EST. 2019

# MOUNTAIN TOP MEAL PREP & CATERING



Our Story

In 2018 Danny, a New York native with a background in the fine dining New York Resturaunt scene, started a meal prep company to provide gourmet healthy meals to Middle Tennessee, but would eventually grow to be much more. They now provide catering at the highest level of quality as well as having a cafe in which has hot food and prepped meals.

Danny's journey brought him to small town Tennessee from the "Big Apple" because of his deep passion for Christian ministry, and was involved in several nonprofit startups in Middle Tennessee. Danny says, "although I do in fact have a deep culinary passion, my true heart is for people and building relationships. And what better way to do that then through food. When I was doing missions work in India, one thing that became evident to me is that intrinsically in their culture, and in every culture really, eating is such a treasured communal act. Everybody loves food! Especially good food! It is a language that everybody speaks. Good food will unify any diverse group of people and is a beautiful way to share your culture with others".

In the mist of his philanthropic journey He encountered Rosie Onderka, a German native who moved to the states about a decade prior. Danny quickly realized that Rosie, who had retired from owning her own highly successful German restaurant, not only had an unmatched talent in the culinary arts, but also had a deep passion for people. Together they have created a business that brings recipes from all over the globe to provide the highest quality of catering that Middle Tennessee has to offer. And they do it with extremely aggressive pricing so that it can be affordable to the masses.

In addition, by doing business with Mountain Top Meal Prep & Catering you are partnering with a company that invest in various nonprofits. They also have they're very own homeless outreach Ministry in which they provide hot gourmet meals to those living on the streets of inner city Chattanoga. Danny says "bologna sandwiches are great but we want them to feel special, because they are special, so we bring our best".

# ITALIAN

# HORS D'OEUVRE

# Italian Charcuterie

All the Italian classics such as antipasto, Italian salami's & prosciutto, Italian cheeses, crackers, & other thoughtful assorted veggies & fruit that pair exceptionally.

# Stuffed Mushrooms

Stuffed Rockefeller or house style.

# Tuscan Caprese

sliced tomato, roasted peppers, basil, & fresh mozzarella with a balsamic glaze drizzle.

# Bruschetta

Toasted sliced baguette with fresh herbs topped with fresh cut tomato and onion tossed in a balsamic reduction.

# Meatballs Ricotta

Italian meatballs with homemade marinara and a spoon full of ricotta cheese & fresh basil on each one.

Bring Italy to your event with one of our beautiful Tuscan grazing tables with a tasteful variety of all the classic Italian hor d'oeuvres.

# ITALIAN

# ENTREES

Chicken Parmesan
(or eggplant)
Hand breaded
chicken cutlet
topped with fresh
mozzarella cheese
& smothered in a
homemade

# New York Chicken Marsala

marinara.

Lightly breaded
thin sliced
chicken breast
topped with a
creamy mushroom
marsala wine
gravy.

# Stuffed Chicken Saltimbocca

tender chicken
breast stuffed
with fontana
cheese, fresh
sage, & simmered
with a savory
white wine sauce.

# Mommas Sauce

Your choice of pasta with an authentic Italian Marinara, meatballs, and Italian sausage, and pork chops.

# Sausage & Peppers

Pops famous recipe.
Sautéed onions &
peppers and sliced spicy
Italian sausage cooked
with Italian red wine
and diced tomato.

# LASAGNA

NO PASTA LASAGNA.

Packed with mozzarella cheese, Parmesan, and Ricotta smothered in marinara. will be the best lasagna you've ever tasted!

# - Pasta Bar-

Penne Ala Vodka
Spaghetti Bolangese
Tortellini
Rag'u
Marsala
Spinach Artichoke
Tomato Pesto

# MEDITERRANEAN

D'OEUVRE

# - Mediterranean Platter

All the Mediterranean classics such as Humus, pita, olives, tzatziki, salami, fresh veggies, & more delicious assortments.

# Red Curry meatballs

Ground beef minitender meatballs smothered in our famous red curry sauce (not spicy)

# Feta & Spinach Stuffed Meatball Spread

Tender meatballs stuffed with spinach & feta & assorted veggies served with tzatziki

# Lebanese Red Pepper Humus

Home made red pepper humus served with pita, assorted veggies, & multi colored pepper scoops.

# MEDITERRANEAN

# ENTREE

# Greek chicken

Packed with flavor. Grilled chicken marinated and seared in a zesty Greek yogurt marinade.

# Lambchop

A classic Arabic/Greek cuisine. Extremely tender lamb chops slow cooked with lemon garlic and fresh herbs.

# Baked cod piccata(or chicken) or seasonal fish

Baked cod in a lemon & white wine sauce topped with capers & lemon slices

# Cucumber salad

Cucumber, grape tomatoes, thin sliced red onion, & feta, tossed in a red wine vinaigrette, fresh herbs, and served with our famous house tzatziki.

# Chickpea salad

Garbanzo beans, bell peppers, red onion, cucumber, fresh herbs, crumbled feta, tossed in a red wine vinaigrette

# Orzo Pasta Salad

orzo, grape tomato, bell pepper, red onion, & feta, tossed in lemon & fresh herbs and served with tatziki.

### Pita

Home made pita bread.

# GERMAN

# BAVARIAN

# Bavarian Charcuterie

Soft pretzels, brats, kielbasa, cold cuts, pickles, spicy mustard, fresh baked bread, home made sauerkraut, Bavarian spreads, jams, assorted cheese and fruit.

# Entrees

Jaegerschnitzel (Hunter Style)

Hand breaded thin sliced chicken or pork tenderloin topped with a savory mushroom gravy.

# Bavarian Braised Beef

Slow cooked braised beef with a horseradish sauce drizzle

# Sauerbraten

Tender beef roast slow cooked and marinated in savory sweet and sour sauce

# Bratwurst & Sauerkraut

Grilled German sausage and sauerkraut.

Ask about our full service Brat & Kielbasa grill service where we bring Biergarten to your event!

### Sides:

Potato Salad

Authentic Bavarian German potato salad
Sauerkraut

famous sauerkraut recipe.

# Bratkartoffeln

Fried potatoes, sautéed onions, and bacon.

# B U T C H E R S C H O I C E

BEEF

- S T E A K T I P S
- FILET MIGNON
- NEW YORK STRIP
- B R A I S E D S H O R T R I B S





# MOUNTAIN FARM TO TABLE

L O C A L L Y S O U R C E D

# Roasted chicken & veggies

One pan tender roasted chicken & seasonal local veggies, cooked in fresh herbs& extra virgin olive oil.

# Steak tip harvest skillet

Grass fed beef tips marinade and cooked with locally sourced diced sweet potato, onions, & bell peppers

# Blueberry Dijon Chicken

Tender marinated chicken breast topped with a DELICIOUS fresh blueberry sauce. Sweet & Savor.

# Harvest Salad

Chefs Choice Salad made of local farms seasonal harvested fruits & vegetables with your choice of dressing.

produce will be sourced locally contingent upon season and availability.

# B B Q

# Pulled Pork

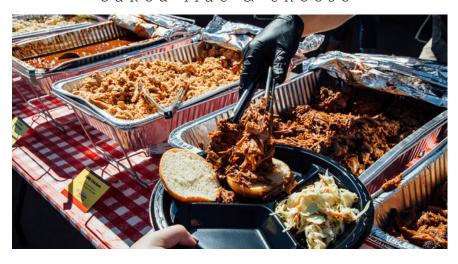
Pulled pork served with a side of Memphis bbq sauce or Carolina style.

Alabama White Pulled Chicken(or brisket)
Shredded slow cooked chicken smothered in our famous Alabama White bbq sauce.

Traditional Hot Dogs & Hamburgers
Beef or pork hot dogs and/or quarter pound
beef burgers served with buns and all the
fixings you desire.

# Sides

Fresh Cut Potato wedges
Sweet Potato fries
Cole Slaw
Potato salad
Street Corn
baked Mac & cheese



# Soprano

Italian salami, thin sliced ham, provolone cheese, thin sliced onion, shredded lettuce, pepperoncini, Extra virgin olive oil, red wine vinegar, mayo, oregano, kosher salt, on fresh baked Italian bread. Straight out of a New York delicatessen!

# The Mediterranean (vegan)

Roasted veggies with an Avocado Humus on a French Baguette.

# Chicken salad croissant

Momma Sharon's famous southern style chicken salad with grapes, apples, and pecans on a Croissant.

### Roast beef & cheddar

Thin cut roast beef, sharp cheddar, baby arugula, tomato, red onion, mayonnaise, & horse radish.

# Balsamic glaze chicken

Thin sliced grilled chicken, fresh mozzarella, roasted peppers, tomato, spinach, cracked black pepper & Himalayan sea salt, with a balsamic glaze drizzle.

### California Club

roated sliced Turkey, cucumber, avocado, bacon, mixed greens, onion, and tomato with mayonnais.

### Rueben

Corn beef, Swiss, sauerkraut, thousand island dressing rye bread.

## Banh Mi

A Vietnamese classic! Thin sliced pork tenderloin with fresh cilantro, sliced cucumber, cheese, pickled carrots, jalapeño's, mayo, maggi seasoning on a French baguette..

We also do variaty sandwich spreads with pickles and assorted deli pastas!

# WRAPS

### The Greek

grilled chicken seared in a yogurt marinade, cucumber, tomato, brown rice, red onion, feta, served with our famous tzatziki sauce

### Avocado Caesar

grilled chicken, chopped Romain, shredded parmasan, tomato, red onion, avocado, served with our house ceaser dressing.

### Mango Curry Chicken Wrap

a delicious mango curry chicken salad with lettuce & tomao.

# Roast beef & cheddar

Thin cut roast beef, sharp cheddar, baby arugula, tomato, red onion, mayonnaise, & horse radish.

### Little Sicily

grilled thin sliced chicken breast, provolone, roasted red peppers, spinach, red onions, with roasted pepper & artichoke bruschetta, with a balsamic glaze drizzle.

### California Club

smoked mesquite Turkey, bacon, avocado, cucumber, lettuce, tomato, and mayo.

The Mediterranean (vegan) Roasted veggies & Humus.

Avocado Roasted Veggie (vegetarian) roasted veggies, mozzarella cheese, with a delicious avocado mayo spread

Or Try one of our pick 3 assorted platter options!

# SIGNATURES

# ALPHAMEALS CLASSIC

# Penne Jambalaya

chicken, shrimp, and penne pasta, tossed in our famous creamy Cajun sauce.

# Middle Eastern Butter Chicken

grilled chicken smothered in a mouth watering butter curry sauce served with jasmin rice & pita.

Spanish Rioja Chicken
tender boneless chicken
thigh slow cooked in a
Spanish rioga wine sauce
with green olives.

Coconut Curry Shrimp
jumbo shrimp smothered
in our classic Thai
inspired coconut curry
sauce.



# Philly Cheese Steak Skillet

Thin sliced top sirloin & sautéed peppers, onions, and mushrooms smothered in our mouthwatering Philly cheese sauce and topped with mozzarella.

# Dijon Chicken

Grilled chicken and hickory smoked bacon smothered in a delicious creamy Dijon sauce.

### Peruvian Chicken

Slow cooked tender boneless chicken thigh topped with a delicious Aji Verde sauce.

Shrimp Guacamole Skillet
Jumbo shrimp, grilled corn,
Tomato, onion, fresh garlic,
avocado, cilantro, and lime

Jamaican Jerk Chicken
Slow cooked jerk chicken in a
curry sauce served with rice &
a mango chutney

### Tuscan Chicken

slow cooked chicken thigh smothered in a delicious parmasan sundried tomatoa sauce

"PERFECT FOR
INFORMAL &
FORMAL EVENTS"

# A S I A N I N S P I R E D

# FRESH SUSHI & THAISOUP

# Fresh Thai Curry Pho Bar

cutting board loaded with fresh veggies, assorted proteins, thin Thai rice noodles, and our famous coconut curry broth so that your soup can be cater to your individual likin! perfect for business events in the winter season!

# Sushi Board

japanese version of a charcuterie.
Arranged with mixed sushi rolls, mini egg rolls and mixed fruit and veggies.

# Gourmet Fried Rice

chicken or shrimp (or both) cooked in a giant wok with authentic Asian spices, brown rice, topped with green onions and sesame, & served with our delicious low fat yum yum!

# Stir Fry

Loaded with fresh veggies our stir fry is made with all fresh aian ingredients and can be done with meat or tofu.





# **A D D I T I O N S**

- m e d l e y

-Roasted Potato

- Asparagus

-Brussel Sprouts



- -Roasted Sweet Potato
- -Long Cut Green Bean
  - -Baked Sweet Potato
  - -Zucchini & Squash

- Harvest Blend Sautéed onion, bell pepper,& grilled cubbed sweet potato



# VEGAN/ VEGETARIAN

MOUNTAIN TOP

# -Vegetarian lasagna

layered gluten free lasagna pasta, sliced zucchini, ricotta, topped with mozzarella & marinara.

- Vegan Enchilada skillet black bean, grilled corn, brown rice, bell pepper, onion, & diced tomato, cooked in our house enchilada sauce & topped with cilantro.

# -Tofu stir fry

Fresh mixed vegetables & tofu cooked in wok with amino's, fresh ginger, seasame, & other other Asian spices.

-Spaghetti tomato pesto Capellini pasta tossed in pesto & tomato, topped with Parmesan cheese.

# -Sweet Potato Skillet

grilled sweet potato, sautéed onions & bell peppers, zucchini & squash tossed in a soy marinade.

# HORS D'OEUVRES

Charcuterie board

Veggies, meats, cheeses, fruit, crackers, dips, and other cleverly assorted finger foods.

"Beautiful, classy, and elegant".

Stuffed mini Bella
mushrooms
stuffed Rockefeller or our
house (spinach, cream
cheese & bacon)

Mini Meatballs

Marinara ricotta, Red Curry, feta spinach, bourbon glaze, honey sriracha

Stuffed Wontons
spinach artichoke, chicken
bacon ranch, Buffalo
chicken, Crab Rangoon.

Guacam ole Casero Platter
our famous authentic
Mexican guacamole Casero
with mango. Served with
tortillas, bell pepper
scoops, and assorted
veggies.

Topped & Toasted

-Burette Bruscrrhetta,
-Peach & Prosciutto crostini
-fig & goat cheese
-onion & bacon marmalade

Stuffed Pepper Bites

Cream cheese & bacon
stuffed pepper

Mediterranean pinwheelsCream cheese spread with
spinach, sun dried
tomatoes, feta, and basil in
spinach and tomato
tortillas.

Italian PinwheelSalami, pepperoni,
provolone, Romain, with a
delicious Italian herb cream
cheese spread in spinach
and tomato tortillas.

These are only a few of the incredible hor d'oeuvres we do! Put the decision in the chefs hands and let us do a beautiful Grazing table to bring a brilliant assorted variety to your event!

# STREET BAR

TAC O

AUTHENTIC MEXTCAN

# Tacos

Barbocoa (shredded Beef)
Al pastor (pork)
Chicken fajita
Chorizo
Pineapple pulled Jack Fruit

# Lados

Spanish Rice
House Guacamole Casero
Fried plantains
Black bean salad
Mango Pico de gallo







# SIGNITURE SALADS

### Avocado Caesar-

Chopped Romain lettuce, tomato, red onion, avocado, shredded Parmesan, cracked black pepper & Himalayan sea salt, house Caesar dressing.

### The Greek-

Spinach, cucumber, tomato, red onion, black olive, feta, lightly tossed in red wine vinaigrette and served with our famous tzatziki.

# Kale Cranberry salad-

Chopped kale massaged with a sweet cranberry vinaigrette with caramelized sliced almonds, gala apple slices, and blue cheese.

### Cilantro lime salad-

Chopped Romain, fresh cilantro, lime juice, avocado, grilled corn, black bean, tomato, red onion tossed in a home made light cilantro lime

### California Cobb-

Mixed greens, avocado, cucumber, hard boiled egg, tomato, apple smoke bacon, cheddar cheese, served with a buttermilk ranch.

### Mixed Berry quinoa salad-

Blueberry, strawberry, blackberry, spinach, quinoa, pecans, feta or goat cheese, with a raspberry vinaigrette.

### Thai salad

Cabbage, kale, chopped cilantro, mandarin orange, chili roasted cashews, sesame seed, with our house Thai dressing.

Or Build Your Own salad!
Tell us what you want and we'll make it happen!

\*Add protein Grilled Chicken, steak, or salmon to any salad.



# B R E A K F A S T B A R

# Crepes-

Light & fluffy crapes served with fresh chopped fruit, maple syrup, sweet cream cheese spread, jam, Nutella and more assorted toppings.

Traditional American Breakfast-Bacon, maple breakfast sausage, eggs cooked to preference, and French toast.

### Burrito Bar-

Hot tortillas, scrambled eggs, and sides such as cheese, sautéed peppers & onions, cinnamon chipotle sweet potato, black bean, diced tomato's & chilis, grilled plantains, salsa, & fresh chopped cilantro.

# Yogurt Bar-

Vanilla Greek Yogurt served with fresh fruit, granola, assorted nuts, and honey.

Mexican Sweet Potato scramble-Cubbed sweet potato tossed in cinnamon chipotle seasoning, scrambled eggs, topped with cheddar cheese and served with salsa





# K I D S

# Kids

Chicken fingers
Grilled Chicken bites
Mozzarella Sticks
Corn dogs
Grill Cheese

# Sides

Mac & cheese veggies
French fries
Fresh fruit



