



give them what they want
surprise them with what they
haven't **asked** for
-chef marc bynum

Bio / Appearances

The Food Speaks I just Listen, A phrase coined by Chef Marc Anthony Bynum means, “in essence I give the food the utmost respect because they are the star, I’m Just the vessel used to bring it to Life.” This Adoration is what is steadily making Chef Bynum and MBC a Household name.

Marc Anthony Robert Bynum, born and raised on Long Island with his other four siblings. Watching his mother cook for the family and looking at “the joy on people’s faces while eating” was what drew him into being a Chef. He was always gifted with his hands even at an early age and he has translated that to the presentation of his dishes.

Chef Marc’s only form of training came at a Vocational School while in High School, so with no real formal training he relied on his palate and diligent studying of his craft to enhance his knowledge of different food and cuisines. Chef consistently found himself working for less money to work in certain restaurants just to gain more knowledge of different cuisines. With this hard work and dedication Chef has headed some of the most prestigious restaurants on Long island such as Four Food Studio, Prime Restaurant, Tellers and Venue 56 to name a few . In these restaurants

Chef Bynum has received 3 Stars from Newsday and NY Times.

the **food** speaks to me,
i just have to listen.

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Chef Marc’s rise to celebrity came with his appearances on Food Network’s hit TV show, Chopped. He was declared the “Chopped Champion” twice, and reached

the season finale of the Chopped Champions edition of the show. Through the notoriety of the show and his restaurant success, Bynum has been able to start his own company, MBynum Creations.

In November 2014, Chef Marc came back to his hometown to open his own restaurant, Hush Bistro located in Farmingdale, NY. Hush Bistro has received 3 stars in local newspaper, Newsday and 3 stars in the New York Times. Hush Bistro was rated Newsday’s 2015 No 2 in Fine Dining on Long Island.

In late 2015, Chef Marc returned to the Food Network to compete in “Chopped: Impossible” featuring other Chopped Champions. As history repeated itself, Chef Marc was declared “Chopped Champion”, and reached the season finale before he was eliminated.

His everyday desire & prayer is to touch the generation that is being neglected through food and thoughts. He stands as an aggressive participant in the fight against childhood obesity and teenage depression.

Appearances have been a hefty part of the demanding schedule for Chef Marc Bynum. Below is a brief list of all some of his many appearances...

Food Network’s CHOPPED television show, June 2010
Appeared and won competition and excelled to the semi-finals

Taste of Tennis: The W Hotel – New York , August 2010
M Bynum Creations participated in reception for US Open players

Food Network’s CHOPPED television show, September 2010
Appeared and won competition and excelled to the final round

Food Network’s CHOPPED television show, September 2010
Appeared and was eliminated in the Championship round

Taste of St. Louis, October 2010
Cooking demos during the celebrity chef showcase

James Beard Celebrity Chef Tour: Renaissance Hotel – Baltimore, MD , October 2010
Appeared with America’s top culinary talents to help raise money for the James Beard Foundation.

13th Annual Signature Chefs Auction & Gala: Oheka Castle – New York , November 2010

M Bynum Creations tasting station & Chef Marc was auctioned off for personal chef services to help raise extra money

the **press** will always say a lot but
nothing will out **talk** the **taste**

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Viking Culinary Cooking Class: Viking Appliances – Garden City, New York , November 2010
Pre-thanksgiving cooking class. Proceeds went to Long Island Chapter of Chef & Child Foundation

LIAAC Chef Secrets 6: De Serversky – Old Westbury, New York , November 2010

M Bynum Creations tasting station & Chef Marc was auctioned off for personal chef services to help raise additional funds for foundation.

Culinary Academy of Long Island Commencement, Huntington Hilton – Melville, NY, November 2010

Keynote Speaker at the commencement.

Pizza With the Pros: The AI Institute of Washington DC, February 2011

Motivational speech to culinary students

Evening of Good Taste: East Meadow, New York, March 2011
Celebrity Judge for Iron Chef Competition

A Spring Dinner with Chopped Champion Chef Marc Bynum: Viking Culinary Class – Garden City, New York, April 2011
Cooking Demo Class

MANNA Food Center Fundraiser Charity Dinner, Washington D.C. Area, June 2011
Celebrity Chef & Headliner for the dinner.



Rise & Shine!



(served room temperature, 8-person minimum)

STREETS OF NEW YORK

An assortment of MBynum's specialty croissants to include: country ham and smoked gouda cheese, double chocolate and flaky pecan
\$4.50 each

SUGAR AND SPICE V

An assortment of freshly baked pastries to include: old-fashioned sticky buns, toasted almond brioche and banana-coconut pockets
\$8.50 per person

MORNING GLORY V

A daily variety of freshly baked breakfast pastries to include: sugar cookies, butter croissants, apple turnovers, fruit Danish and coffee cake slices served with butter and fruit preserves
\$7.95 per person

OUR SIGNATURE COFFEE CAKES V

Coffee cakes to include: sour cream streusel cherry pound cake, cinnamon apple with golden raisins, banana walnut and lemon-poppy seed
\$22.00 each, serves 8-10 guests

"THE MIDTOWN"

sliced, smoked salmon served with assorted bagels, plain and vegetable cream cheese, sweet red onions, capers and vine ripened tomatoes
\$16.95 per person

MUFFIN BASKET V

assorted freshly baked large muffins to include: blueberry streusel, chocolate orange, oatmeal mixed berry and Southern-style Corn muffins
\$5.95 per person

GOURMET BAGEL PLATTER V

served with plain cream cheese, cream cheese jardinière, butter and fruit preserves
\$4.95 per person

BEIGNETS V

French beignets filled with raspberry preserves and fresh orange curd
\$7.50 per dozen

DOUGHNUTS, ANYONE? V

an assortment of doughnuts 24-hour notice required
\$24.00 per dozen

INDIVIDUAL COLD CEREALS V

assorted individual boxed cereals with half pints of 2% or fat-free milk
\$4.00 per person

ORCHARD'S HARVEST V GF

a selection of sliced cantaloupe, honeydew melon, pineapple, mango, red grapefruit, navel orange and assorted berries
\$6.25 per person

BASKET OF MIXED WHOLE FRUIT V GF

an assortment of oranges, apples, bananas, grapes and pears
\$2.95 per person

BERRY DELICIOUS V GF

mixed berries garnished with fresh mint, served with citrus-yogurt sauce
\$5.50 per person

FRUIT SALAD V GF

the freshest seasonal fruits the market has to offer, served with a lemon-poppy seed yogurt sauce
\$4.95 per person
\$2.95 each for fruit skewers

INDIVIDUAL YOGURTS V GF

an assortment of premium non-fat yogurts
\$3.95 each

CHERRY BLOSSOM PARFAIT V GF

sour cherry compote, vanilla yogurt and fresh berries
\$3.95 each

POM BLUEBERRY PARFAIT V GF

pomegranate and blueberry compote with non-fat yogurt and fresh blueberries
\$3.95 each

CLASSIC PARFAIT V GF

honey flavored non-fat yogurt, homemade granola and seasonal stone fruits
\$3.95 each

BRIOCHE FRENCH TOAST V

brioche bread dipped in egg batter, dusted with cinnamon and sugar, griddled to perfection and served with maple syrup and butter
\$5.95 per person
Hot Breakfast Selections*

BUTTERMILK PANCAKES V

served with maple syrup
\$4.95 per person

OATMEAL BAR V GF

steel cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted pecans, walnuts and dairy cream
\$7.50 per person

FRITATTAS

personal omelet baked in a muffin pan filled with Virginia baked ham, farm fresh vegetables, jack and cheddar cheese accompanied by roasted tomato salsa
\$7.50 per person

ALL AMERICAN BREAKFAST

scrambled eggs, bacon, home fries and sliced fruit
\$13.50 per person

FARM-FRESH SCRAMBLED EGGS V GF

\$4.95 per person

BYNUM EGGS

filled with smoked ham, Swiss cheese and mushrooms, served with sliced fruit and assorted yogurts
\$15.95 per person

BREAKFAST EXTRAS

Home fries
Applewood bacon
Country breakfast sausage
\$6.25 per person



Hot Breakfast Selections

CALIFORNIA GF

farm-fresh eggs baked with smoked salmon, green onions, California asparagus, golden Yukon potatoes and Monterey Jack cheese

THE EAST COAST GF

farm-fresh eggs baked with Maryland crab, chives, baby spinach and Brie cheese

THE ROAST V GF

farm-fresh eggs baked with roasted zucchini, red onions, sweet bell peppers, plum tomatoes and dilled Havarti cheese

BREAKFAST SANDWICHES

hickory smoked bacon, egg and cheddar cheese on an English muffin
\$5.50 per person

THE OLD TOWN

Virginia cured ham, egg and Swiss cheese on a flaky croissant
\$6.50 per person

HUSH

cornbread sandwich with honey baked Virginia ham and white cheddar cheese
\$6.95 per person

BREAKFAST QUICHES

10 inch pies, serves 8
\$24.95ea

THE BOOTLEGGER...

lump Blue crab with sweet corn, green onions and fontina cheese in a flaky pie crust
\$32.00 each

EARLY BIRD

breakfast sausage, sweet fennel, zucchini, asparagus, mushrooms and buffalo mozzarella in a flaky pastry crust
\$26.50 each

THE CLASSIC

the original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flaky pie crust
\$28.50 each

THE SHROOM V

wild mushrooms, spinach and fontina cheese in a flaky pie crust
\$26.50 each (serves 6)

BREAKFAST BURRITOS

served with homemade salsa
\$8.95 each

CAJUN CRAZE

a spiced tortilla filled with Cajun spiced shrimp with roasted green and red peppers, green onions, sharp yellow cheddar cheese and scrambled eggs
\$9.95 each

THE TEXAN

chili tortilla filled with scrambled eggs, flat iron steak, pinto bean mash and American cheese
\$9.95 each

SOUTH OF THE BORDER

flour tortilla filled with scrambled eggs, maple sausage, sweet roasted peppers and Monterey Jack cheese
\$9.95 each

VEGETABLE V

spinach tortilla, scrambled eggs, sweet onion, mushrooms and white cheddar cheese
\$8.95 each

Heros' by the Feet



TURKEY HERO:

fresh turkey, bacon, lettuce, tomato, cranberry mayo

MUFFALATA:

cured Italian meats, olive tapenade, lettuce, Italian dressing

CHICKEN SALAD HERO:

house chicken salad, tomato, lettuce

TORN SALMON:

cedar plank salmon, arugala aioli, roasted pepper, watercrest

FALAFEL HERO:

falafel, hummus, tzatziki, wilted spinach, tomato

BRISKETT HERO:

house smoked brisket, vinegar slaw, bbq sauce, potato chips

CUBANO:

roast pork, fresh ham, mole, provolone, pickles, brown mustard

CHICKEN CONFIT HERO:

chicken thigh, oven dried tomato, brocolini, mozzarella

Sandwich Combinations



(8-person minimum)

SANDWICH BUFFET

an assortment of MBynums sandwiches and wraps, choice of side salads, homemade cookies and brownies

Choose from below:

- Caesar salad · sunset spa pasta salad
- garden salad · farmer's slaw
- kale & quinoa salad · picnic potato salad · saffron orzo salad
- Southwestern roasted corn salad

\$22.95 per person / one side salad

\$26.95 per person / two side salads



Salads



MARKET SALAD

mixed greens, dried cranberry, candied walnuts, red onion, raspberry vinaigrette

CAESAR SALAD

romaine hearts, pecorino, roasted peppers, oven dried tomato, caesar dressing, croutons

CHOPPED SALAD

mixed greens, chick peas, cucumber, tomato, carrot, roasted pepper, bleu cheese, balsamic vinaigrette

GREEK SALAD

iceberg, kalamata olives, tomato, feta, cucumber, oregano, lemon vinaigrette

ASIAN SALAD

mizzuna, carrot shitake mushroom, daikon, scallion, toasted peanuts, sesame vinaigrette

ARUGALA SALAD

wild arugala, shaved fennel, red onion, tomato, citrus vinaigrette

\$16.95 per person

SALAD SUPREME

a variety of home-made salads to include Albacore tuna salad, egg salad, Asian chicken salad, shrimp salad and marinated beef salad

- grilled vegetables
- whole wheat pasta salad
- assorted flat bread and crackers

\$19.95 per person

HAMPTON DELI

traditional deli-style platter of shaved roast beef, smoked turkey breast, smoked ham, Swiss and yellow Cheddar cheeses served with red bliss potato salad, coleslaw, deli pickles, lettuce, sliced tomatoes, mayonnaise, mustard and horseradish cream

- assorted sliced breads and rolls
- potato chips
- homemade cookies and brownies

\$24.95 per person



I Dip, You Dip, We Dips

DIPS

- Spinach and artichoke dip (hot or cold)
- Spinach, artichoke tortilla chips
- Hummus & tzatziki
- Grilled pita points
- Black bean dip
- Corn tortilla chips
- Tomato bruschetta
- Tomato onions, garlic, basil, crostini

\$18.95 per person



Wraps & Such...



Wraps 8-person minimum, gluten-free bread available

BROWN BAGGED LUNCH

half a sandwich, chips and a cookie or brownie

\$8.95 per person

GRILLED SALMON WRAP

grilled salmon filet with Applewood smoked bacon, caramelized red onion and basil mayonnaise in an herb tortilla

\$11.50 per person

ANTIPASTO WRAP

smoked ham, Genoa salami, provolone cheese, plum tomatoes, grilled zucchini, sliced roasted peppers, arugula and oregano olive oil in a sun-dried tomato tortilla

\$15.95 per person

CHICKEN CAESAR WRAP

grilled chicken breast, romaine lettuce, shaved Parmesan cheese and classic Caesar dressing in a flour tortilla

\$9.95 per person

PEKING DUCK WRAP

hoisin-marinated confit duck with spring onions, Asian greens and wasabi aioli in a cilantro tortilla

\$10.95 per person

TACO WRAP

lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce and chipotle cream cheese spread in a jalapeno tortilla

\$9.95 per person

TURKEY CLUB WRAP

smoked turkey breast, Monterey Jack cheese, bacon, red leaf lettuce, sliced tomato and mayonnaise spinach tortilla

\$9.95 per person

VEGGIE CHILI WRAP V

roasted squash, onion and peppers in chili sauce with chickpeas and black beans & cilantro tortilla

\$9.95 per person

HUGGIN TREES!! V

Jumbo asparagus, leaf lettuce, feta cheese, micro greens, roasted red peppers and Boursin cheese spread in a jalapeño tortilla

\$8.95 per person

THE GREEK V

cucumbers, crumbled feta, Kalamata olives and cherry tomatoes with lemon oregano dressing in a pesto-garlic tortilla

\$8.95 per person

THE SEAWICH

white albacore tuna salad with celery, sweet onion and a touch of pickle relish on a toasted onion roll

\$9.95 per person

SHRIMP COCKTAIL

grilled shrimp salad with crisp romaine lettuce, celery and green onion with plum tomatoes tossed in a cocktail-mayo dressing on a New England bun

\$12.95 per person

SHRIMP PO'BOY

corn flour dusted Louisiana shrimp with Creole tomatoes, shredded green leaf, house made remoulade on a crisp baguette

\$12.95 per person

CHIMICHURRI FLANK STEAK

sliced grilled flank steak with lettuce, tomato, chimichurri drizzle and jalapeño mayonnaise on a toasted baguette

\$16.95 per person

BLACK ANGUS HERO

rare black angus top round of beef, field cress greens, grilled red onion and Boursin cheese-horseradish spread on a French baguette

\$18.95 per person

BARBECUE KING

slow roasted BBQ beef brisket with red cabbage slaw, jalapeno and mustard on a potato Kaiser roll

\$16.95 per person



Signature Sandwiches

8-person minimum, gluten-free bread available

LITTLE ITALY

Genoa salami, prosciutto ham, mortadella, sausage, capicola, mozzarella cheese, roasted multi-colored peppers, black olives, romaine lettuce and a pesto spread on a rustic roll

\$18.95 per person

VIRGINIA HAM & SWISS

cured Virginia ham, Swiss Emmenthaler cheese, roasted prunes and caramelized onions with stone-ground mustard on honey-grain bread

\$10.95 per person

THE SEAFORD

Virginia cured ham with smoked Gouda cheese, honey mustard dressing, leaf lettuce and plum tomatoes on a pretzel hoagie

\$12.95 per person

COUNTRY CHICKEN SALAD

white-meat, country-style chicken salad with leaf lettuce and vine-ripened tomato on a buttery croissant

\$10.95 per person

MESQUITE GRILLED CHICKEN

mesquite-smoked sliced breast of farm-raised chicken, lettuce, and sun-dried tomato-basil spread on whole grain bread

\$12.95 per person

THE TUSCANY

grilled chicken breast with fresh basil pesto, smoked mozzarella and eggplant caponata on a whole grain triangle roll

\$12.95 per person

CRISP CHICK

crispy chicken filet with spicy mayo dressing and jalapeño slaw on a ciabatta roll

\$12.95 per person

SMOKE OUT

grape vine and hickory smoked breast of free-range chicken, Gouda cheese, red leaf lettuce, vine-ripened tomatoes and green apple coleslaw on double fiber bread

\$12.25 per person

CHICKEN CEMITA

crisp breast of chicken with sliced avocado, Queso Blanco, white onion, leaf lettuce, sliced tomatoes and chipotle mayonnaise on a sesame artisan roll

\$14.95 per person

APPLEWOOD SMOKED TURKEY & HAVARTI

smoked breast of turkey, Havarti cheese, leaf lettuce, sliced beefsteak tomatoes and artichoke-spinach spread on pumpernickel bread

\$12.95 per person

THANKSGIVING SANDWICH

roasted turkey breast with cream cheese, apple-pear stuffing and cranberry chutney on granola

ZUCCHINI SUB V

herb grilled green and yellow zucchini with fresh mozzarella, basil, marinated tomatoes and virgin olive oil on ciabatta roll

\$7.95 per person

BELLA-PORTA V

grilled Portobello mushroom, red and yellow vine-ripened tomatoes and field greens on tomato-basil focaccia

\$10.95 per person



Boxed Meals



8-person minimum

PACIFIC RIM NOODLES WITH SHRIMP

marinated and grilled shrimp on a bed of noodles with red and green peppers, Asian cut carrots, snow peas, scallions and hoisin-ginger sauce, served with coconut squares
\$16.95 per person

TUNA NIÇOISE

Albacore tuna with French green beans, new potatoes, red onion, hard-boiled egg, Niçoise olives and red and yellow peppers in a French vinaigrette accompanied by French bread rolls and lemon bars
\$16.95 per person

MEMPHIS BBQ SALMON

salmon glazed with a Memphis barbecue sauce, accompanied by Dijon slaw and creamy potato salad, served with pecan tarts
\$17.95 per person

THE PLAINS

mesquite-grilled Colorado London broil encrusted with black tellicherry peppercorns, with terra chips, three cheese tortellini salad and chocolate decadence cookie
\$17.95 per person

SANDWICH BOXED MEALS

sandwich of your choice served with picnic potato salad, marinated green beans and strawberry shortcake squares
\$13.95 per person

ANTIPASTO

Italian delicacies to include fresh mozzarella, provolone, roasted red peppers, prosciutto, capicola, Calabrese salami, olives, marinated artichokes and tomatoes served with crostini's and miniature cannoli's
\$22.95 per person

TAIL GATE

plump Buffalo chicken wings, assorted cheeses and sliced vegetables with a ranch dipping sauce, served with whole fruit and cookies
\$14.95 per person

MESQUITE GRILL

mesquite-grilled chicken breast marinated in fresh herbs and served with asparagus spears and chocolate nut brownies
\$15.95 per person

CAESAR DELIGHT

grilled chicken on a bed of crisp romaine lettuce, topped with Parmesan cheese, garlic brioche croutons and a classic Caesar dressing, served with miniature knot rolls and macaroons
\$12.95 per person

HUSH COBB SALAD

spiced breast of chicken, crisp bacon, crumbled Roque River blue cheese, hard-boiled egg, ripe avocado and tomato with creamy ranch dressing, served with corn bread and homemade cheesecake squares
\$12.95 per person

PICNIC IN THE SOUTH

crispy pieces of Southern fried chicken served with baked potato salad and corn salad served with Key lime squares
\$18.95 per person

THE 'BENTO BOX' GF

sushi rice salad with cucumber, pickled ginger, scallions, sesame seeds and wasabi rice vinegar dressing, topped with seared Ahi tuna slices and nori, accompanied by edamame tossed with shredded iceberg lettuce and carrots in a ginger dressing,
\$18.95 per person

CHICKEN OR CRAB LETTUCE WRAPS GF

grilled chicken breast or lump crab, pear tomato halves, asparagus tips, cucumber, hard boiled egg in large Bibb lettuce leaves with spicy Louis sauce, Yukon and fingerling potato salad, served with chocolate dipped strawberries
\$19.95 per person / crab
\$16.95 per person / chicken

VEGETABLE SALADS GINGER NUT V

green beans tossed with water chestnuts, red pepper flakes, toasted sesame seeds with honey-soy dressing
\$5.95 per person

HONEY-GINGERED CARROT SALAD V GF

shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey
\$4.95 per person

TOMATO-CUCUMBER SALAD V GF

roma tomatoes, European cucumbers and red onion in a red wine balsamic vinaigrette
\$4.95 per person

ASPARAGUS SPEARS V GF

fresh, tender California asparagus with navel oranges and toasted pine nuts in a citrus dressing
\$5.95 per person



Side Salads à la carte

8-person minimum

CITRUS JICAMA SLAW V GF

matchsticks of jicama and golden pineapple with cilantro, orange and lime dressing
\$3.95 per person

SOUTHWESTERN ROASTED CORN SALAD V GF

roasted sweet corn tossed with tri-colored peppers and green onion in a cumin vinaigrette
\$3.95 per person

TUSCANY GRILLED VEGETABLES V

GF zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with a basil-garlic olive oil
\$4.95 per person

HABAÑERO BLACK BEAN SALAD V

GF black beans tossed with red and yellow pepper confetti, scallions, lime and cilantro, served in a coriander dressing
\$2.95 per person

MARINATED GREEN VEGETABLES V

GF green peas, snap peas, asparagus and radish julienne, dill and apple with a honey rice wine vinaigrette
\$3.95 per person

FARMER'S SLAW V GF

traditional coleslaw with shredded carrots and onions in a creamy mayonnaise dressing
\$2.95 per person

MARINATED GREEN BEANS V GF

green beans, red peppers and cracked black pepper in virgin olive oil
\$3.95 per person

SHANGHAI SALAD V

Silky tofu tossed with snap peas, bean sprouts, pickled ginger, green onion and toasted peanuts in a soy dressing
\$3.95 per person



Pasta and Grain Salads



RAVIOLINI SALAD V

cheese-filled, baby tri-colored ravioli with bell peppers, yellow squash, zucchini, fresh basil, oregano and toasted pine nuts
\$3.95 per person

PENNE PESCADORO V

penne pasta tossed in a rich tomato-basil sauce of capers, black olives, garlic and Parmesan cheese
\$3.95 per person

WHEATIE V

whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes and toasted walnuts in a Dijon mustard vinaigrette
\$3.25 per person

PACIFIC RIM NOODLES V

lo Mein noodles with red peppers, shredded carrots and spring peas in a sweet and spicy sauce
\$4.25 per person

SUNSET SPA PASTA SALAD V

fusilli pasta with asparagus, garden peas, fennel and dill, in a lemon vinaigrette
\$3.95 per person

SAFFRON ORZO V

delicate orzo pasta tossed with green peas in a fragrant saffron vinaigrette
\$2.95 per person

THREE CHEESE TORTELLINI ROMANO V

tortellini filled with Parmesan, pecorino and ricotta cheeses tossed in a tomato-pesto vinaigrette
\$3.95 per person

TABBOULEH SALAD V

bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice and extra virgin olive oil
\$3.95 per person

ANCIENT GRAINS SALAD V

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions and balsamic vinaigrette
\$3.95 per person

WILD WISCONSIN V GF

American wild rice tossed with a confetti of organic vegetables in a lemon-thyme dressing
\$2.95 per person

FARRO SALAD V

whole grain of wheat tossed with artichoke hearts, fennel, black olives, basil and radicchio in red wine vinaigrette
\$3.95 per person

CRESENT SALAD

organic mixed green with Spanish olives, Serrano ham, sourdough croutons and sherry vinaigrette
\$3.75 per person

THE SOUTH BEACH SALAD GF

baby spinach leaves with bacon pieces, crumbled blue cheese and Early Girl tomatoes in a balsamic vinaigrette
\$3.75 per person

SIMPLY SPINACH V

organic baby spinach leaves tossed with pickled ginger and pink radish with a honey-soy dressing
\$3.95 per person

MEDITERRANEAN SALAD V GF

romaine and red leaf lettuces, seedless cucumbers, black olives, red onion, artichoke hearts and marinated red and yellow tomatoes
\$3.95 per person



Green Salads

SONOMA SALAD V GF

Sonoma field greens with toasted pecans, chevre cheese, tomatoes, and European cucumbers in an Acacia honey and hazelnut vinaigrette
\$3.95 per person

BEET AND ORANGE SALAD V GF

romaine and red leaf with roasted red beets, orange segments, manchego cheese, toasted pistachios and champagne vinaigrette
\$3.95 per person

GARDEN SALAD V GF

romaine, radicchio, red leaf and limestone Bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli with your choice of dressing
\$3.75 per person

CLASSIC CAESAR V GF

romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing
\$3.75 per person

AZTEC SALAD V GF

garden leaf lettuce tossed with red and yellow peppers, red onion and grape tomatoes with a cactus pear vinaigrette, crowned with red, white and blue corn tortilla strips
\$3.95 per person

SPINACH, WATERMELON AND GOAT CHEESE SALAD V GF

baby spinach with Thai basil, marinated red onion, watermelon, cucumber and crumbled goat cheese with caramelized shallot vinaigrette
\$5.95 per person

CYPRUS SALAD V GF

farmed field greens tossed with cherry tomatoes, Kalamata olives, red onions, cucumber and feta cheese in a classic olive oil, lemon and oregano dressing
\$3.95 per person



Potato Salads



NEW POTATO AND GREEN BEAN SALAD GF

roasted red bliss potatoes, sautéed green beans, crispy bacon, scallions and parsley tossed in a sun-dried tomato mayonnaise
\$3.75 per person

ROASTED RED BLISS POTATOES V GF

in a delicate chive-rosemary vinaigrette
\$3.25 per person

PURUVIAN POTATOES GF

purple potatoes, green onions, celery and crisp pancetta in a cilantro-mayonnaise dressing
\$3.95 per person

BAKED POTATO SALAD WITH CHIVES V GF

baked Idaho potatoes with snipped chives in a sour cream dressing
\$3.95 per person

PICNIC POTATO SALAD V GF

old-fashioned potato salad in a creamy dill mayonnaise
\$3.95 per person

YUKON GOLD AND FINGERLING POTATO SALAD V GF

Yukon's and fingerlings with onion and celery in a creamy grainy Dijon dressing
\$3.95 per person

Penn-Dutch Potato Salad

Red bliss potato hard boiled eggs Applewood bacon and Dijon mustard
\$3.95 per person

Entree Salads



8-person minimum Served with your choice of bread basket and miniature pastries or sliced fruit and miniature pastries

GOURMET CAESAR SALAD

crisp romaine lettuce, Parmesan cheese and garlic brioche croutons with a classic Caesar dressing
\$13.95 per person / grilled chicken
\$15.95 per person / grilled shrimp
\$15.95 per person / grilled salmon
\$17.95 per person / grilled flank steak

TUNA NIÇOISE SALAD GF

Albacore tuna with baby French green beans, new potatoes, red onions, hard-boiled eggs, Niçoise olives and red and yellow peppers with a French vinaigrette
\$14.95 per person

MANGO TANGO SHRIMP GF

grilled Tiger shrimp, sliced Thai mango, glass noodles and cilantro, on a bed of field greens with a mango vinaigrette
\$15.95 per person

BANGKOK BEEF SALAD

chilled marinated London broil on a bed of fresh Asian greens with hearts of palm, grilled mushrooms and ginger-soy dressing
\$15.95 per person

COWBOY SALAD GF

spit-roasted, blackened beef with roasted corn, pinto beans, blistered red peppers, fried onions and chopped romaine with a chipotle dressing
\$16.95 per person

HUSH' COBB SALAD GF

spiced breast of chicken, crisp bacon, crumbled Rogue River Blue cheese, hard-boiled egg, ripe avocado and tomato with a creamy French dressing
\$13.95 per person

ASIAN CHICKEN SALAD

shredded chicken breast tossed with Napa cabbage, sweet red pepper and matchstick carrots in a sesame-ginger dressing
\$14.95 per person

CHICKEN SUPREME SALAD GF

baby spinach and field greens topped with grilled chicken, sliced mango, feta cheese and pistachios with a citrus vinaigrette
\$14.95 per person

BALSAMIC GLAZED CHICKEN SALAD GF

grilled balsamic glazed chicken breast on baby arugula with scallions, sun-dried tomatoes, toasted pine nuts, lemon basil vinaigrette
\$14.95 per person

SKINNY STICKS V GF

crispy tofu with red and yellow peppers, sweet Vidalia onions, Japanese eggplant and Asian squash, baby bok choy and jasmine rice salad
\$13.95 per person

Soups



Serves 4-5 guests, 2-quart minimum, \$18 per quart

CHICKEN NOODLE SOUP

with fresh vegetables and homemade noodles

BUTTERNUT SQUASH SOUP V GF

a creamy blend of butternut squash with cinnamon, ginger and crème fraîche

HEARTY VEGETABLE SOUP V GF

sweet corn, celery, carrots, leeks, and cremini mushrooms, cooked in a rich vegetable and fresh herb broth

PLUM TOMATO BISQUE V

with toasted pesto croutons



Pasta Specialties

8 person minimum. Served with green salad of your choice. Bread basket & miniature pastries

SEA SHEELS

shell pasta filled with a savory blend of Maine lobster, Blue crab, ricotta, mozzarella and Parmesan cheeses in a lobster cream sauce
\$18.95 per person

SCAMPI AMORE

pan-roasted Gulf shrimp with garlic, vine-ripened tomatoes, fresh herbs and a splash of Pinot Grigio wine on a bed of acini de pepe pasta
\$21.95 per person

TRADITIONAL BOLOGNESE LASAGNA

homemade pasta sheets layered with ricotta, Parmesan and mozzarella cheeses with ground beef and veal in a rich tomato sauce
\$16.95 per person

CHICKEN AND CORKS

roast breast of chicken tossed with corkscrew pasta, a medley of wild mushrooms and goat cheese in a creamy Chardonnay sauce
\$14.95 per person

CHICKEN BREAST PARMIGIANA

Parmesan crusted chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheeses on a bed of baby penne pasta
\$15.95 per person

PORCINI RAVIOLI V

ravioli stuffed with porcini mushrooms and tossed with toasted pine nuts, sweet peas and flat-leaf parsley in an Alfredo sauce
\$14.95 per person

BAKED ZITI V

ziti pasta with plum tomato sauce, herbed ricotta, mozzarella and Parmesan cheeses
\$13.95 per person

VEGETABLE LASAGNA V

thin pasta sheets layered with roasted vegetables, three cheeses and a light béchamel cream sauce
\$14.95 per person

THE NO WHEAT V GF

gluten-free penne pasta baked under a mozzarella cheese crust with roasted zucchini, sweet peppers, eggplant and San Marzano tomatoes
\$14.95 per person

Buffet Packages - Poultry

(8-person minimum)

DAY IN THE PARK

grilled barbecue chicken breast in a mesquite marinade, accompanied by roasted red bliss potatoes

- corn Cobbett's
- farmer's slaw
- garden salad
- assorted dessert bars

\$23.95 per person

THE MESQUITE GRILL

breast of free-range chicken, marinated in fresh herbs, mesquite-grilled and served with wild rice salad, habanero black bean salad and Southwestern roasted corn relish

- Tuscany grilled vegetables
- penne Pescadores
- homemade cookies and brownies

\$26.95 per person

CHICKEN SCALLOPINI

breaded chicken cutlets pan-roasted to a golden brown with a wild mushroom vinaigrette

- saffron orzo pasta salad
- classic Caesar salad
- Sicilian lemon tart

\$26.95 per person

LITTLE ITALY

sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini

- tomato and mozzarella slices with olive oil and basil
- Mediterranean salad · miniature cannolis
- chocolate-covered strawberries

\$22.95 per person

PICNIC IN THE SOUTH

crispy pieces of Southern fried chicken

- new potato and green bean salad
- chop house salad
- buttermilk biscuits with sweet butter
- individual pecan bars and lemon squares

\$22.95 per person

THE MOROCCAN

grilled breast of chicken in Moroccan spices with tabbouleh salad, saffron couscous and tomato, cucumber and red onion salad

- Mediterranean grilled vegetables · hummus and pita platter
- sesame almond pocket dipped in honey

\$20.95 per person

MOJITO CHICKEN

grilled chicken breast with lime and cilantro, served with sweet corn relish, pinto bean salad and red pepper crema dressing

- tomato-cucumber salad
- Aztec salad
- chocolate filled churros

\$24.95 per person

CHICKEN PAILLARD

wood grilled chicken cutlet seasoned with sea salt and cracked white pepper in a virgin olive oil-lemon and oregano dressing, accompanied by tomato, red onion and cracked olive salad farro salad bread basket with butter

- espresso Bavarian

\$22.95 per person

HONEY-JALAPENO

sliced breast of chicken marinated in honey, cilantro, soy, pickled ginger and a touch of garlic, served with sesame soba noodles

- organic mixed green salad with arugula and red radish
- fresh sliced fruit

\$22.95 per person

CHICKEN ROULADE

breast of free-range chicken stuffed with spinach, fresh herbs and fontina cheese with a sweet basil sauce accompanied by wild rice pilaf

- Tuscany grilled vegetables
- Sonoma salad
- strawberry tart with amaretto cream

\$22.95 per person

COUNTRY FAIR

whole pieces of chicken basted in our spicy homemade barbecue sauce

- picnic potato salad
- marinated green beans
- all-American apple pie

\$19.95 per person

CHICKEN PINWHEELS

honey-glazed breast of chicken stuffed with smoked Gouda, Black Forest ham, roasted red peppers and caramelized Vidalia onions served with an herb sauce

- penne pescadoro
- South Beach salad
- mixed berry charlotte

\$22.95 per person

MONTEGO BAY

Jerk chicken breast with tomato rice, grilled pineapple and spiced rum-glazed plantains

- black bean salad
- spinach salad
- coconut crusted key lime tart

\$22.95 per person

Hot Buffets

THE ROTISSERIE

roasted whole pieces of farm-raised chicken basted in toasted garlic, rosemary and extra virgin olive oil with skillet-fried potatoes

- coleslaw
- chop house salad
- homemade apple strudel

\$22.95 per person

GINGER PEACH CHICKEN

seared chicken breast glazed with ginger and peach with sautéed baby spinach and grilled peaches

- baked cheese grits
- garden salad
- lemon meringue tart

\$24.95 per person

THE MANDARIN

hoisin-glazed London broil on a green onion and Mandarin orange lo mein noodle salad, with soy and gingered carrots, Asian greens and spicy finger corn

- oriental snipped beans
- mango, melon and fresh berries
- coconut rice with passion fruit cream

\$19.95 per person

SHANGHAI BEEF

chili and apricot-glazed crispy beef on rice noodles with wok-fried sesame vegetables

- citrus jicama slaw
- organic mixed greens salad
- chocolate-dipped coconut shortbread

\$19.95 per person

THE OMAHA

sliced roasted filet of beef served with grilled plum tomatoes, asparagus spears and horseradish potato salad

- garden salad
- caramel and vanilla cake with poached pears

\$28.95 per person

BEEF TENDERLOIN WITH BLUE CHEESE

grilled beef tenderloin with Maytag blue cheese, onion and tomatoes

- Dijon potato salad
- Sonoma salad
- fresh strawberry salad with balsamic essence and whipped cream

\$28.95 per person

PEPPERED TENDERLOIN

grilled filet of beef in a pepper corn crust served with grilled spring onions, wild mushroom salad, grilled yellow sweet peppers and creamy tarragon-caper dressing

- thyme-roasted fingerling potatoes
- the Spaniard salad
- almond and coffee opera cake

\$29.95 per person

EL MACHO

Argentinean-style, fire-roasted filet of beef with traditional chimichurri sauce, fire roasted sweet onions, red and green peppers, zucchini and carrots

- three bean salad
- tres leches cake bars

\$27.95 per person

Hot Buffets



(8-person minimum)

CLASSIC BEEF TENDERLOIN

herb roasted tenderloin with red wine aioli, asparagus and chunky ratatouille

- Gruyere potato diamonds
- Sonoma salad
- apple tart tatin

\$24.95 per person

A & S

pinwheel of free-range beef stuffed with roasted red peppers, prosciutto and fontina cheese in a Chianti sauce

- raviolini salad
- grilled balsamic vegetables
- Sicilian lemon tart

\$23.95 per person

THE MANHATTAN

whole side of grilled Norwegian salmon garnished with watercress, accompanied by gingered Parisian carrots, marinated green beans and saffron orzo

- organic field green salad
- miniature pastries

\$18.95 per person / 10-person minimum

MEMPHIS BARBECUE SALMON

whole side of salmon glazed with a Memphis-style barbecue sauce, with Dijon slaw, creamy potato salad and marinated black-eyed peas

- chop house salad
- rocky road and strawberry cupcakes

\$20.95 per person

SAKE SALMON

Japanese lacquered salmon filets on a bed of wasabi rice noodles with sesame spinach, bok choy and baby corn

- citrus jicama slaw
- honey-gingered carrots
- mango-coconut cupcake

\$22.95 per person

YELLOW FIN

seared ahi tuna, wakame seaweed salad, baby corn, Napa cabbage and ginger carrot shoe strings

- soba noodle salad
- garden salad
- caramel custard with green tea cream

\$24.95 per person

THE MARINER

a seafood harvest of Maine lobster, sea scallops and Gulf shrimp tossed in a citrus dressing

- asparagus spears
- Mediterranean salad
- mixed fruit tarts

\$34.95 per person

BAKED GARLIC SHRIMP

marinated shrimp baked underneath a light herb crust, served on a bed of acini di pepe pasta

- Tuscan grilled vegetables
- Caesar salad
- raspberry and almond éclair

\$26.95 per person

SALMON PICCATA

filet of salmon in a lemon-basil caper sauce with pearl pasta, tossed in a confetti of garden-fresh vegetables

- asparagus spears
- South Beach salad
- cheesecake lollipops

\$24.95 per person

MARYLAND CAKES

twin lump crab cakes served with crisp Old Bay potato wedges and roasted sweet corn with a tarragon tartar sauce

- farmer's slaw
- garden salad
- pecan and lemon bars

\$22.95 per person

SCAMPCITY!!

Gulf shrimp sauteed with fresh herbs, garlic, white wine, lemon and butter on toasted brioche with gratinée of Pommery mustard and herbed French bread crumbs

- mashed potatoes
- haricot vert
- assorted macarons

\$26.95 per person

CARIBBEAN REEF

grilled red snapper with a warm mango salsa accompanied by pearl pasta and garlic- steamed spinach

- grilled vegetables
- habañero black bean salad
- rum and pineapple upside down cake

\$28.50 per person

EAST COAST

Florida Gulf shrimp stuffed with Maryland crab meat in a citrus butter sauce, served on vegetable rice pilaf and braised red cabbage

- garden salad
- marinated green beans
- fresh lemon cheesecake with blueberries

\$26.95 per person

MISO MISO

wild rockfish marinated in yellow miso, mirin, sake and soy, with jasmine rice, glazed baby bok choy, sugar snap peas and red Japanese chili peppers

- simply spinach salad
- chocolate pecan banana tart with caramel drizzle

\$22.95 per person

MIAMI BABY!

pan seared Florida grouper with a Cara- Cara orange and shaved fennel broth on celery root puree

- broccolini with toasted almonds
- Key lime pie

\$32.95 per person

THE CATCH...

baked North Atlantic cod with baby clams, yellow potatoes, crisp bacon and melted leeks in a seafood broth

- grilled seasonal vegetables
- simply spinach salad
- chocolate and cappuccino cake

\$19.95 per person

UDON NOODLES WITH GRILLED CHICKEN AND SHRIMP

marinated and grilled chicken and shrimp on a bed of noodles with red and green peppers, Asian-cut carrots, snow peas, scallions and hoisin-ginger sauce

- simply spinach salad
- sliced fruit

\$26.95 per person



Hot Buffets

SOUTHWEST GRILL

sliced flank steak and chicken breast glazed with ancho-chili barbecue sauce, accompanied by black beans and rice salad

- Tuscan grilled vegetables
- chop house salad
- cookies and brownies

\$17.50 per person

THREES' COMPANY

mesquite grilled chicken, seared flank steak and grilled shrimp served over a bed of wild rice with smoked tomato salsa and horseradish cream

- Tuscan grilled vegetables
- devil's food cake

\$28.95 per person

PAELLA

saffron rice simmered with shrimp, clams, mussels, chorizo sausage, breast of chicken, sweet peppers, roasted onions and sweet peas

- Aztec salad
- sliced fruit
- vanilla churros with strawberries and cream

\$24.95 per person

\$32.95 per person / lobster

ON THE BAYOU

Louisiana jambalaya with shrimp, chicken, Andouille sausage and Tasso ham

- Sonoma salad
- Cajun cornbread
- pecan pie squares and lemon bars

\$25.95 per person

SOUTH PHILLY

shaved sirloin of beef and breast of chicken with onions, mushrooms and peppers baked under a provolone and American cheese crust

- roasted red bliss potato salad
- garden salad
- garlic bread

\$15.95 per person

LEMON-PEPPER CHICKEN AND SHRIMP

Florida gulf shrimp and boneless chicken breast marinated in Meyer lemon juice, served with a julienne of yellow squash and zucchini on pearl pasta

- asparagus spears
- garden salad
- exotic fruit Bavarian

\$24.95 per person

KEBOB, KEBOB, KEBOB...

individual kabobs of beef, chicken and vegetables served on a bed of saffron scented rice with tzatziki sauce

- cyprus salad
- traditional and chocolate dipped baklava

\$24.95 per person

Hot Buffets

(8-person minimum)

TACO BAR

ground beef and grilled chicken with fixings to include: iceberg lettuce, chopped tomatoes, shredded Cheddar and Monterey Jack cheese, crispy taco shells and soft flour tortillas

- homemade salsa and guacamole with tri-color tortilla chips
- Aztec salad
- apple and cinnamon fritters

\$22.95 per person

FAJITAS

grilled chicken or beef fajitas with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream and shredded sharp Cheddar cheese

- basket of soft flour tortillas
- habañero black bean and rice salad
- Southwestern roasted corn salad
- coconut-crust Key lime pie

\$26.95 per person

OLD MEXICO

slow cooked, cast iron BBQ beef chili and turkey chili verde with red kidney beans, poblano and serrano chiles

- bowls of green onion and fresh tomato
- Jack and Cheddar cheeses
- soft flour and corn tortillas
- cinnamon churros

\$22.95 per person

TOFU PRIMAVERA V

sliced tofu, grilled with fresh herbs, tossed with green onion, cilantro and harissa dressing, served over tabbouleh salad

- tomato-cucumber salad
- grilled radicchio and romaine lettuces
- assorted fruit tarts

\$22.95 per person

JUICES

Beverages

orange, grapefruit, apple, or cranberry

\$2.25 each / per person

BOTTLED JUICES

orange, orange-mango, cranberry, apple, lemonade, peach iced tea, black iced tea, or diet green tea

\$2.95 each / 16 oz.

BOTTLED WATER

\$2.75 each / 17 oz.

SODAS

Coca-Cola, Diet Coca-Cola, Sprite

\$1.50 each / 12 oz. can

Coca-Cola, Diet Coke, Sprite, or Ginger Ale

\$3.50 each / liter

COFFEE

regular or decaffeinated; includes individual creamers, sugar, artificial sweeteners and air pot rental

\$25.00 per air pot / 10-12 cups

HOT TEA

includes herbal teas, individual creamers, sugar, artificial sweeteners and air pot rental

\$25.00 per air pot / 10-12 cups



Terms & Conditions

DISPOSABLES

We are happy to offer you a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are available upon request

ADDITIONAL SERVICES

MBynumCreations can also provide white disposable tablecloths, cake knives and servers, spatulas and cutlery kits. Attractive white ceramic platters, fine china, silverware, linens, glassware, tables and chairs are available upon request at additional costs. Please contact our Representative for more information.

OUR CORPORATE MENU

As a full-service caterer, we are pleased to work with you on menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this brochure.

ORDERING

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Breakfast orders must be placed by noon for the next business day; lunch orders by 2pm for the next business day.

BILLING

We accept Visa, MasterCard, Discover and American Express.

DELIVERY AND SET-UP

Orders including chafing dishes or equipment pickups are charged an additional \$30.00 per delivery. Please consult our Representative for special set-up needs and additional pricing that may apply.

PAYMENT All events must be paid in full prior to delivery.

WARM MENU ITEMS AND CHAFING DISHES

Hot menu selections require on-site warming. You may rent 8-quart chrome chafing dishes for \$20.00 each or purchase 8-quart disposable chafing dishes for \$15.00 each. Please keep in mind that some menu items require additional heating time.

EQUIPMENT

Your corporate drop-off order will be presented on disposable white platters. If specified, attractive white ceramic platters are available at an additional charge. MBynumCreations can also provide chafing dishes, linens, fine china, glasses, silverware, tables and chairs as requested.

CANCELLATION POLICY

Cancellation must be received by our Representative via e-mail or in written form no later than 10 am one business day prior to your event. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

SERVICE PERSONNEL

Our professional staff, including event supervisors, chefs, waiters and bartenders, is available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

FULL-SERVICE EVENTS

Our Representative will help you build a custom menu for your event and will assist you with all of your event needs including staff, decor, linens, equipment, floral arrangements and more.

Contact / Booking



Marc Anthony Robert Bynum

Phone: (631) 327-2472

Email: info@mbynumcreations.com

