit



012018



Brunch Buffets

Minimum of 50 guests.
All Brunch Buffets are served with:

- ☆ Champagne and Mimosa bar (Sunday time restrictions may apply)
- ☆ Freshly-baked breakfast breads with butter & preserves
- ☆ Chilled fruit juices
- ☆ Freshly brewed Starbucks® coffee & decaf
- ☆ Tazo® teas
- ☆ Fresh bagels & cream cheese
- ☆ Farm-fresh scrambled eggs with cheese & salsa
- ☆ Hickory-smoked bacon and Southern baked ham
- ☆ Belgian waffles with fresh fruit topping
- ☆ Cottage-fried potatoes
- ☆ Pasta salad
- ☆ Crisp Caesar salad
- ☆ Dessert Bar

Choice of Two:

CHICKEN MONTERREY

Grilled breast of chicken topped with Monterey Jack cheese and a basil cream sauce. Served on a bed of spinach and egg fettuccine.

LONDON BROIL

Marinated and slow roasted with Forest mushrooms and a rich Hunter sauce.

CHICKEN & PESTO PENNE PASTA

Sautéed chicken breast on a bed of creamy Penne pasta with a hint of pesto and Parmesan, topped with Gruyère cream sauce.

BLACKENED OR FRIED CATFISH

Fresh catfish filet blackened or hand-breaded and fried to perfection.

CHICKEN MARSALA

Marinated, grilled chicken breast with a Marsala mushroom sauce.

GUAJILLO-CRUSTED PORK TENDERLOIN

Marinated with Guajillo peppers and roasted to perfection. Served with white bean and corn ragoût.

QUICHE LORRAINE

Traditional brunch enhancement with bacon, spinach, mushrooms and cheeses.

BRUNCH ENHANCEMENTS

OMELET STATION

Eggs and omelets, cooked-to-order offering a selection of toppings and fillings.

CARVED PRIME RIB OF BEEF

Chef-carved and served with au jus, Horseradish Chantilly and Silver Dollar rolls.

For custom or theme menus contact your professional catering representative



012018



Buffet Enhancements

CHEF-ATTENDED STATIONS

CARVED PRIME RIB OF BEEF

Herb-crusted and slow-roasted. Served with au jus, with Silver Dollar rolls, horseradish, Aioli mayonnaise and Dijon mustard. Serves 50 Guests

ROAST ROUND OF BEEF

Standing Round of Beef au jus, served with Silver Dollar rolls, horseradish, Aioli mayonnaise and Dijon mustard. Serves 100 Guests

BEEF TENDERLOIN

Coated with horseradish and fresh herbs. Served with Silver Dollar Rolls & Aioli mayonnaise. Serves 25 Guests
Market Price

JACK DANIEL'S GLAZED WHOLE BONELESS TURKEY

Basted and served with Silver Dollar rolls, Dijon mustard, horseradish and cranberry relish. Serves 50 Guests

BONE-IN SMOKED VIRGINIA HAM

Served with Silver Dollar rolls, Aioli mayonnaise and Sweet & Hot mustard. Serves 75 Guests

THEME DINNER BUFFETS

Includes your choice of two desserts

SOUTH OF THE BORDER

Garden Green Salad Bar, spicy steak & chicken strips grilled with onions and peppers. Cheese enchiladas, and Spanish rice, served with Mexican cheeses, guacamole, sour cream, onions, Pico de Gallo, picante sauce, hot flour tortillas, chips with chili con queso, and your choice of Borracho or refried beans.

CAJUN DINNER

Garden Green Salad Bar • Potato Salad • Cajun Dirty Rice • Chicken & Sausage • Gumbo Shrimp & Crawfish Étouffée • Cajun Boudin Balls • Cajun Catfish • Southern-style Green Beans • Dinner Rolls • Starbucks® Coffee • Iced Tea

ITALIAN BUFFET

Caesar Salad, Minestrone soup • Home-style Meat Lasagna • Baked Manicotti Pomodoro Tuscan Grilled Chicken with Pesto Penne Broccoli and Carrot Medley, Garlic Toast

THEME ACTION STATIONS

Chef-attended in your room

PASTA STATION

Fettucine, Bowtie, Tortellini, and Penne pastas prepared to order with choice of Marinara, Alfredo and creamy Pesto sauces. Select from an assortment of fresh vegetables, cracked black pepper and freshly-grated Parmesan. Served with Tuscan grilled chicken or Italian sausage, and garlic toast. \$23.95 Add Shrimp for an additional \$3.00

STIR FRY WOK STATION

Stir Fry prepared-to-order with Gulf Shrimp, seasoned beef and chicken with assorted sauces and fresh Chinese cut vegetables. Served with Spring rolls, fried rice, Jasmine rice & Saifu noodles. \$20.95

GRILLED CAESAR SALAD STATION

Crisp Romaine hearts coated with our own Dicicco Caesar dressing, grilled-to-order, and topped with Rosemary Grilled Shrimp or Chicken, Parmesano Reggiano and Croutons. \$18.95



*For custom or theme menus
contact your professional
catering representative*



012018



Due to fluctuating markets, food prices are subject to change up to 60 days prior to the scheduled event.

2355 Interstate 10 • Beaumont, TX 77705 • 409-842-3600 • MCM Elegante Beaumont.com • Prices do not include 20% service charge or sales tax



Custom Lunch Buffet

Luncheon Buffets include iced tea, fresh rolls and butter, choice of salads, Chefs dessert creations, freshly brewed Starbucks® regular and decaf coffee.
Minimum of 35 Guests

ENTRÉES

Choice of Two

Chicken Marsala
Chicken Parmigiana
Braised Beef Tips with Rice
Chicken Fried Chicken
London Broil
Chicken Fried Steak
Southern Glazed Ham
Roasted Pork Loin
Blackened or Fried Catfish

Wild Rice
Harvest Blend Rice Pilaf
Garlic Mashed Potatoes with Gravy
Baked Macaroni & Cheese
Rosemary Roasted New Potatoes
Cajun Smashed Potatoes
Penne Pasta Alfredo
German Green Beans with Baby Carrots

SALADS

Mixed Greens with Dressings

Choice of One:
Garden Patch Pasta Salad
Texas Potato Salad
Cole Slaw
Fruit Salad
Cucumber, Tomato & Onion

SIDE ITEMS

Choice of Two

Buttered Corn
Seasonal Vegetable Medley
Sweet Peas with Pearl Onions
Broccoli with Cheese Sauce
Green Beans Amandine
Ginger-Glazed Baby Carrots
Home-style Green Beans

DESSERTS

Choice of Three

CAKES

Double Chocolate
Carrot
German Chocolate
Cheesecake, assorted toppings
N'awlins Bread Pudding

PIES

Chocolate
Lemon Meringue
Pecan
Pumpkin

COBBLERS

Apple
Peach
Cherry



*For custom or theme menus contact
your professional catering representative*

012018



Custom Dinner Buffets

Custom Dinner Buffets include fresh rolls and butter, freshly-brewed Starbucks® coffees, iced tea and Chef's dessert table.
Minimum of 35 People

*For custom or theme menus
contact your professional
catering representative*

ENTRÉES

- Italian-Breaded Chicken
with a Mushroom Marsala Sauce
- Chicken Parmigiana
with our own Pomodoro Sauce
- Southern-style Chicken Fried Chicken
- Sicilian Chicken Picatta
with Capers and Lemon
- Guajillo-Crusted Roast Pork Loin
- Panko-Crusted Catfish
with Corn & White Bean Ragoût
- London Broil
with Balsamic-grilled Onions
- Texas-style Chicken Fried Steak
- Beef Stroganoff
with egg noodles or rice
- Virginia Baked Glazed Ham
- Cider-marinated Boneless Pork Chops
with sautéed Apples
- Roasted Turkey with Cornbread Dressing
- Cajun-Blackened or Southern Fried Catfish

SALADS

- Mixed Greens with Dressings
- Choice of One:
 - Garden Patch Pasta Salad
 - Home-style Potato Salad
 - Cole Slaw
 - Cucumber, Tomato & Onion Salad
 - Fresh Fruit Salad

SIDE ITEMS

- Choice of Two
 - Wild Rice
 - Harvest Blend Rice Pilaf
 - Garlic Mashed Potatoes with Gravy
 - Twice-Baked Potatoes
 - Pesto-infused Penne Pasta Alfredo
 - Grilled Asparagus
 - Creamed Spinach
 - Rosemary Roasted New Potatoes
 - German Green Beans with Baby Carrots
 - Buttered Corn
 - Seasonal Vegetable Medley
 - Sweet Peas with Pearl Onions
 - Broccoli with Cheese Sauce
 - Green Beans Amandine
 - Ginger-Glazed Baby Carrots
 - Home-style Green Beans

DESSERTS

Choice of Three

CAKES

- Double Chocolate
- Carrot
- German Chocolate
- Cheesecake, assorted toppings • N'awlins Bread Pudding

PIES

- Chocolate
- Lemon Meringue
- Pecan • Pumpkin Pie

COBBLERS

- Apple • Peach • Cherry

Three Entrée Buffet • Two Entrée Buffet
Substitute Fried Shrimp for any Entrée for an additional
Add Fried Shrimp as an additional Entrée for an additional



012018

Hors d'oeuvres

HOT ITEMS (100 pieces each)

Hand-Breaded Fried Mushrooms with Ranch Dip	\$
Italian Sausage & Cheese-Stuffed Mushrooms	\$
Swedish or BBQ Meatballs.	\$
Crab-Stuffed Jalapeños.	\$
Beer-Battered Chicken Tenders with Cream Gravy and Honey Mustard.	\$
Mini Quiche Assortment	\$
Spinach Artichoke Dip with Salsa, Sour Cream and House-made Crostini	\$
Spring Rolls or Egg Rolls	\$
Cajun-Fried Boudin Balls with Creole Mustard Dipping Sauce	\$
Texas-Style Jalapeño Poppers	\$
Raspberry Brie en Croute	\$
Thai-Grilled Chicken or Beef Satay	\$
Coconut-Fried Shrimp	Market
Cajun Shrimp and Andouille Skewers with Butter Sauce.	\$
Caribbean Crab Cakes with Pineapple Pico de Gallo	Market
Mini Chicken Cordon Bleu Bites...Chicken, Parma Ham & Gruyere Cheese	\$
Hand-Breaded Zucchini Wheels...Golden Fried and served with Marinara	\$
Spanikopita Traditional Greek favorite with Spinach and Feta in Phyllo Triangles.	\$
Mozzarella Cheese Sticks	\$



COLD ITEMS (100 pieces if not specified)

Gulf Coast Ceviche	\$
Fresh Gulf seafood marinated in Lime and Herbs. Served with Avocado and Tomato Bruschetta	
Tenderloin of Beef Carpaccio...BruchettaBeef Tenderloin with Italian Bruschetta (serves 50)	\$
Italian Charcuterie Board	\$
Soppressata Salami, Mortadella, Pepperoni, Parma Ham, Roasted Red Pepper Salsa, Cheeses, and Bruschetta (serves 50)	
Balsamic-Grilled Vegetable & Antipasta Tray (Serves 50)	\$
Finger Sandwich Assortment (serves 100)	\$
Fresh Fruit Tray with Seasonal Berries, Greek Yogurt, and Poppyseed Dressing	\$
Domestic Cheese Selection with Grapes, Berries, and Crackers	\$
Crudites of Fresh Garden Vegetables with Roasted Red Pepper and Ranch Dips	\$
Cajun-style Lump Crabmeat Salad with Crackers (Serves 50)	\$
Smoked Salmon Mirror with Bagels, Cream Cheese & Condiments (serves 50)	\$
Jumbo Gulf Shrimp Cocktail	Market
Cajun-Boiled Peel 'n Eat Shrimp with Remoulade and Spicy Cocktail Sauces	Market
International Cheese Board with Fruit & Crackers (serves 50)	\$

CHIPS & DIPS (for 50 persons)	Ranch or Onion	\$
	Home-style Salsa	\$
	Guacamole Dip	\$
	Chili Con Queso	\$



Hors d'oeuvres Packages

ELEGANTÉ GOLDEN PACKAGE

100 person minimum • Service for 1.5 hours

Carved Roast Round of Beef au jus, Horseradish Sauce
Dijon Mustard, Aioli Mayonnaise and mini-rolls

Seasonal Fresh Fruit Display
Domestic Cheese Board
Crudit  Tray with Dipping Sauce

Our famous Chocolate-dipped Strawberries
Deluxe Mixed Nuts
Starbucks® Coffees, Fruit Punch, Iced Tea

Choice of Four:

- | | |
|--------------------------------|------------------------------|
| Fried Mushrooms with Ranch | Spinach & Artichoke Dip |
| Mozzarella Sticks | Finger Sandwiches |
| Swedish or BBQ Meatballs | Salsa & Tortilla Chips |
| Cajun Boudin Balls | Chili con Queso and Chips |
| Mini Quiche | Crabmeat Salad with Crackers |
| Crab-Stuffed Jalape os | Onion Dip with Chips |
| Chicken or Steak Fingers | Guacamole Dip and Chips |
| Spring Rolls and Dipping Sauce | Jalape o Poppers |



ELEGANTÉ PLATINUM PACKAGE

100 person minimum • Service for 1.5 hours

Carved Prime Rib of Beef au jus, Horseradish Sauce,
Dijon Mustard, Aioli Mayonnaise and mini-rolls

Champagne or Wine Toast

Seasonal Fresh Fruit Display
International & Domestic Cheese Board
Crudit  Tray with Dipping Sauce

Our famous Chocolate-dipped Strawberries
Deluxe Mixed Nuts
Starbucks® Coffees, Fruit Punch, Iced Tea

Choice of Five:

- | | |
|--------------------------------|------------------------------|
| Fried Mushrooms with Ranch | Spinach & Artichoke Dip |
| Mozzarella Sticks | Finger Sandwiches |
| Swedish or BBQ Meatballs | Salsa & Tortilla Chips |
| Cajun Boudin Balls | Chili con Queso and Chips |
| Mini Quiche | Crabmeat Salad with Crackers |
| Crab-Stuffed Jalape os | Onion Dip with Chips |
| Chicken or Steak Fingers | Guacamole Dip and Chips |
| Spring Rolls and Dipping Sauce | Jalape o Poppers |



012018



Due to fluctuating markets, food prices are subject to change up to 60 days prior to the scheduled event.
2355 Interstate 10 • Beaumont, TX 77705 • 409-842-3600 • MCElegantBeaumont.com • Prices do not include 20% service charge or sales tax

Intermissions

EXECUTIVE MEETING PLANNER'S PACKAGE

Chilled fruit juices • Selection of fresh fruit & seasonal berries • Freshly baked bagels with cream cheese
 Fresh Danish & Muffins • Freshly-brewed Starbucks® regular & decaf coffees • Tazo® hot teas • Ice Cold Sodas
 Bottled Water • Morning Break to replenish beverages • **Build-Your-Own Lunch Buffet**
 Afternoon Break including freshly baked cookies. per person (minimum 30 people)

GOLDEN TRIANGLE BREAKS

BEAUMONT per person

- Chilled fruit juices
- Selection of fresh fruit & seasonal berries
- Sausage, egg, and cheese biscuits or croissants
- Fresh Danish & Muffins
- Freshly-brewed Starbucks® reg & decaf
- Tazo® hot teas
- Sodas Bottled water

PORT ARTHUR

- Chilled fruit juices
- Fresh Danish & muffins • Sodas & bottled water
- Freshly brewed Starbucks® reg & decaf
- Tazo® hot teas

ORANGE

- Chilled fruit juices
- Selection of fresh fruit & seasonal berries
- Freshly baked bagels with cream cheese
- Fresh Danish & muffins
- Freshly-brewed Starbucks® reg & decaf
- Tazo® hot teas • Bottled water

ALL DAY BEVERAGE PACKAGE

- Continuous service up to 8 hours
- Orange & cranberry juice
- Starbucks Coffee & Tazo® hot tea
- Bottled water & Assorted Sodas.

RED BULL BREAK per person

- Trail Mix & Granola Bars
- Selection of fresh whole fruit
- Freshly-popped popcorn
- Bottled water & cold sodas
- Red Bull® & Monster® energy drinks
- Tazo® iced teas

STARBUCKS® BREAK

Bottled Tazo® Chai teas
 Flavored syrups
 Gitano Hot Chocolate
 Biscotti

Starbucks® bottled iced Frappuccino
 Danish and Muffin selection
 Texas-sized Cinnamon Rolls
 Regular and decaf Starbucks® Coffees

SNACK ATTACK per person

- Hot New York-style pretzels & Deli-mustard
- Freshly popped popcorn
- Assorted whole fruit
- Tortilla chips with queso & salsa
- Mini candy bars
- Freshly-brewed Starbucks® reg & decaf
- Iced cold sodas

THE SWEET TOOTH per person

- Freshly-baked gourmet cookie
- Deluxe chocolate fudge brownies
- Mini candy bars
- Ice cream bars
- Freshly brewed Starbucks® reg & decaf
- Iced cold sodas & Bottled lemonade..

CIRCUS BREAK per person

- Popcorn & Cotton Candy prepared in your room
- Mini candy Bars
- Freshly-baked Cookies
- Starbucks coffee®
- Iced cold soda & Bottled lemonade

TEXAS BLUEBELL BREAK per person

- Texas Bluebell Ice Cream bars
- Gourmet fudge brownies & Cold sodas





À La Carte Breaks



Whole Fruit Basket	(Serves 30)	\$
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees	(gal)	\$
Fruit & Cheese Danish	(doz)	\$
Popcorn Machine		\$
Texas-Sized Cinnamon Rolls	(doz)	\$
Muffin Assortment with Whipped Butter & Jam	(doz)	\$
Starbucks® Bottled Frappucino.	(each)	\$
Assorted Bagels with Cream Cheese	(doz)	\$
Tazo® Chai Bottled Iced Tea	(each)	\$
Ham or Sausage, Egg & Cheese Biscuits.	(each)	\$
Bottled Water.	(each)	\$
Breakfast Tacos with Salsa	(each)	\$
Freshly Baked Gourmet Cookies	(doz)	\$
Red Bull® Energy Drink	(each)	\$
Monster® Energy Drink.	(each)	\$
Gatorade®	(each)	\$
Deluxe Fudge Brownies.	(doz)	\$
Fruit Punch	(gal)	\$
Freshly Brewed Iced Tea	(gal)	\$
Orange, Apple, Cranberry Juice	(liter)	\$
Iced Cold Sodas	(each)	\$



Lite Luncheons

All lite lunches are served with iced tea, choice of a dessert and freshly brewed Starbucks® regular & decaf coffees.



SALAD

Fresh Garden Green Salad or Caesar Salad with homemade croutons.

SOUP & SANDWICH COMBO \$

Your choice of turkey and Swiss, ham and Cheddar, or roast beef and Pepper Jack sandwich. Served with a cup of home-style Cajun Gumbo or the soup du jour. A fresh garden salad can be substituted for the sandwich.

SOUP, SALAD, & BAKED POTATO BUFFET \$

A fresh garden salad bar, served with soup du jour or our home-style Cajun Gumbo and a baked potato bar including OUR FAMOUS Texas chili with all of the trimmings and your choice of dessert.

ENTRÉES

CHICKEN SALAD CROISSANT \$

Our specialty chicken salad on a buttery croissant. Served with fresh fruit salad.

DIPLOMAT CLUB CROISSANT \$

Smoked turkey, ham, bacon, tomato & lettuce on a flaky butter croissant, accompanied by potato salad, a crisp pickle & fresh fruit coupé.

BEEF FIESTA WRAP \$

Marinated and grilled beef fajita with peppers and onions, corn, salsa and Mexican cheese. Served with chips, sour cream and guacamole.

BEEF FIESTA WRAP \$

Marinated and grilled beef fajita with peppers and onions, corn, salsa and Mexican cheese. Served with chips, sour cream and guacamole.

CHICKEN CAESAR WRAP \$

Marinated and grilled chicken, chopped Romaine, Caesar dressing and cheese. Served with pasta salad.

LITE TRIO \$

Homemade Tuna, Chicken, and Pasta salads. Served with mini-croissants and fresh fruit garnish.

DESSERTS

Choice of One

Double Chocolate, Carrot, German Chocolate
Chocolate or Lemon Meringue Pie, Pecan Pie
Cheese Cake, assorted toppings or N'awlins Bread Pudding

EXECUTIVE DELI LUNCH

(Serves up to 15 guests)

Garden Salad Bowl with Dressings and Toppings • Deli Platter of Ham, Turkey, Salami, and Roast Beef
Swiss, Cheddar, and Pepper Jack Cheeses • Assorted Breads • Jardiniere Relishes and Condiments
Choice of Banana Pudding or Cobbler • Coffee and Iced tea \$

BOXED LUNCH

Choice of turkey, roast beef or ham sandwich. Swiss or American cheese, whole wheat or white bread. Served with potato chips, gourmet cookie, whole fruit, candy & canned soda.

\$

*For custom or theme menus
contact your professional catering representative*



012018



Plated Luncheons

Served with iced tea, fresh rolls and butter, choice of salad and dessert, freshly brewed Starbucks® regular and decaf coffee.

SALADS

Fresh Garden Green Salad or Caesar Salad with homemade croutons.

ENTRÉES

CHICKEN MARSALA \$
Lightly breaded breast of chicken with Marsala mushroom sauce.

LONDON BROIL \$
Marinated and served with forest mushrooms & a rich hunter Sauce.

CHICKEN-FRIED CHICKEN OR STEAK \$
Breaded and seasoned chicken breast or steak, fried to a golden brown and topped with a rich country gravy. Served with old-fashioned mashed potatoes.

FRIED GULF SHRIMP MARKET PRICE
Fresh hand-breaded Gulf shrimp fried to a golden brown & served with your choice of side.

GUAJILLO-CRUSTED ROASTED PORK LOIN \$
Guajillo-marinated boneless pork loin served with roasted corn and white bean ragout.

FRESH CATFISH \$
Your choice of Southern Fried or Cajun-blackened with crawfish cream sauce.

GRILLED BREAST OF CHICKEN \$
Marinated and grilled breast of chicken served with Forest mushroom sauce.

DESSERTS

Choice of One

CAKES

- Double Chocolate
- Carrot
- German Chocolate Cake

PIES

- Chocolate
- Lemon Meringue
- Pecan Pie

- Cheese Cake with Fruit Topping
- N'awlins Bread Pudding





Plated Dinners

Served with garden salad, potato or rice, choice of vegetable, dessert selection, fresh rolls and butter, iced tea, freshly-brewed Starbucks® coffees

SALAD

Crisp Garden Greens or Caesar Salad with fresh Parmesan and homemade croutons

ENTRÉES

CAJUN-STYLE SNAPPER \$

Baked with lemon butter sauce or blackened with crawfish cream sauce.

GULF COAST SURF N' TURF MARKET PRICE

Filet Mignon with Sauce Bordelaise and Sautéed Shrimp in lemon herb butter.

CHICKEN FRIED CHICKEN \$

Battered and seasoned chicken breast served with mashed potatoes and rich country gravy.

BLACKENED OR PANKO-BREADED CATFISH FILET \$

Served blackened with crawfish cream sauce or Panko-breaded with corn and white bean ragoût.

SHRIMP & CRAWFISH ÉTOUFÉE \$

A Cajun classic served over steamed rice.

STEAK DIANNE \$

Tender Medallions of Beef Filet, pan-seared, and served with a rich Dianne sauce.

LONDON BROIL \$

Roasted with forest mushrooms and balsamic-grilled onions. Served with a rich Hunter sauce.

CHICKEN MARSALA \$

Lightly breaded and sautéed breast of chicken, served with a Marsala wine sauce.

FRIED GULF SHRIMP \$

Fresh, hand-breaded Jumbo Gulf Shrimp fried to a golden brown.

CENTER CUT PORK CHOP \$

Cider-marinated and grilled pork chop. Served with maple-sautéed apples and Cajun stuffing.

CITRUS SALMON \$

Atlantic Salmon lightly marinated in ginger, soy, & lime. Topped with Caribbean fruit salsa.

GUAJILLO-CRUSTED ROAST PORK TENDERLOIN \$

Marinated with Guajillo peppers, roasted, and served with a white bean and roasted corn ragoût.



DESSERTS

Choice of One

CAKES

- Double Chocolate
- Carrot
- German Chocolate Cake

PIES

- Chocolate
- Lemon Meringue
- Pecan Pie

- Cheese Cake with Fruit Topping
- N'awlins Bread Pudding



Beverages

The MCM Elegante Hotel is pleased to offer the following options designed to provide your guests premium beverages for every occasion. **All Beverage Packages include unlimited Sodas, Iced Tea, Starbucks Coffees and Tazo Hot Tea.**

PREMIUM HOSTED BAR

Absolut	Patron Silver	Red Bull	Beringer White Zinfandel
Tanqueray	Malibu	Miller Lite	Mirrasou Moscato
Hennesey	Chivas Regal	Bud Light	William Hill Chardonnay
Makers Mark	Captain Morgan	Budweiser	Camelot Merlot
Jack Daniel's	Bacardi	Michelob Ultra	William Hill Cabernet
Crown Royal	Hypnotic	Corona	Ballatore Champagne
Jim Beam	Baileys	Coors Light	
Assorted Schnapps	Kahlua	Two Additional Import Beers	

\$ per person Two Hours • Each Additional Hour \$



HOSTED BAR

Beringer White Zinfandel	Smirnoff	José Cuervo	Budweiser
Mirrasou Moscato	Gordons	Christian Brothers	Coors Light
William Hill Chardonnay	Jack Daniels	Bacardi	Two Imported Beers
Camelot Merlot	Jim Beam	Assorted Schnapps	André Champagne
William Hill Cabernet	Crown Royal	Miller Lite	Canyon Road Coastal Wines
Ballatore Champagne		Bud Light	

\$ per person for Two Hours • \$ Each Additional Hour

HOSTED BEER, WINE & CHAMPAGNE

Miller Lite	Beringer White Zinfandel
Bud Light	Mirrasou Moscato
Budweiser	William Hill Chardonnay
Michelob Ultra	Camelot Merlot
Coors Light	William Hill Cabernet
Corona	Ballatore Champagne
Heineken	
Two Additional Imported Beers	

\$ per person for Two Hours • \$ 5 Each Additional Hour



012018

More Beverages

DRINK COUPON PACKAGE

(with Hosted Beverage Choices)

The host will receive drink coupons to give to guests. Guests may purchase additional drinks.

The host may purchase individual coupons in advance or at the event for \$7 each. included

Two coupons per guest \$ • Three coupons per guest \$

Non-Alcoholic Beverages Included



BEER & MARGARITA PACKAGE

Two Kegs of Domestic Beer (your choice)

Frozen Drink Machine with your choice of Daquiris,

Margaritas or Piña Coladas (25 Gallons)

Includes non-alcoholic beverages

\$

\$ Bartender Fee Per Bar

CASH BARS

Premium Hosted Bar Selections

Premium Cocktails.	\$
Super Premium Cocktails.	\$
Premium Wine by the Glass.	\$
Domestic Beer.	\$
Import Beer	\$
Sodas.	\$

\$ Bartender Fee Per Bar



ADDITIONAL BEVERAGES

House Wines	\$	André Champagne	\$
Premium House Wines	\$	Ballatore Champagne.	\$
William Hill Chardonnay.	\$	Starbucks® Coffee (gallon)	\$
Mirrasou Moscato	\$	Sodas (each)	\$



Audio / Visual



Item	Rental Cost
Overhead Projector	
DVD Player	
Television Monitor with DVD	
Cordless Lapel Microphone	
Cordless Handheld Microphone	
Microphone with Cord	
Podium with Microphone	
Built-in LCD Projector	
Built-in LCD Projector with Screen	
Portable LCD Projector	
Sound for LCD's	
Sound Patch	
8x8 Screen	
6x6 Screen	
4 Channel Mixer	
Conference Phone	
Flip Chart with Pads & Markers	
Additional Flip Chart Pads	
Easel	
Extension Cords	
Power Strips	
Electricity for Vendor Booths	
Pipe & Drape	Quoted per sq. ft.