

FRANK W.  
**MAYBORN**  
CIVIC & CONVENTION CENTER

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CATERING MENU

# MAYBORN

## CATERING MENU

### BREAKFAST

*Items Priced Per Person*

#### CONTINENTAL BREAKFAST

Orange Juice & Apple Juice  
Fresh Brewed Coffee Regular & Decaffeinated  
Water Service

Assorted Breakfast Pastries *danishes, muffins, croissants*  
Fresh Whole or Sliced Fruit  
Assorted Cereals & Milk

#### BY THE DOZEN

Bagels & Cream Cheese	Muffins
Danishes	Cinnamon Rolls
Croissants	Donuts
Yogurt Cups	

#### BREAKFAST ADD-ONS

Fresh Homemade Egg Patties  
Hash Brown Potatoes  
Ham, Apple Bacon, Pork Sausage, Beyond Meat  
Avocado Toast  
Buttermilk Biscuits & Peppery Port Gravy  
Oatmeal with Golden Raisins, Brown Sugar & Cinnamon  
Fruit Parfait  
Loaded Tator Tots  
Egg Souffles  
Breakfast Burrito *scrambled eggs, chorizo, salsa, and cheddar cheese*  
Buttermilk Biscuit Sandwich *egg, sausage, and cheese*  
Bagel Bar - Customizable

#### BREAKFAST BUFFETS

*All Breakfast Buffets Come with Water, Coffee, Tea,  
Assorted Danishes & Muffins*

#### TEXAS COUNTRY

Fruit Salad  
Scrambled Eggs with Chives  
Grilled Tri-Tip Steak with Sweet Peppers  
Smoked Potato Hash

#### HEART HEALTHY

Oatmeal Bran Muffins  
Yogurt Chia Seed Parfait with Crisp Oatmeal Topping  
Scrambled Egg Whites & Wilted Greens  
Sweet Potato Hash with Scallions & Herbs

#### TEMPLE MORNING

Chicken & Waffle Tacos  
Scrambled Eggs with Cheddar Cheese  
Home Fried Potatoes with Peppers & Onions  
Assorted Fruit

#### PLATED BREAKFAST

*All Plated Breakfasts Are Served With Seasonal Fruit, Assorted Danishes  
& Muffins, Coffee & Herbal Teas*

#### TRADITIONAL BREAKFAST

Fluffy Cage Free Scrambled Eggs with Chives, Pork Sausage,  
Home Fried Potatoes with Peppers & Onions

#### EGG WHITE FRITTATA

Over Roasted Tomatoes, Spinach, Feta, Home Fried Potatoes,  
Turkey Sausage

#### HUEVOS RANCHEROS

Marinated Skirt Steak, Scrambled Eggs, Spiced Pinto Beans,  
Corn Tortillas & Served with Ranchero Sauce

#### FRIED CHICKEN AND WAFFLES

Crispy Waffles, Poached Egg, Peppered Milk Gravy & Arugula

### BREAK PACKAGES

*Morning & Afternoon Beverage Packages Available*

#### HEALTHY BREAK

Skinny Pop, Crudité Cups with Dip, Fruit Salad

#### TEXAS BREAK

Grilled & Marinated Vegetable Antipasto Display with Herb  
Marinated Olives & Roasted Peppers, Gourmet Cheese, Toasted  
Flatbreads, Warm Spinach & Artichoke Dip

#### SWEET ESCAPE

Fudge Brownies, Red Velvet Cookies, Chocolate Chip Cookies,  
Assorted Macaroons, Chocolate Dipped Pretzels

#### SNACK ATTACK

Individual Bags of Potato Chips, Fresh Popped Popcorn (Pre-  
Bagged), Individual Bags of Pretzels, Individual Bags of Tortilla  
Chips & Salsa

#### SUGAR RUSH - CUSTOMIZABLE

Assorted Candy Bars, Gummi Bears or Worms, Twizzlers,  
Skittles, M&M's, Jellybeans

#### ADD-ONS

Assorted Vicki Potato Chips

Mixed Nuts  
Granola Bars  
Candy Bars

Warm Baked Cookies *chocolate chip, peanut butter, sugar, oatmeal raisin*  
Brownies

Tortilla Chips with Guacamole & Pico de Gallo

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## CATERING MENU

### BOXED LUNCHES

#### SANDWICHES

All Sandwiches Include Mustard & Mayonnaise Packets, a Bag of Potato Chips, Chocolate Chip Cookie, Tea & Water

##### CHICKEN SALAD

Ciabatta Bread, Lettuce

##### HAM & CHEDDAR

Ciabatta Bread, Ham, Cheddar, Lettuce & Tomato

##### HERB ROASTED TURKEY BREAST

Herbed Focaccia Bread, Swiss Cheese, Lettuce & Tomato

##### THE ULTIMATE ROAST BEEF SANDWICH

Brioche Bun, Roast Beef, Mild Cheddar Cheese, Arugula & Fried Crisp Onion

##### CAPRESE WRAP

Tomato, Fresh Mozzarella, Basil, Spinach, Balsamic Reduction & Olive Oil in a Roasted Garlic Wrap

##### CHICKEN AVOCADO BLT

Multi-Grain Bread, Grilled Chicken, Provolone, Freshly Sliced Avocado, Tomato, Mesclun Greens & Bacon with Avocado Mayo

#### SALADS

All Salads Include an Artisan Roll, Butter, Chocolate Chip Cookie, Tea & Water

##### BABY SPINACH AND STRAWBERRY SALAD

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans & Goat Cheese with a Honey Poppy Vinaigrette  
Add a Protein - Chicken or Shrimp

##### GRILLED CHICKEN COBB SALAD

Romaine Lettuce, Grilled Chicken, Applewood Bacon, Sliced Hardboiled Egg, Tomato, Avocado, Bleu Cheese, Cheddar Cheese & Peppercorn Ranch

##### BLACK BEAN SALAD

Sliced Avocado, Grilled Corn, Black Beans, Tomatoes & Onions with a Chipotle Dressing

##### CHEF SALAD

Romaine Lettuce, Sliced Ham, Sliced Turkey, Hardboiled Egg, Cherry Tomatoes, Cucumbers, Carrots & Croutons with Honey Mustard Vinaigrette

##### CLASSIC CAESAR

Hearts of Romaine, Parmesan Cheese, Croutons, Blistered Cherry Tomatoes, Creamy Caesar Dressing  
Add a Protein - Chicken or Shrimp

### PLATED LUNCHES

Includes Assorted Rolls with Whipped Butter, Iced Tea & Water Service  
Select (1) One Each. Salad, Entrée & Dessert

#### SALAD

**SIMPLY GREEN** Spring Mix, Sliced Avocado, Cheddar Cheese, Almond Slivers, Grape Tomatoes with a Mojito Vinaigrette

**CLASSIC CAESAR** Hearts of Romaine, Parmesan Cheese, Croutons, Blistered Cherry Tomatoes & a Creamy Caesar Dressing

**BLACK BEAN SALAD** Sliced Avocados, Grilled Corn, Black Beans, Tomatoes, & Onions with a Chipotle Dressing

#### ENTREES

##### HERB ROASTED MARINATED CHICKEN THIGHS

Caramelized Shallots, Smoked Cheddar Whipped Yukon Potatoes, Broccolini in a Balsamic Butter Sauce

**WHISKEY CHICKEN** Grilled Chicken Breast, Tennessee Whiskey Glaze, Macaroni & Cheese with Sauteed Green Beans

**BROWN SUGAR RUBBED SALMON** Andouille Sausage Hash & Grilled Asparagus

**CREAMY SPINACH MUSHROOM TORTELLINI** Lemon Garlic Butter Broccolini

##### LEMON AND OLD BAY JUMBO LUMP CRAB CAKES

Remoulade Sauce, Herbed Roasted Potatoes & Grilled Vegetables

#### DESSERTS

Cheesecake  
Pineapple Upside Down Cake  
Dark Chocolate Cake  
Homemade Peach Cobbler

Coconut Cream Pie  
Red Velvet Cake  
3-Layer Carrot Cake

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## CATERING MENU

### LUNCH BUFFETS

*Includes Assorted Rolls with Whipped Butter, Iced Tea & Water Service  
Customized Options Available*

#### **SOUTHERN HOSPITALITY**

Hardwood Smoked Beef Brisket with Brown Sugar BBQ Sauce  
Fried Chicken or Blackened Chicken Breast with Charred Sweet  
Corn & Tomato Relish  
Double Cheese Mac & Cheese  
Turnip, Collards, Mustard or Cabbage w/Smoked Neckbones  
Garlic Mashed Potatoes  
Cornbread Muffins  
Homemade Peach Cobbler or Dark Chocolate Cake

#### **THE EXECUTIVE**

Grilled Sirloin with Port Wine Demi Glaze, Gorgonzola &  
Mushrooms  
Roasted Pork Loin with Dijon Mustard Cream Sauce  
Seasonal Vegetable Medley  
Garlic & Herb Mashed Potatoes  
House Salad  
Cheesecake or 3-Layer Carrot Cake

#### **MAIN STREET**

Pan Seared Chicken Breasts with Marsala Wine Sauce &  
Sautéed Mushrooms  
Steamed Sea Bass Fillet with Citrus Beurre Blanc  
Penne Pasta with Grilled Vegetables in a Roasted Tomato  
Basil Sauce  
Steamed Broccolini with Olive Oil & Sea Salt  
Jasmine Rice Pilaf  
Red Velvet Cake or Pineapple Upside Down Cake

#### **PHILLY GRILL**

Philly Style Cheesesteaks with Fried Onions, Mushrooms &  
Cheese Sauce  
Hot Roast Pork with Garlic Au Jus  
Sliced Italian Hoagies  
Potato Salad  
Potato Chips  
House Salad  
Assorted Cookies or Brownies

#### **3RD STREET BBQ**

Choice of Smoked Brisket, Ribs, Sausage, Chicken, Turkey  
Double Cheese Mac & Cheese  
Green Beans with Bacon  
Oven Roasted New Potatoes  
Corn Bread Muffins  
Homemade Peach Cobbler

### SPECIALTY FOOD BARS

#### **BAKED POTATO BAR (RUSSET AND SWEET POTATOES)**

Diced Yellow & Green Onions, Chives, Cheddar Cheese, Salsa,  
Broccoli, Crumbled Bacon Bits, Black Beans, Texas Chili, Sour  
Cream, Brown Sugar & Butter

#### **MASHED POTATO BAR (RUSSET AND SWEET POTATOES)**

Whipped Butter, Sour Cream, Cheese Sauce, Shredded Cheese  
(Extra Sharp Cheddar, Colby Jack, Monterey Jack, Pepper Jack,  
Smoked Cheddar & Mozzarella, Red & Green Onions, Chives &  
Fresh Cooked Broccoli

#### **FAJITA OR TACO AND NACHO BAR (BEEF, CHICKEN, SHRIMP OR COMBINATION)**

Flour or Corn Tortillas, Cilantro Lime Rice, Shredded Lettuce,  
Shredded Cheddar Cheese, Cheese Sauce, Guacamole, Salsa,  
Sour Cream, Sliced Jalapeno Peppers, Black Beans, Black Olives,  
Avocado, Limes & Tortilla Chips

#### **DONUT BAR - CUSTOMIZED**

Assorted Donuts & Donut Holes

Toppings: 100% Customizable

Cinnamon & Sugar	Rainbow Sprinkles
Chocolate Sprinkles	Crushed Oreos
Chopped Peanuts	Crushed Butterfingers

Frostings: 100% Customizable

Buttercream  
Chocolate

#### **CUPCAKE BAR - CUSTOMIZED**

Assorted Cupcake Flavors, Frostings & Toppings  
Themes Available

#### **ICE CREAM BAR - CUSTOMIZED**

Assorted Ice Cream Flavors, Sauces & Toppings  
Themes Available

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## CATERING MENU

### PLATED DINNERS

*Includes Assorted Rolls with Whipped Butter, Iced Tea & Water Service  
Select (1) One Each. Salad, Entrée & Dessert*

#### SALAD

##### GARDEN SALAD

Spring Mix, Shaved Carrots, Cucumbers, Grape Tomatoes, Herbed Croutons, Mojito Vinaigrette

##### CLASSIC CAESAR

Hearts Of Romaine, Parmesan Cheese, Croutons, Blistered Cherry Tomatoes, Creamy Caesar Dressing

##### MIXED FIELD GREENS

Fresh Seasonal Berries, Walnuts, Mango Ginger Stilton, Raspberry Vinaigrette

#### ENTREES

##### HERB ROASTED MARINATED CHICKEN BREAST

Caramelized Shallots, Smoked Cheddar Whipped Yukon Potatoes, Broccolini in a Balsamic Butter Sauce

##### PAN SEARED CHICKEN MARSALA

Sauteed Mushrooms, Marsala Wine Sauce, Garlic Butter Broccolini, Roasted Potatoes

##### EGGPLANT ROLLATINI

Ricotta Stuffed Eggplant, House Marinara, Orzo Pilaf

##### BUTTERNUT SQUASH RAVIOLI

Brown Butter Sage Cream, Shaved Parmesan, Wild Mushrooms

##### BRAISED SHORT RIB (BEEF TIP)

Red Wine Sauce, Garlic Mashed Potatoes, Fresh Green Beans

##### CIDER BRINED PORK TENDERLOIN

Creamy Herbed Polenta, Bourbon Sauce

##### HONEY-LIME SALMON

Honey-Lime Glaze, Tomato Couscous & Sautéed Spinach

##### TEXAS STRIP

12oz New York Strip, Steakhouse Rub, Garlic Mashed Potatoes, Sautéed Green Beans with Caramelized Onions

#### DESSERTS

Cheesecake

Coconut Cream Pie

Pineapple Upside Down Cake

Red Velvet Cake

Dark Chocolate Cake

### DINNER BUFFETS

*Includes Assorted Rolls with Whipped Butter, Iced Tea & Water Service  
Customized Options Available*

#### 3RD STREET BBQ

Choice of Smoked Brisket, Ribs, Sausage, Chicken, Turkey

Double Cheese Mac & Cheese

Green Beans with Bacon

Oven Roasted New Potatoes

Corn Bread Muffins

Homemade Peach Cobbler

#### PASTA NAPOLI

Choice of Two Pastas: Penne, Fettuccini, Spaghetti, Linguini, Shell

Choice of Three Sauces: Pesto, Alfredo, Marinara,

Creamy Tomato, Mushroom Marsala, Garlic Butter

Mixed Italian Vegetables

Caesar Salad

Toasted Garlic Bread

Cheesecake

#### THE SPARE

Slow Roasted, Barbecue Marinated Pork Ribs

Grilled Boneless Chicken Breast

Glazed Baby Carrots or Corn On The Cob

Baked Potato Bar Toppings: Cheese, Sour Cream, Bacon,

Chives, Butter

Mixed Green Salad

Homemade Peach Cobbler

#### TEXMEX

Choice Of Two: Fajitas, Enchiladas, Quesadillas

Spanish Rice

Refried Beans

Chips & Salsa

Tres Leches Cake

# MAYBORN

## CATERING MENU

### RECEPTION

*Includes Assorted Rolls with Whipped Butter, Iced Tea & Water Service  
Select (1) One Each. Salad, Entrée & Dessert*

#### HOT HORS D'OEUVRES

Mini Crab Cakes with Spicy Cajun Remoulade  
Southwest Spiced Chicken Sate with Chipotle Dipping Sauce  
Thai Chicken Spring Rolls with Ponzu Sauce  
Bay Scallops Wrapped in Smoked Bacon  
Mini Beef Wellingtons with Mushroom Duxelles  
Beef Brochettes with Southwest Catsup  
Spanakopita with Feta Cheese & Spinach Baked in a Phyllo Pouch  
Firecracker Shrimp with a Sweet & Spicy Chili Sauce  
Tomato Mozzarella Flatbread with Caramelized Onion & a Balsamic Drizzle  
Stuffed Mushrooms

#### COLD HORS D'OEUVRES

Antipasto Skewers with Sweet Basil Pesto  
Tomato Bruschetta with Herbed Croustades  
Mediterranean Salsa with Garlic Crostini  
Poached Jumbo Shrimp with Southwest Cocktail Sauce & Lemon Wedges  
BLT Deviled Eggs  
Chicken Salad in a Filo Cup

### PLATTERS & TRAYS

*Includes Assorted Rolls with Whipped Butter, Iced Tea & Water Service  
Customized Options Available*

#### SMOKED CHEESE & SLICED SUMMER SAUSAGES

##### PLATTER

Savory Medley of Cubed Smoked Swiss, Cheddar & Gouda with Beef Summer Sausage and Olive Medley

##### DELUXE FRUIT TRAY

Fresh Seasonal Fruit with Crème Fraîche Fig Dipping Sauce

##### FRESH FRUIT PLATTER

Fresh Seasonal Fruit

##### CLASSIC FRUIT & CHEESE PLATTER

Colby-Jack, Havarti, Smoked Gouda, Swiss, Brie & Cheddar Served with Grapes and Strawberries

##### CRUDITÉ PLATTER

Baby Carrots, Celery, Mushrooms, Broccoli, Grape Tomatoes, Cauliflower, Cucumbers, Squash, Zucchini, and Multicolored Bell Peppers. Served with Buttermilk Ranch or Blue Cheese Salad Dressing

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### ALCOHOLIC BEVERAGES

*Full Bar Service (Cash or Hosted)*

#### CHAMPAGNE

Veri Raspberry Champagne  
Andre Champagne  
Wycliff Brut Champagne

#### WHITE WINE

Barefoot Moscato  
Cupcake Moscato  
Mirassou Pinot Grigio  
White Zinfadel  
Red Diamond Chardonnay

#### RED WINE

Barefoot Red Moscato  
Red Diamond Merlot  
Red Diamond Cabernet  
Mirassou Pinot Noir  
Coastal Estates Pinot Noir  
Coastal Estates Cabernet

#### BEER ON-TAP

Coors Light  
Miller's Light  
Bud Light  
Ziegenbock