

MHA

CONFERENCE
CENTER

Meeting Your Expectations



Catering Menu

julianascatering.com

Menu

MHA CONTINENTAL BREAKFAST AND LUNCH COMBINATIONS

Includes Continental Breakfast and choice of:

Soup & Salad Buffet

Ciabatta or Wrap Sandwich Buffet

Choice of two hot entrees and two side dishes

All lunch options are served with cookies

Hot entrees: Marinated Chicken Tips, Chicken Parm with Penne, Eggplant Parm with Penne, Chicken Broccoli Ziti (Alfredo or Aglio/Olio), Chicken Marsala, Chicken Penne alla Vodka, Vegetable Stir Fry, Stuffed Zucchini

Sides: Garden Salad, Grilled Veggies, Sauteed Green Beans, Roasted or Whipped Butternut Squash, Rice Pilaf, Roasted or Whipped Sweet Potatoes, Garlic Mashed Potatoes, Mac & Cheese

Other breakfast or lunch options may be substituted for an additional charge.

Breakfast Menu

CONTINENTAL BREAKFAST

Assorted bagels served with cream cheese and butter, mini muffins, fruit platter

BREAKFAST SANDWICH BAR

Assorted breakfast sandwiches (choice of bagels, english muffins or croissants), fruit platter, choice of coffee cake, corn bread or banana bread

OMELET BAR W/CHEF COOKING ONSITE

Omelets with 8 toppings, fruit platter, bacon and sausage, pancakes, home fries, choice of corn bread, coffee cake or banana bread.

Lunch Menu

SOUP AND SALAD BUFFET

Choice of two soups and two salads. Served with cookies or fruit tray.

Soups: Chicken Noodle, Clam Chowder, Fire Roasted Corn, Italian Wedding, Minestrone, Tomato Cream

Salads: Antipasto, Caprese, Caesar, Cranberry & Goat Cheese, Garden, Greek, Spinach & Kale

CIABATTA SANDWICH BUFFET

Assorted sandwiches made on homemade Ciabatta. Choices: Caprese, Ham, Turkey, Roast Beef, Italian, Chicken Salad, Waldorf Salad, Tuna Salad, Seafood Salad. Served with choice of two deli salads and/or soups, and cookies.

WRAP SANDWICH BUFFET

Assorted wrap sandwiches. Choices: Caprese, Ham, Turkey, Roast Beef, Italian, Chicken Salad, Waldorf Salad, Tuna Salad, Seafood Salad. Served with choice of two deli salads and/or soups, and cookies.

Lunch Menu

MEXICAN TACO & BURRITO BAR

Shredded beef and chicken, taco meat, guacamole, sour cream, black beans, cilantro rice, refried beans, salsa, tomatoes, shredded lettuce, soft and hard taco shells. Served with cookies.

ITALIAN THEMED LUNCH

Choose two entrees and two side dishes
Served with Italian cookies

Entrees: Marinated Chicken Tips, Chicken Parm with Penne, Eggplant Parm with Penne, Chicken Broccoli Ziti (Alfredo or Aglio/Olio), Chicken Marsala, Chicken Penne alla Vodka, Vegetable Stir Fry, Stuffed Zucchini, Cheese or Meat Lasagna

Sides: Garden Salad, Grilled Veggies, Sauteed Green Beans, Roasted or Whipped Butternut Squash, Rice Pilaf, Roasted or Whipped Sweet Potatoes, Garlic Mashed Potatoes, Mac & Cheese

Lunch Menu

MEDITERRANEAN LUNCHEON

Choose two Mediterranean entrees and two side dishes.

Served with cookies or baklava.

Entrees: Greek Lasagna, Moussaka, Pastichio, Lemon Chicken, Stuffed Zucchini, Spanakopita, Rattatoie, Orzo w/Lamb

Sides: Choice of Salad, Grilled Veggies, Sauteed Green Beans, Roasted or Whipped Butternut Squash, Rice Pilaf, Roasted or Whipped Sweet Potatoes, Garlic Mashed Potatoes, Mac & Cheese

GERMAN THEMED LUNCHEON

German soft pretzels, Chicken Schnitzel sliders, Bratwurst or Knockwurst, Sauerkraut, Hot German Potato Salad, Tossed Salad, Apple Streudel.

CARIBBEAN THEMED LUNCHEON

Pick two main dishes: Jerk chicken or steak, jerk shrimp with grilled onion, avocado & mango salsa, Blackened or BBQ salmon with cajun or jerk rub, pineapple pork loin, Hawaiian chicken & rice dish. Served with black bean & rice dish, mixed green salad with tropical fruits & pecans, fresh fruit platter with tropical fruits, tropical themed pies.

Dinner Menu

MEXICAN TACO & BURRITO BAR

Shredded beef and chicken, taco meat, guacamole, sour cream, black beans, cilantro rice, refried beans, salsa, tomatoes, shredded lettuce, soft and hard taco shells. Served with cookies.

ITALIAN THEMED DINNER

Choose two entrees and three side dishes
Served with Italian cookies

Entrees: Marinated Chicken Tips, Chicken Parm with Penne, Eggplant Parm with Penne, Chicken Broccoli Ziti (Alfredo or Aglio/Olio), Chicken Marsala, Chicken Penne alla Vodka, Vegetable Stir Fry, Stuffed Zucchini, Cheese or Meat Lasagna

Sides: Garden Salad, Grilled Veggies, Sauteed Green Beans, Roasted or Whipped Butternut Squash, Rice Pilaf, Roasted or Whipped Sweet Potatoes, Garlic Mashed Potatoes, Mac & Cheese

ALA CARTE DINNER

Choose any 2 main dishes and 3 side dishes. Served with cookies.

Dinner Menu

MEDITERRANEAN DINNER

Choose two Mediterranean entrees and three side dishes.

Served with cookies or baklava.

Entrees: Greek Lasagna, Moussaka, Pastichio, Lemon Chicken, Stuffed Zucchini, Spanakopita, Rattatoie, Orzo w/Lamb

Sides: Choice of Salad, Grilled Veggies, Sauteed Green Beans, Roasted or Whipped Butternut Squash, Rice Pilaf, Roasted or Whipped Sweet Potatoes, Garlic Mashed Potatoes, Mac & Cheese

GERMAN THEMED DINNER

German soft pretzels, Chicken Schnitzel sliders, Bratwurst or Knockwurst, Sauerkraut, Hot German Potato Salad, Tossed Salad, Apple Streudel.

CARIBBEAN THEMED DINNER

Pick two main dishes: Jerk chicken or steak, jerk shrimp with grilled onion, avocado & mango salsa, Blackened or BBQ salmon with cajun or jerk rub, pineapple pork loin, Hawaiian chicken & rice dish. Served with black bean & rice dish, mixed green salad with tropical fruits & pecans, fresh fruit platter with tropical fruits, tropical themed pies.

Ala Carte Menu

Prices are \$3 per serving

- Fruit Parfait (Plain or vanilla yogurt, strawberries, blueberries, granola)
- Fresh Seasonal Fruit Tray
- Chocolate Bomb Chocolate
- Covered Strawberries
- Assorted Dessert Tray (Cookies, Brownies, Blond Brownies, Cannolis, Fudge Cake, Cheesecake)
- Mini Cheesecake in Phyllo Shells with Fruit Toppings
- Cannolis
- Baklava
- Strawberry Shortcake Martinis
- Apple Crisp Martinis
- Italian Cookie Platter
- American Cookie Platter

For additional information or to book food or beverage services for your event, please contact Laurie Snelson by phone: (781) 262-6028 or by email at LSnelson@mhalink.org