

DESSERTS

Sweet Combo **\$39.99**

Assortment of freshly baked brownies and cookies on a platter (serves 8-10)

Bread Pudding **\$39.99**

Homemade bread pudding served with fresh whipped cream (serves 8-10)

Fresh Fruit Platter **\$37.50**

(serves 8-10)

Cake Assortment Platter **\$39.99**

(serves 8)

Homemade Cake **\$50.00**

(12 servings per cake)

Choose your favorite cake from the following options:

Coconut, Lemon Pound, Sweet Potato, Chocolate-Yellow Layer Cake

BEVERAGES

Gourmet coffee or hot tea service **\$15.99**

Offered with cream, sugar, and lemon (serves 8-10)

Freshly brewed iced tea **\$15.99**

Sweetened or unsweetened (serves 8-10)

Bottled juice **\$2.95 PP**

Bottled soda/water **\$1.95 PP**

Bottled sparkling water **\$2.25 PP**

BREAKFAST MENU

The Continental Breakfast **\$64.99**

Assortment of freshly baked muffins, croissants and danishes on a platter (serves 8-10).

The Country Breakfast **\$124.99**

Chafing dishes are recommended for all hot items. Additional charges apply. Our catering representative will assist you in determining the quantity needed for your order.

Selection of waffles, pancakes, or french toast, scrambled eggs, home fries, and breakfast meats (ham, bacon, pork sausage, turkey bacon, turkey sausage) (serves 8-10)

Breakfast Croissant Sandwich **\$5.99** per person

Large croissant with two eggs, your choice of breakfast meats, and cheese (8 person minimum)

Fresh Fruit Platter **\$37.50**

(serves 8-10)

Breakfast Meats Platter **\$24.50**

Assortment of breakfast meats on a platter (bacon, sausage, ham, turkey bacon, turkey sausage) (serves 8-10)

Yogurt & Granola Parfait **\$4.00** per person

(8 person minimum)

Homemade Quiche of the Day **\$44.99**

(serves 8-10)

Brisket Hash **\$59.99**

Our signature brisket grilled with potatoes, onions, and seasonings. (serves 8-10)

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of foodborne illness. Some items may be fried in Peanut Oil.

ORDERING INFORMATION AND POLICIES

Minimum Order

Minimum order amount is \$150.00.

Platter Charges

Platter charges may apply.

Ordering

To place an order or to speak with our catering representative, please call us at (202) 248-0389 (opt. 2) or visit our website at www.mgmroastbeef.com/catering/

Notice

We ask for at least 24-hour notice to be able to provide you with the highest quality food and service. However, we accommodate last minute orders to the best of our ability. Don't hesitate to call us for last minute requests.

Food Allergies

Many of our products contain or may come into contact with common allergens, including wheat, soy, milk, nuts, peanuts, eggs, fish, and shellfish. Please inform us of any allergies or dietary restrictions. Gluten-free and vegan options are available.

Payment

We request your credit card information during an ordering process, other methods include check or cash. Major credit cards accepted. Corporate accounts available.

Delivery

For orders within D.C. area delivery fee is \$20. Additional charges may apply for locations in Maryland and Virginia.

Cancellation

If you need to cancel your order, please let us know at least a day before the delivery. Otherwise we will have to charge the total amount of order.



CATERING MENU

Gourmet sandwiches

Ample sides

Fresh salads

Homemade desserts



1905 Brentwood Road, NE
Washington DC, 20018

(202) 248-0389 ext. 2

www.MGMROASTBEEF.com/catering

*Major credit cards accepted.
Prices are subject to change.*



COLD SANDWICHES

MGM Classic Platter **\$12.99** per person

Assortment of MGM signature overstuffed sandwiches on a platter. Comes with assorted potato chips.

Sandwiches are served dry with all condiments on the side and pickle-and-cheese tray.

If you prefer specific sandwiches instead of an assortment, please select your favorites from the following options of MGM signature overstuffed sandwiches.

Roast Beef Sandwich

High quality choice grade top round roast beef slow-cooked to perfection.

Brisket Sandwich

Tender and juicy brisket slow-roasted for 14 hours.

Ham Sandwich

Highest quality ham on the market smoked and cooked to perfection.

Turkey Sandwich

Butchered in house daily all white turkey breast, extremely tender and juicy.

Chicken Salad Sandwich

Chunks of all white chicken meat, tossed with mayo and dijon dressing, and garnished with hearts of celery and onions.

Tuna Salad Sandwich

Delicious solid white albacore tuna mixed with mayo dressing, chopped carrots and onions, and garnished with hearts of celery and onions.

Vegetarian Sandwich

Sprouts, cucumbers, bell peppers, tomatoes, avocado, onion, and balsamic vinaigrette dressing.

Condiments include: Mayo, homemade honey mustard, yellow mustard, BBQ sauce, fresh horseradish, cranberry chutney, and hot pepper relish.

COLD SANDWICHES

MGM Signature Platter **\$14.50** per person

Assortment of MGM signature overstuffed sandwiches on a platter. Comes with assorted potato chips.

If you prefer specific sandwiches instead of an assortment, please select your favorites from the following options of MGM signature overstuffed sandwiches.

The Brentwood Sandwich

High quality choice grade top round roast beef topped with banana peppers, fresh horseradish, lettuce, tomato, oil and vinegar

The Down South Sandwich

Slow roasted brisket topped with coleslaw and BBQ sauce.

The Hawaiian Sandwich

High quality smoked ham topped with bacon, pineapple and BBQ sauce.

The Club Sandwich

White turkey, topped with bacon, avocado, swiss cheese, lettuce, tomato and mayo.

The Thanksgiving Dinner Sandwich

Tender and juicy mixed white and dark turkey topped with brown gravy, stuffing and cranberry chutney.

MGM Chicken Salad Sandwich

Chunks of all white chicken meat, tossed with mayo and dijon dressing, and garnished with hearts of celery, onions, lettuce and tomato.

MGM Tuna Salad Sandwich

Delicious solid white albacore tuna mixed with mayo dressing, chopped carrots and onions, topped with lettuce and tomato.

The Caprese Sandwich

Tomato, basil and mozzarella with balsamic vinaigrette on a freshly baked baguette.

SALAD AND SIDES

All salads are available in the following options:

Small bowl – serves 8–10

Medium bowl – serves 13–15

Large bowl – serves 18–20

Garden Salad

Salad greens, tomatoes, cucumbers, carrots, and bell peppers.

Comes with prepackaged assorted salad dressing

Small bowl **\$34.99**

Medium bowl **\$52.49**

Large bowl **\$69.99**

Caesar Salad

Crisp romaine lettuce tossed with caesar dressing, croutons, and parmesan cheese

Small bowl **\$34.99**

Medium bowl **\$52.49**

Large bowl **\$69.99**

Greek Salad

Salad greens and veggies, feta cheese, and kalamata olives tossed with homemade vinaigrette dressing

Small bowl **\$34.99**

Medium bowl **\$52.49**

Large bowl **\$69.99**

Potato Salad

Boiled red skin potatoes, celery, pickles, and onions tossed with a creamy homemade sauce and garnished with fresh herbs

Small bowl **\$29.99**

Medium bowl **\$44.99**

Large bowl **\$59.99**

SALAD AND SIDES

Pasta Salad

Tri-color rotini pasta, tomatoes, carrots, peppers, feta cheese and olives tossed with a homemade dressing

Small bowl **\$39.99**

Medium bowl **\$59.99**

Large bowl **\$79.99**

Creamy Coleslaw

Freshly shredded cabbage and carrots tossed with a creamy dressing

Small bowl **\$29.99**

Medium bowl **\$44.99**

Large bowl **\$59.99**

SPECIALTIES

MGM Box Lunches **\$16.99** per person

Your choice of MGM signature sandwich and your choice of side (garden salad, potato salad, pasta salad, coleslaw, or potato chips), plus a homemade cookie or a brownie in a lunch box (Add water, soda, or juice for \$1.25 per person)

Giant 3-foot MGM Sub (serves 8–10) **\$125.00**

Your choice of one or a combination of meats, your choice of toppings, and fresh sliced cheese on a freshly baked baguette

48-hour notice is requested for this item.



ENTREES

Lasagna \$99.99

Layers of semolina pasta, rich marinara, and fresh mozzarella & ricotta cheeses. Available in meat, cheese, and vegetarian varieties, comes with garlic bread (serves 8-10).

Ziti al Forno \$99.99

Ziti pasta baked in layers of meat, cheese, and marinara; comes with garlic bread (serves 8-10).

BBQ Chicken/Pork \$7.95 PER PERSON

Choice of slow-braised chicken thighs or pork shoulder, cooked to perfection.

BBQ Meatballs \$4.95 PER PERSON

Our own signature ground beef and pork meatballs made with a house seasoning blend, braised to perfection in our own barbecue sauce.

Swedish-style Meatballs \$4.95 PER PERSON

Spiced beef and pork meatballs served with a hearty brown cream sauce.

Oven-roasted chicken \$5.95 PER PERSON

Bone-in breasts and leg quarters of fresh-butchered chicken oven-roasted until tender and juicy.

Beef Tenderloin \$14.95 PER PERSON

Seared cuts of premium tenderloin served with a signature red wine reduction.

Salmon Filet \$14.95 PER SERVING

Fresh Alaskan salmon filets seasoned with a house blend and oven-roasted to the perfect tenderness.

Jumbo Lump Crab Cakes \$16.95 PER SERVING

(also available as sliders) - Our own house recipe, made with premium jumbo lump crabmeat.

Chicken Kabobs \$9.95 PER PERSON

Prime cuts of all-white chicken, seasoned and seared to perfection.

Curried Chicken \$11.95 PER PERSON

Fresh all-white chicken breast stewed with onions, tomatoes, and spices. Comes with rice.

SOUPS

MGM Signature Turkey Noodle Soup \$59.99

Our own dark meat turkey, veggies, and egg noodles in a homemade broth. (serves 8-10)

Smoked Brisket Chili \$79.99

Our own house brisket, kidney beans, tomatoes, corn, and smoked chipotle peppers slow-simmered in a signature spice blend. (serves 8-10)

MGM Beef Stew \$79.99

Diced cuts of our Signature Roast Beef, veggies, and potatoes slow-simmered to tender perfection. (serves 8-10)

MGM Great Northern Bean Soup \$59.99

Ham, fresh great northern beans, carrots and aromatics in a rich broth. (serves 8-10)

SIDES

Candied Sweet Potatoes \$34.99

Fresh sliced yams bathed in a brown-butter syrup and baked to perfection. (serves 8-10)

Macaroni and Cheese \$64.99

Classic mac and cheese with a twist: four types of cheese with blended herbs and spices, a touch of heavy cream. The perfect balance between saucy and baked. (serves 8-10)

Homemade Bread Stuffing \$59.99

An American classic. Cubed brioche challah bread and fresh herbs steeped and baked in our house stock. Fluffy and moist. (serves 8-10)

Green Beans \$4.50 PER PERSON

Fresh-snipped beans sauteed in a garlic butter sauce.

Broccoli Casserole \$59.99

Fresh broccoli crowns baked in a creamy cheese sauce and topped with seasoned bread crumbs. (serves 8-10)

Rice Pilaf \$39.99

Premium basmati rice and veggies cooked in stock and a house seasoning blend. (serves 8-10)

Homestyle Mashed Potatoes \$2.95 PER PERSON

Idaho russet potatoes smashed with cream, seasonings.

Red Beans \$4.50 PER PERSON

Fresh red beans slow-simmered in our house ham hocks and a blend of seasonings.