

Mavis Garden Salad

with Romaine & Iceberg Lettuce, Cucumber, Sliced Red Onions & Sliced Tomato
Choice of 2 Dressings: Citrus Vinaigrette, Cream Bleu Cheese, Champagne Vinaigrette, Herbed Buttermilk, Raspberry Vinaigrette, Balsamic Vinaigrette & House Italian

Caesar Salad

with Romaine Hearts, Parmesan Crisp, Anchovy & Italian Style Croutons
Served with Caesar Dressing

Mavis Field Greens Salad (add \$2 per guest)

Field Greens mixed with Romaine Lettuce, Crisp Granny Smith Apples, Gorgonzola Cheese, Roasted Beets, Candied Pecans & Dried Cranberries

Chopped Greek Salad

with Romaine, Feta & Olives
Served with Tzatziki Dressing

Boston Bibb Lettuce Salad

with Artichokes & Sundried Tomatoes
Served with a House Italian Dressing

Traditional Wedge Salad (add \$2 per guest)

with Iceberg, Diced Tomatoes, Bacon, Bleu Cheese Crumbles served with Creamy Bleu Cheese Dressing

Spinach & Mushroom Salad

with Sliced Red Onion and Hard Boiled Eggs
Served with Hot Bacon Dressing

Strawberry & Israeli Couscous Salad (add \$2 per guest)

with Avocado & Feta
Served with a Honey Poppyseed Dressing

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DINNER ENTREES

All Items Priced Per Person Unless Otherwise Specified.
Minimum of 25 Guests

CHICKEN

\$39.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

Mavris Signature Chicken

Smoked Bacon & Prosciutto Wrapped-Dried Fruit Stuffed Chicken
with an Apricot-Ginger Glaze
Served with Orzo Pilaf & Sautéed Sugar Snap Peas

Red Wine Braised Chicken

Served with Red Potatoes, Roasted Carrots, Leeks & Mushrooms

Fresh Herb Crusted Chicken

Served with Cheesy Polenta & Ratatouille

Grilled Chicken with Cranberry Butter Sauce

Served with Balsamic Style Brussel Sprouts & Chestnut Risotto

Italian Rolled Stuffed Chicken

Feta Cheese, Fresh Baby Spinach & Sun-Dried Tomatoes with Basil Cream Sauce
Served with Sautéed Sugar Snap Peas & Garlic Basil Angel Hair Pasta

*Additional \$2.00 Per Person for Guest Option, Max 2
*Additional \$5.00 Per Person for Gluten Free Modification

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BEEF

\$45.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

Local Beer Braised Short Ribs with Chimichurri Sauce

Served with Horseradish Mashed Potatoes &
Brussel Sprouts

Bistro Steak

Served with Mushroom Compound Butter,
Broccoli & Roasted Trio of Potatoes

New York Steak Au Poivre

Served with Cognac Cream Sauce,
Grilled Asparagus & Au Gratin Potatoes

Spinach & Bleu Cheese Beef Roulade

Served with Port Wine Demi-Glaze,
Parsnip Puree & Green Top Carrots

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FISH

\$45.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

Lime & Pepper Grilled Halibut

Served with Fried Tortilla, Avocado, Corn Relish
& Assortment of Grilled Bell Peppers

Grilled Wild Caught Salmon

Served with Ruby Red Grapefruit Butter,
Garlic Mashed Potatoes & Sautéed Baby Spinach

Veracruz Style Red Snapper

Served with Spicy Black Beans, Rice
& Indiana Sweet Corn

Crab Stuffed Sole

Served with Sour Cream-White Wine Sauce,
Green Onion Couscous & Baby Bok Choy

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PORK

\$44.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

Maple-Mustard Grilled Pork Tenderloin

Served with Gingered Sweet Potatoes
& Roasted Root Vegetables

French Onion Crusted Pork Filet

Served with Grilled Asparagus
& Yukon Gold Mash with Sundried Tomatoes

Sage Crusted Pork Loin with Apples, Onions & Brandy Cream

Served with Fresh Steamed Broccoli
& Roasted Red Skin Potatoes with Herb Butter

Bahn Mi Style Pork, Pork Medallions & Seared Pork Belly

Served with Steamed Rice & Bahn Mi Vegetables

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VEGETARIAN

\$32.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

Vegan Roasted Cauliflower

Served with Toasted Freekeh Garlic Tahini Sauce

Vegetarian Pad Thai

Served with Fresh Jackfruit, Rice Noodles, Eggs,
Bean Sprouts, Scallions & Cilantro

Sautéed Herb Gnocchi

House Made Gnocchi
Served with Petite Cheese Soufflé & Steamed Broccoli

Pepper Jack Stuffed Chile Rellenos

Stuffed with Grilled Gardinere Chick'n
Served with Mexican Style Rice, Charred Tomatoes & Ranchero Sauce

Vegan Pesto Rice & Turnip Cakes

Served with Sautéed Spinach & Herb Polenta

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DELUXE DUO

\$49.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

Tamarind-Ancho Barbecue Chicken & Mesquite Grilled Beef Medallions

Served with Creamy Polenta & Chipotle Buttered Carrots

Sundried Tomato Pesto Chicken & Pork Medallions in Thyme

Served with Roasted Trio of Potatoes, Grilled Mediterranean Vegetables
& Red Pepper Tomato Sauce

Plantain Crusted Chicken with Bahamian Slaw & Cajun Style Salmon with Tropical Fruit Salsa

Served with Gingered Rice and Sweet & Sour Cabbage

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PREMIUM DUO

\$55.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

**Passion Fruit BBQ Chicken &
Smoked Tri Tip Steak with Peppercorn Gravy**
Served with Roasted Sweet Potato Casserole
& Buffalo Style Brussel Sprouts

**Brandy Glazed Pork Tenderloin &
Herb Crusted Lamb Chop**
Served with Garlic Parmesan Polenta
& Wilted Baby Spinach with Sundried Tomatoes

**Herb Grilled Chicken Breast with Tomato Garlic Compote &
Cajun Style Shrimp Kabob with Peppers, Onions & Mushrooms**
Served with Charred Broccoli Rabe
and Potato & Leek Au Gratin

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ULTIMATE DUO

\$58.00

Includes Choice of Salad, Assorted Dinner Rolls,
Honey Cinnamon & Whipped Butter

**Tandoori Grilled Chicken &
Bacon Wrapped Date-Jumbo Shrimp with Basil & Bleu Cheese**
Served with Fried Rice & Sautéed Baby Bok Choy

**Pomegranate Glazed Salmon &
Cajun Style Prime Rib**
Served with Local Duck Bacon Hash
& Grilled Asparagus

**Seared Filet Mignon with Maitre d'Hotel Butter &
Herb Grilled Maple Leaf Farms Duck Breast**
Served with Blistered Broccoli Rabe
& Goat Cheese Mashed Potatoes

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DINNER BUFFET

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EAST STREET BUFFET

\$49.00

Includes Assorted Dinner Rolls
with Honey Cinnamon & Whipped Butter

SALADS

Mavris Garden Salad
Caesar Salad

ENTREES

Lemon Chicken Picatta
Herb Roasted Porkloin with Tomato Sauce
Beef Burgundy Tips with Mushrooms
Eggplant Parmesan

SIDES

Rice Pilaf
Sautéed Sugar Snap Peas
Season Mixed Vegetables
Garlic Mashed Potatoes

ASSORTED DESSERTS

Double Chocolate Mousse
Pineapple Macadamia Cheese Pie
Pecan Bars

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SOUTHERN STYLE BUFFET

\$49.00

Includes Biscuits with Apple Butter, Corn Bread & Dinner Rolls

SALADS

Warm Potato Salad
Garden Salad
Cucumber, Tomato & Onion Salad

ENTREES

Etoufee with Sausage & Shrimp
Fried Chicken
Barbecue Ribs

SIDES

Southern Style Green Beans
Baked Beans
Indiana Corn on the Cob
Mac & Cheese
Cole Slaw

ASSORTED DESSERTS

Sweet Potato Pie
Texas Chocolate Cake
Strawberry Shortcake

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MEXICAN BUFFET

\$49.00

Includes Warm Corn & Flour Tortillas

SALAD

Spinach, Tangerine & Mango Salad
with Habanero Vinaigrette

ENTREES

Chicken Mole
Pork Carnitas
Cheese & Onion Enchiladas
Black Bean & Pork Stew

SIDES

Cilantro Rice
Chipotle Sweet Potatoes
Refried Beans
Indiana Sweet Corn

TOPPINGS

Tomato Salsa, Guacamole, Sliced Jalapenos,
Pickled Radishes & Carrots, Queso Fresco, Chopped Cilantro

DESSERTS

Three Berry Crisp
Truffle Banana Fritters
Traditional Churros

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INDIAN BUFFET

\$49.00

Includes Hummus & Pita Chips,
Grilled Chicama Flatbread & Naan

SALADS

Cucumber-Lime Raita
Carrot & Coconut Salad

ENTREES

Chickpea & Cauliflower Curry
Indian Butter Chicken
Traditional Pork Vindaloo

SIDES

Roasted Eggplant Salad
Spring Vegetable Risotto
Saaq Paneer with Spinach

ASSORTED DESSERTS

Velvety Mango Mousse with Pistachios
Anise Spiced Poached Peaches with Ginger Yogurt

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Coconut Rice Pudding with Bruleed Pineapple	\$60.00
Red or White Wine Poached Pears with Seasonal Garnishes	\$60.00
Upside Down Apple Cake Caramelized Sweet Onions with Granny Smith Apples, Cinnamon, Sugar and Butter	\$60.00
Tropical Mousse Trio Kiwi, Mango & Raspberry Served with Cinnamon Chips, Whipped Cream & Mint	\$64.00
Gourmet Three Berry Shortcake (Seasonal) Served with Macerated Blueberries, Blackberries, Strawberries & Lemon Whipped Cream	\$60.00
Vanilla Bean Panna Cotta with Fresh Mint & Berry Garnish	\$69.00
Banana Split Cheesecake Banana Filling, Chocolate Ganache & White Chocolate Coated Strawberries	\$72.00

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Gourmet Sundae Station	\$10.00
Includes Vanilla, Chocolate, and Strawberry Ice Cream Assorted Toppings: Caramel, Hot Fudge, Strawberry Sauce, Sprinkles, M&Ms, Crushed Oreo's, Crushed Butterfingers, Nuts, Whipped Cream & Maraschino Cherries	
Milk & Cookie Station	\$9.00
Champagne Flutes of Milk Assortment of House-made Cookies: Chef Dwight's Salted Chocolate Chip Cookies, Sugar Cookies, Peanut Butter Cookies & Oatmeal Raisin Cookies	
Gourmet Petite Sweets Station	\$11.00
Assortment of Key Lime Tartlets, Petite Pecan Pies, Seasonal Fruit Mousse Cups, Chocolate Covered Strawberries, Mini Cannoli's & Petite Tiramisu	
S'mores Station	\$9.00
Assortment of Dark, Milk & White Chocolate with Graham Crackers & Marshmallows	

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LATE NIGHT SNACKS

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Calzones	\$10.00
Includes: Loaded Cheese, Pepperoni, Spicy Italian, Spinach, Red Pepper & Pesto, Smoked Chicken & Bacon	
Assorted Beignets	\$9.00
Includes: Traditional, Apple Cinnamon, Banana, Chocolate & Cream Cheese Beignets	
Flat Bread Pizza Station	\$10.00
Choice of 3 Assorted Flat Breads: Margherita, Pepperoni & Sausage, Grilled Artichoke with Sundried Tomatoes, Four Cheese & White Chicken Florentine	
Late Night Lavash	\$10.25
Includes: Spinach & Artichoke Dip, Spicy Shrimp Dip, Pimento Hummus, Red Pepper Chicken Dip & Smoked Tuna Salad Spread	
Gourmet Mac & Cheese Station	\$9.00
Choice of 3: House Mac & Cheese, Pulled Pork Mac & Cheese, Bacon Mac & Cheese, Broccoli Mac & Cheese and Smoked Chicken Mac & Cheese	
Cheeseburger Slider and French Fry Bar	\$10.00
Includes: Ketchup, Mustard, Mayo, Lettuce, American Cheese Slices, Tomatoes, Pickles & Onion	
Build Your Own Nacho Bar	\$10.00
Includes: Tortilla Chips, Ground Beef, Black Beans, Nacho Cheese, Lettuce, Jalapenos, Diced Red Onion, Tomatoes, Sour Cream & Salsa	

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