

BRUNCH

BASIC BREAKFAST \$22 PER PERSON

SCRAMBLED EGGS / BREAKFAST POTATOES
BACON / SAUSAGE
SILVER DOLLAR PANCAKES **OR** WAFFLES
PICK 2 - BISCUITS / TOAST / ENGLISH MUFFINS

ADD ONS PER PERSON

BAGELS WITH CREAM CHEESE \$4
CHEESE BLITZES \$4
CAESAR OR GARDEN SALAD \$4
SPINACH SALAD WITH EGG, BACON & MUSHROOMS \$5
FRESH FRUIT SALAD \$5
CREAMED CHIPPED BEEF OR SAUSAGE GRAVY \$6
QUICHE CASSEROLE \$6
ASSORTED WRAPS (TURKEY / BACON, ROAST BEEF /
PROVOLONE, HAM / CHEESE, VEGGIES) \$6
BAKED ZITI (NO MEAT) \$6
CHICKEN WINGS OR TENDERS \$7
CHICKEN SALAD OR TUNA SALAD ON CROISSANTS
\$6.50
HONEY GLAZED HAM SLIDERS \$6.50
PULLED PORK SLIDERS \$7
BURGER SLIDERS \$8
BAGELS WITH LOX, CREAM CHEESE, TOMATOES,
ONIONS & CAPERS \$10



ALL ITEMS DO NOT INCLUDE 6% MD STATE TAX AND 20% SERVICE FEE

ITEMS FROM OTHER MENUS CAN BE SUBSTITUTED—PRICE ADJUSTMENTS MAY APPLY. FOOD PRICES ARE SUBJECT TO CHANGE.

ALL PACKAGES INCLUDE COFFEE, ICED TEA AND WATER. SODA PACKAGE AVAILABLE FOR \$3.15 ++ PER GUEST

ALL PACKAGES ARE BUFFET STYLE. STAFFER REQUIRED AT \$75 FOR EVERY 40 GUESTS.

IF YOU PREFER YOUR MEAL TO BE PLATED AND SERVED, ADD AN ADDITIONAL \$60 PER STAFFER FOR EVERY 20 GUESTS.

BRUNCH

UPGRADE YOUR EVENT TO INCLUDE STATIONS (PER PERSON)

OMELET STATION \$13

CHEF REQUIRED \$120

INCLUDES GUESTS CHOICE OF: PEPPERS/ ONIONS/ MUSHROOMS/ SPINACH/ TOMATOES/ CHEDDAR/ SWISS/ MOZZARELLA/ FETA/ HAM/ BACON/ SAUSAGE

PASTA STATION \$15

CHEF REQUIRED \$120

INCLUDES GUESTS CHOICE OF: FETTUCINI / PENNE/ MARINARA/ ALFREDO/ GROUND BEEF/ CHICKEN/ MUSHROOMS/ ONIONS/ PEPPERS/ CHEESE
ADD SHRIMP FOR ADDITIONAL \$4 PER PERSON

CARVING STATION CHEF REQUIRED \$120

INCLUDES GUESTS CHOICE OF: TURKEY BREAST \$12 / PORK LOIN \$14 / PRIME RIB \$22 / BEEF TENDERLOIN \$25

POTATO BAR \$9.50

INCLUDES GUESTS CHOICE OF: GARLIC MASHED POTATOES OR BAKED POTATOES / CHEESE / CHIVES/ BACON / SOUR CREAM/ BROCCOLI / SAUTEED ONIONS & MUSHROOMS

BUILD YOUR OWN MIMOSA BAR

GUESTS CREATE THEIR OWN MIMOSAS WITH AN ASSORTMENT OF FRUIT JUICES AND GARNISHES.
\$5/PERSON

CHAMPAGNE BY CONSUMPTION
PER BOTTLE - RAIL - \$15.00

BUILD YOUR OWN BLOODY MARY

GUESTS CREATE THEIR OWN WITH THEIR CHOICE OF CELERY/ OLIVES/ LIMES/ HORSERADISH/ HOT SAUCE/ OLD BAY/ WORCESTERSHIRE SAUCE/ TOMATO JUICE BLEND
\$5.50/PERSON

ALCOHOL BY CONSUMPTION
PER BOTTLE - SMIRNOFF \$45
ADD BACON \$2.50 / COCKTAIL SHRIMP \$6



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