



OUR SERVICE

- ◆ Event Catering
- ◆ Corporate Event
- ◆ Small Events



CONTACT US

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www.mbgcatering.com

MBGKITCHEN@GMAIL.COM

Small Bites/ Appetizers

BAKED WINGS

SOCA

(Caribbean sweet and spicy sauce)

STICKY HONEY

GARLIC PARM

THAI CHILI

LEMON PEPPER

BUFFALO

JERK

MINI CRAB CAKES

bite-sized appetizers featuring tender crab meat seasoned to perfection, delicately pan-fried for a crispy exterior.

Small Bites/ Appetizers

SLIDERS:

THE CUBAN

(HAM, SWISS CHEESE, PICKLES, SPECIAL SAUCE)

CLASSIC CHEESEBURGER SLIDER

MINI HANDMADE BEEF BURGERS

SHRIMP PO'BOY

This delectable dish features crispy and seasoned deep-fried shrimp, served on a French bread roll or with remoulade sauce.

Small Bites/ Appetizers

SLIDERS:

ISLAND SLIDERS

Shredded jerk chicken with pepper jack and our Island slaw.

BACON & BLU BUFFALO TURKEY SLIDERS

Mini juicy turkey burgers with buffalo sauce, blue cheese bacon crumble

MEATBALLS

BACON CHEESEBURGER

TERIYAKI PINEAPPLE

BBQ

SWEET & SPICY

ORANGE GINGER

Small Bites/ Appetizers

MINI SALMON CAKES

Savor the exquisite taste of our Mini Salmon Cakes. Made with tender salmon, fresh herbs, and a hint of zesty lemon, these bites offer a perfect balance of crispiness and melt-in-your-mouth goodness.

STUFFED MUSHROOMS

CRAB

VEGGIE

These earthy delights are generously filled with crab meat or veggies, savory herbs, and breadcrumbs, creating a perfect balance of flavors and textures. Whether shared or savored solo, our stuffed mushrooms redefine appetizers.

Small Bites/ Appetizers

CODFISH FRITTERS

Codfish fritters are savory delights that bring the taste of the sea to your plate. Made with salted cod, these golden-brown fritters feature a crispy exterior that gives way to a flavorful and flaky interior. The cod is expertly combined with a batter of flour, herbs, and spices, creating a perfect balance of savory goodness.

EMPANADAS

chicken & cheese

beef

The thin, flaky crust cradles a savory filling, with variations ranging from spiced meats to vegetarian delights

COCKTAIL PATTIES

chicken

beef

Veggies

A Taste of the Caribbean wrapped in a golden pastry embrace. These bite-sized delights boast a flaky, buttery crust bursting with aromatic spices.

ENTREES

CHICKEN PARM

Grilled chicken breast topped with fresh mozzarella cheese and basil

CREAMY TUSCAN CHICKEN

creamy Tuscan Chicken is a tantalizing Italian-inspired dish featuring tender seared chicken smothered in a rich, velvety sauce.

Jerk chicken

A taste of Jamaica: can be mild or spicy.

Signature BBQ chicken

Grilled juicy chicken rubbed down with our house rub and glazed with our signature sauce.

Caribbean stew chicken

Cooked low and slow this is a flavorful dish with aromatic herbs and Caribbean spices.

Coconut curry chicken

Succulent diced chicken thighs are delicately simmered in a luscious coconut curry sauce, infused with aromatic spices and fresh herbs. Spicy!

Chicken Marsala

Tender chicken cooked in a savory Marsala wine sauce with mushrooms and herbs.

ENTREES

Chicken Francese

Tender chicken cutlets sautéed and coated in a tangy lemon-butter sauce.

Creamy chicken florentine

Tender chicken and vibrant spinach in a rich, garlicky cream sauce.

Chicken creole

Zesty Louisiana dish, cooked in a tomato-based sauce and creole spices.

Honey grill chicken thighs

Grilled boneless chicken thighs with honey butter-based sauce and spices.

BRAISED BEEF BRISKET (WITH OUR SIGNATURE SAUCE)

Savor the rich, comforting flavors of our Braised Beef Brisket. Slow-cooked to perfection, this melt-in-your-mouth delicacy boasts tender slices of beef enveloped in a luscious sauce.

ENTREES

BRAISED BEEF SHORT RIBS

These succulent short ribs are masterfully slow-cooked to perfection, resulting in tender, fall-off-the-bone meat infused with rich flavors. The decadent red wine sauce adds depth and sophistication, elevating each bite to a new level of delight.

OXTAIL

Slow-cooked to perfection, each succulent piece of oxtail offers a rich, deeply satisfying flavor that's unmatched. The meat's tenderness and complexity are a result of hours of patient simmering, allowing it to absorb a symphony of aromatic spices.

ROAST PORK

The crispy, golden exterior gives way to juicy, flavorful meat that's been carefully seasoned and roasted to capture the essence of indulgence.

ENTREES

THAI CHILI SALMON

Succulent salmon fillets are transformed into a culinary masterpiece with a vibrant Thai-inspired chili glaze.

CAJUN SPICED SALMON

Expertly seasoned with a signature blend of Cajun spices, each succulent fillet offers a harmonious balance of heat, smokiness, and savory goodness

SALMON SCAMPI

Pan-seared tender salmon fillets until they acquire a crispy outer layer while remaining moist and flaky on the inside. The scampi sauce, is made from a harmonious blend of butter, garlic, white wine, and lemon juice.

ENTREES

TUSCAN SALMON

This dish features succulent salmon fillets, perfectly seasoned and pan-seared to achieve a golden crust. Sun-dried tomatoes, olives, capers, and aromatic herbs like rosemary and thyme infuse the dish with a burst of savory intensity. A touch of white wine or lemon juice enhances the balance, creating a symphony of tastes reminiscent of the Tuscan countryside.

FRIED RED SNAPPER FILLET

The succulent red snapper fillet is coated in a crisp and golden brown outer layer, adding a satisfying crunch to each bite.

FRIED WHITING FILLET:

Savor the delectable delight of our Fried Whiting Fillet. Coated with a seasoned breading that fries to a delightful golden hue.

ENTREES

LOBSTER IN GARLIC GINGER SAUCE

This dish artfully combines the richness of succulent lobster with the aromatic allure of garlic and ginger. The tender lobster meat is bathed in a velvety sauce, infused with the harmonious marriage of zesty garlic and warming ginger notes.

SHRIMP

LOUISIANA BBQ SHRIMP

COCONUT CURRY SHRIMP

JERK SHRIMP

SHRIMP CREOLE

SHRIMP SCAMPI

Lasagna

Beef

Spinach

Cheese

Sides

4 CHEESE BAKE MAC & CHEESE

Indulge in the creamy and irresistible delight of our Four Cheese Mac and Cheese.

LOUISIANA PASTA:

PASTA IN CREOLE CREAM SAUCE (CAN ADD SEAFOOD OR CHICKEN)

ISLAND PASTA:

PASTA IN A SPICY CREAM SAUCE WITH A HINT OF COCONUT MILK and Caribbean spices

Sides

ASSORTED COLD SALADS

SAFFRON RICE

RICE & BEANS

COCONUT WHITE RICE OR PLAIN

VEGETABLE RICE

YELLOW RICE

CREAM SPINACH

GREEN BEANS IN GARLIC WINE SAUCE

Sides

COLLARD GREENS

CAJUN STIRFRY VEGGIES

SWEET PLANTAINS

BROWN SUGAR GLAZES CARROTS

SPICED PLANTAINS

GARLIC PARM ROASTED POTATOES

MASH POTATOES

POTATO AU GRATIN

SAUSAGE WITH PEPPERS AND ONIONS

GRILLED ASPARAGUS

GARLIC ROASTED BROCCOLI

CREAM CABBAGE

BRUNCH

ISLAND WAFFLE

LIGHT AND FLUFFY WAFFLES WITH A HINT OF COCONUT MILK TOPPED WITH PINEAPPLE AND COCONUT FLAKES

BELGIUM WAFFLE

delicious breakfast or brunch treat that is light and fluffy and served with bourbon maple syrup

STUFFED FRENCH TOAST

Fluffy, golden slices of bread envelop a rich, creamy filling bursting with mouthwatering flavors.

BANANA FOSTER PANCAKES

Indulge in the perfect harmony of flavors with our delectable Banana Foster Pancakes topped off with a luscious caramelized banana compote, drizzled generously with our velvety-smooth caramel sauce.

BRUNCH

SOUTHWEST SCRAMBLE

This delicious scramble features fluffy scrambled eggs as its base, combined with a medley of savory ingredients that deliver a delightful fusion of taste and textures.

CHEDDAR SCRAMBLE

A classic breakfast staple with a cheesy twist that promises to delight your palate and brighten your mouth

SHRIMP & GRITS

Indulge in the taste of the South with our Shrimp and Grits. Plump shrimp atop creamy stone-ground grits, seasoned to perfection for a soulful, satisfying dish. A true Southern delight awaits.

CRAB CAKES

A tantalizing blend of lump crab meat and secret spices. Crispy, flavorful, and paired with zesty remoulade, it's a taste of coastal bliss.

BRUNCH

CODFISH CAKES

Crispy outside, tender cod inside, seasoned to perfection. Served with a tangy sauce for the ultimate seafood delight

FRIED FISH

Crispy, golden Fried Fish awaits! Tender and flaky on the inside, with a satisfying crunch on the outside. Served with our signature sauce for a delightful experience.

BREAKFAST POTATOES

Diced, seasoned, and golden-brown perfection. A delightful addition to any morning meal. Energize your taste buds and savor breakfast bliss!

FRUIT SALAD

Taste the freshness of nature with our vibrant Fruit Salad! Ripe, juicy fruits.

BRUNCH

ASSORTED BREAKFAST MEATS

Savor breakfast bliss with our Assorted Breakfast Meat! Bacon, sausage, and ham – a hearty and flavorful selection

ASSORTED MUFFIN/CROISSANTS/BAGELS:

Explore morning delights with our Assorted Muffins, Bagels, and Croissants! Freshly baked with love, each bite is a taste of pure indulgence

BREAKFAST POTATOES

Diced, seasoned, and golden-brown perfection. A delightful addition to any morning meal. Energize your taste buds and savor breakfast bliss!

FRUIT SALAD:

Taste the freshness of nature with our vibrant Fruit Salad! Ripe, juicy fruits.

BARBECUE

HAND-MADE BEEF BURGERS

(6 OZ BURGERS, ONSITE GAS GRILL MUST BE PROVIDED)

BEEF HOTDOGS

juicy beef hotdogs charred to perfection on the grill.

Italian sausage and peppers

Savory sausage cooked with sweet bell peppers and onions, bursting with flavor.

BBQ CHICKEN

Tender chicken pieces, expertly seasoned and lovingly basted with a velvety barbecue sauce, are cooked to perfection over an open flame.

JERK CHICKEN

Tender chicken pieces, marinated with a blend of fiery Scotch bonnet peppers, pungent allspice, aromatic thyme, earthy garlic, and a medley of other exotic spices, are grilled to perfection.

BARBECUE

BBQ SPARERIBS

Tender, fall-of-the-bone pork spare ribs season with our house-made seasoning and sauce.

PULLED PORK

Sweet and tangy shredded pork served with rolls.

BBQ TURKEY WINGS

Our tender and juicy turkey wing will make you forget about chicken! Seasoned to perfection and topped with our house sauce.

BRAISED BEEF BRISKET (WITH OUR SIGNATURE SAUCE)

Savor the rich, comforting flavors of our Braised Beef Brisket. Slow-cooked to perfection, this melt-in-your-mouth delicacy boasts tender slices of beef enveloped in a luscious sauce.

*BARBECUE
SIDES*

CORN ON THE COB

POTATO SALAD

BAKED BEANS

BAKED MAC & CHEESE

COLESLAW (WITH OR WITHOUT MAYO)

MACARONI SALAD

COLD PASTA SALAD

GARDEN SALAD

(Other salads are available upon request)

Celebration Package A: 30 person max. \$900.00

Contact us for larger parties

CHOOSE 1 CHICKEN DISH

BBQ

(WHOLE CHICKEN CUT UP or
BONELESS BREAST)

JERK

(WHOLE CHICKEN CUT UP OR BONELESS
BREAST)

GRILL

(WHOLE CHICKEN CUT UP OR BONELESS
BREAST)

HONEY GRILL (BONELESS THIGHS)

CHOOSE 1 BEEF OR PORK DISH

BRAISED BEEF BRISKET

BBQ PORK SPARE RIBS

ROAST PORK

CHOOSE 2 SIDES:

4 CHEESE MAC & CHEESE

YELLOW RICE

MASH POTATOES

WHITE RICE

VEGETABLE RICE

GARLIC BUTTER GREEN BEANS

CAJUN STIR-FRY VEGGIES

GARDEN SALAD

Celebration Package B: 30 person max. \$1200.00

Contact us for larger parties

CHOOSE 2 CHICKEN DISH

BBQ

(WHOLE CHICKEN CUT UP or boneless
breast)

JERK

(WHOLE CHICKEN CUT UP OR BONELESS
BREAST)

GRILL

(WHOLE CHICKEN CUT UP OR BONELESS
BREAST)

HONEY GRILL (BONELESS THIGHS)

CHOOSE 1 BEEF OR PORK DISH

BRAISED BEEF BRISKET

BBQ PORK SPARE RIBS

ROAST PORK

CHOOSE 3 SIDES:

YELLOW RICE

4 CHEESE MAC & CHEESE

MASH POTATOES

WHITE RICE

VEGETABLE RICE

GARLIC BUTTER GREEN BEANS

CAJUN STIR-FRY VEGGIES

Includes
GARDEN SALAD

Brunch package: serves 10 to 12
\$600

Choose 2:

Banana foster panckaes

Waffles

French toast

Choose 2:

Turkey bacon

Pork bacon

Beef sausage

Includes:

Breakfast potatoes

Cheddar egg scramble

Fried buttermilk wings

Fruit salad

Corporate menu

\$800 minimum

15.75 per person

*employees can choose 2 proteins (they will have one or the other)
includes one vegan option*

CHOOSE 1 chicken option

Honey grill chicken thighs
chicken creole (boneless breast)
Jerk chicken (bone-in chicken)
Signature BBQ chicken (bone-in chicken)
Borbon chicken (BOness thighs)
Citrus grill chicken (bone-in chicken)
chicken Marsala

CHOOSE 1 BEEF OR PORK option

Braised beef brisket
BBQ pork spare rubs
BBQ oxtail (extra charge)
Caribbean stew oxtail (extra charge)
Pulled pork
Roast pork

Seafood: extra charge

Fish/ Seafood
Cajun spiced fish (swai)
Shrimp creole
Louisiana BBQ shrimp
Thai chili salmon

Vegan/vegetarian:

coconut curry tofu
jerk vegan chicken
bbq vegan chicken
bbq tofu

CHOOSE 2 SIDES:

vegetable rice (vegan & gluten-free)

Yellow rice (vegan & gluten-free)

White rice (vegan & gluten-free)

Rice & beans (vegan & gluten-free)

4 Cheese baked & mac and cheese (vegetarian)

Louisiana pasta (vegetarian)

Mash potatoes (gluten-free/vegetarian)

Roasted potatoes (gluten-free/Vegan)

Brown butter mash sweet potato
(gluten-free/Vegetarian)

Cajun stir fry veggies (vegan & gluten-free)

Green beans (vegan & gluten-free)

Roasted broccoli (vegan & gluten-free)

Salads:

spring mix

Garden Salad

Baby Kale apple salad