



Breakfast & Brunch Options

Basic Breakfast \$22.95 /person *

Scrambled Eggs
Silver Dollar Pancakes **OR** French Toast Casserole **OR** Waffles
Breakfast Potatoes
Biscuits, Toast, English Muffins (**Pick 2**)
Bacon & Sausage

Add these items for \$3.95 / person* each

Bagels with Cream Cheese
Cheese Blintzes
Caesar Salad or Garden Salad

Add these items for \$5.95 / person* each

Creamed Chipped Beef **OR** Sausage Gravy
Mini Quiche (Assorted flavors)
Spinach, Bacon, Mushroom & Egg Salad with Ranch
Wraps—Turkey & Bacon, Ham & Cheese **Or** Roast Beef & Provolone

Add these items for \$6.75 / person* each

Chicken Wings or Tenders with Sauce
Fresh Fruit Salad
Baked Ziti (meatless)
Egg Salad with Slider Buns (add croissants 0.50)
Tuna Salad with Slider Buns (add croissants 0.50)
Honey Glazed Ham with Rolls

Add these items for \$8.25 / person* each

Burger Sliders
Pulled Pork
Shrimp Dip with Dippers

Add these items for \$9.95 / person* each

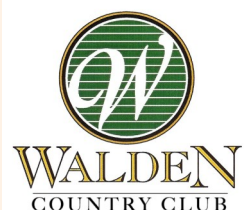
Bagels with Cream Cheese, Lox, Tomatoes, Onions and Capers

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 \$2.78 ++ per guest

All Packages are Buffet Style. Staffer required at \$50 for every 40 guests.

If you prefer your meal to be plated and served, add an Additional \$50 per staffer for every 20 guests.





Brunch Enhancements

Upgrade your event to include

STATIONS (per person)



Potato Bar*

\$9.50

Includes Guests Choice of:

Garlic Mashed Potatoes **OR** Baked Potato
Toppings—Cheese, Chives, Bacon, Sour
Cream, Broccoli, Sautéed Onions and Mushrooms

Omelet Station * \$12.95 (Chef required \$100)

Includes Guests Choice of:

Toppings – Peppers, Onions, Mushrooms, Spinach, Tomatoes
Cheeses – Shredded Cheddar, Swiss, Mozzarella, Feta
Protein—Ham, Bacon, Sausage

Pasta Station * \$14.95 (Chef required \$100)

Includes Guests Choice of:

Pasta—Fettuccini, Penne or Shells
Sauce—Marinara or Alfredo
Toppings—Ground Beef, Chicken, Shrimp, Mushrooms, Onions, Peppers, and
Cheese

Carving Station * (Chef required \$100)

Includes Guests Choice of:

Turkey Breast **\$14.95**
Pork Loin **\$14.95**
Prime Rib **\$20.95**
Beef Tenderloin **\$22.95**

Bloody Mary Station* \$5.50

Let your guests create their own Bloody Marys' Toppings include Celery, Olives, Limes, Horseradish, Hot Sauce, Old Bay, Worcestershire Sauce, and Tomato Juice Blend

Add Bacon for \$2.00 *

Add Cocktail Shrimp for \$6.00*

Alcohol by Consumption/ bottle*—Rail (\$45), Titos (\$75), Grey Goose (\$120)

Mimosa Bar * \$5.50

Let your guests create their own Mimosas. Juices include Cranberry, Pineapple, Orange Juice, Grapefruit Juice, Fresh Fruit Garnish

Alcohol by Consumption/ bottle*—Rail (15.50)

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