

The Elbridge Furnace Inn

CIRCA 1744



Off-Premise Catering Menu

Breakfast Option 1

\$7/guest

Assorted Freshly Baked Pastries,
Fruit Salad, Bagels & Cream Cheese

Breakfast Option 2

\$9/guest

Assorted Breakfast Sandwiches
(Egg with selection of Sausage Patties OR
Bacon, with or without Cheese)
Served on Freshly Baked Croissants,
Fruit Salad

Breakfast Option 3

\$12/guest

Baked Egg Strata (Choose ONE)
Spinach & Cheese, Seasonal Vegetable OR
Ham, Mushroom & Cheese
Freshly Baked Croissants, Potatoes Dauphinoise,
Fruit Salad

Breakfast Option 4

\$15/guest

Plus Labor (Chef Required)
Minimum 25 Guests
Chef Preparing Made to Order Omelets
With Up to 6 Garnishes, Fruit Salad,
Potatoes Dauphinoise, Freshly Baked Croissants

Other Breakfast Items

All Prices are Per Guest

Individual Yogurt	\$1.5
Bagels with Cream Cheese	\$3
Gravlax Display	\$6
Assorted Breakfast Breads	\$3.5
Fruit Salad	\$3.5
French Toast Casserole with Maple Syrup	\$5
Assorted Muffins	\$3.5

Beverage Service

Freshly Brewed Regular or Decaffeinated Coffee
(must be ordered separately)

96 Ounce Disposable Carton

Serves 12 - 8 ounce cups \$17/Carton

160 Ounce Disposable Carton

Serves 20—8 ounce cups \$27/Carton

Hot Tea available upon request—\$1.5/guest
(Minimum 10 Guests)

Assorted 12 ounce Juices	\$1.5/bottle
Bottled Water	\$1.5/bottle
Assorted Canned Soda	\$1.25/can

Coffee Service in Large Silver Urns Available
\$2.5/guest—30 Guest Minimum
Delivery Charges Apply

20% Applied to Events Requiring Service

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Bag Lunch Option 1

\$12/guest

Individual Requests – add \$.50/bag lunch

Assorted Sandwiches on Freshly Baked Deli Rolls:

Marinated Chicken Breast, Sliced Roast Beef &

Powerhouse Sandwiches

(Roasted Red Peppers, Goats Cheese, & Sprouts)

Mayonnaise & Mustard Packets

Bag of Chips

Salt & Pepper Packets, Napkins

Add Pasta Salad for \$1.50/guest

Bag Lunch Option 2

\$13/guest

Individual Requests – add \$.50/bag lunch

Assorted Wraps of:

Italian Meats & Cheese,

Chicken Caesar with Romaine Lettuce & Parmesan,

Garden Veggie with Mozzarella

Bag of Chips

Salt & Pepper Packets, Napkins

Add Pasta Salad for \$1.50/guest

Snack Suggestions

(prices are per guest)

Assorted Cookies and Brownies	\$4
Sliced Fruit Display	\$3.5
Imported & Domestic Cheese Platter	\$4.5
Crudité of Seasonal Vegetables	\$3.5
Assortment of Chips & Pretzels	\$2.25
Granola Bar Assortment	\$2
Tortilla Chips with Salsa (House Made)	\$3.5

Lunch Option 1

\$14/guest

Includes One Side Salad & Chips

Sliced Deli Platter of Honey Basted Turkey,
Roast Beef & Baked Ham, Assorted Cheeses
(Served with Appropriate Condiments & Deli Rolls)

OR

Platter of Pre-Made Assorted Chicken Salad or Tuna Salad
Sandwiches on Freshly Baked Croissants

Deli sandwiches can be pre-made for + \$1 /guest
Add An Extra Side Salad for \$2/guest

Lunch Option 2

\$15/guest

Includes One Side Salad & Chips

Hot Sandwiches

Choose Two

Croque Madame - Grilled Turkey, Cheese & Dijon

Croque Monsieur - Grilled Ham, Cheese & Dijon

Reuben Sandwich - Grilled Corned Beef, Swiss Cheese &
Russian Dressing on Rye Bread

Cuban Sandwich - Cuban Pork, Ham, Turkey,
Dill Pickle, Dijon Mustard, Cuban Mayonnaise,
& Swiss Cheese on Ciabatta

Roasted Chicken Pitas - Thinly Sliced Chicken, Calamata
Olives, Diced Tomato, Shredded Lettuce, Goat's Cheese & a
Spicy Chipotle Mayonnaise

Lunch Option 3

\$15/guest

Beef or Chicken Taco OR Fajita Bar with Fresh Salsa, Diced
Tomatoes, Shredded Lettuce, Shredded
Cheese, Guacamole & Sour Cream
Choice of One of Side Salad
Tortilla Chips

Add Quesadillas for \$2/guest
Chicken, Vegetable, Beef or Cheese

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Lunch Option 4

\$15/guest

Includes Side Salad & Assorted Chips

Sandwich Options

Choice of Three of the Following Sandwiches
Additional Selection—\$1/guest

Power House

Roasted Red Pepper, Goat's Cheese, Sprouts, Lettuce,
& Tomato on Focaccia with a Pesto Mayonnaise

Three Cheese

Gruyere, Provolone & Cheddar Cheeses, Red Onion, Lettuce,
Herbed Aioli & Tomato on Artisan Bread

Italian Chicken

Lightly Marinated Chicken Breast on a Crusty
Roll with Fresh Mozzarella, Basil & Sliced Tomato

Marinated Chicken Breast

With Muenster Cheese, Red Onion & Tomato
on Italian Bread with Mayonnaise

Sliced New York Strip

Sliced New York Strip, Gouda Cheese, Sliced Tomato, Red
Onion & Horseradish Sauce on French Bread

Sliced Roast Beef & Havarti Cheese

With Red Onion, Lettuce,
& Horseradish Sauce on Artisan Bread

Roasted Turkey & Swiss Cheese

With Dijonnaise on a Freshly Baked Roll

Black Forest Ham & Brie Cheese

With Honey Mustard on Artisan Bread

Shrimp Salad on a Croissant

With Scallions, Dill & our Special Mayonnaise

Chunky Chicken Salad

With Grapes, Walnuts, & Tarragon
Mayonnaise on a Freshly Baked Croissant

Tuna Salad

With Celery, Onion & Mayonnaise
on a Freshly Baked Croissant

Vegan Wrap

Hummus, Avocado, Tomato, Red Onion,
Alfalfa Sprouts, & Romaine Lettuce in a Wheat Wrap

Lunch Option 5

Single Entrée Selection \$16/guest

Double Entrée Selection \$19/guest

Sample Menu

Mesclun Salad with a Raspberry Honey Vinaigrette
Herb Roasted Chicken with Demi Glace
Rosemary Roasted Potatoes OR Rice Blend
Seasonal Vegetable Medley
Freshly Baked Rolls with Sweet Whipped Butter

Choice of One of the Following Side Salads

Mesclun Salad with Vegetable Garniture served with Rasp-
berry Honey Vinaigrette Dressing

Caesar Salad with Croutons & Parmesan Cheese served with
Caesar Dressing

Orange & Almond Salad with Romaine Lettuce &
Radicchio, Scallions, Orange Sections &
Sugared Almonds served with a Sesame Dressing

Green Bean Salad with Green Beans, Pears, Rustico Cheese
& Walnuts served over Mixed Greens & a Sherry Vinegar &
Walnut Oil Dressing

Spinach Salad with Red Onion, Hard Cooked Eggs, Mush-
rooms & a Honey & Bacon Vinaigrette

Jicama Slaw or Red Bliss Potato Salad

Couscous Salad with Diced Vegetables

Ventura Pasta Salad of Roasted Red Peppers,
Marinated Artichoke Hearts, Sundried Tomato & Basil

Pasta Italiano Salad of Tortellini, Sundried Tomatoes, Olive
Oil & Garlic

Summer Salad of Cucumber, Tomato & Basil
with Oil & Vinegar

Fruit Salad of Seasonal Fruit Topped with Berries

Garden Pasta Salad of Assorted Pasta with
Vegetables & Parmesan Cheese
tossed in a Light Vinaigrette

Add An Extra Side Salad for \$2/guest

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Off-Premise Catering Menu

Dinner Buffet Option

Available Monday through Friday*

Single Entrée \$19/guest

Double Entrée \$22/guest

Triple Entrée \$25/guest

(Dessert Not Included)

Salad

Mesclun Salad with Raspberry Honey Vinaigrette

OR

Caesar Salad with Homemade Dressing, Croutons
& Shaved Parmesan Cheese

Entrees

Chicken with choice of Marsala Wine Sauce, Chasseur or
Madras Curry Sauce

Pan Seared Salmon with Mornay Sauce

Poached Flounder with Lobster Sauce

Pan Seared Tuna with Mango Salsa

Beef Tenderloin Pieces with Choice of Marsala Wine Sauce or
Creamy Dijonnaise sauce

Sliced New York Strip with Brandied Pepper Sauce

Eggplant Pesto with Marinara Sauce

Stuffed Portabella Mushroom

Spinach & Sundried Tomato Cannelloni

Sliced Pork Loin with Red Wine Mustard Sauce
or Apple Cider Sauce

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Rosemary Roasted Potatoes or Rice Blend

Seasonal Vegetable Medley

Freshly Baked Rolls & Sweet Whipped Butter

Dessert (Optional)

Seasonal Dessert **\$5.50/guest**

Cookies & Brownies **\$4/guest**

20% Applied to Events Requiring Service

Ask About our Weekly Entrée Selections

Additional Seasonal Options & Custom Menus Available

**Please inquire for weekend quotes*

Hors D'oeuvres

Served Cold

Jumbo Lump Crab & Cheese Dip	\$50/lb
Shrimp Dip	\$30/lb
Baked Brie in Puff Pastry	\$65/2.2lb
Smoked Salmon Display	\$125/side

All Prices Per Guest

Poached Salmon Display	\$3
Pâté Maison	\$4
Imported & Domestic Cheese Display	\$4.5
Domestic & Exotic Fruit Display	\$3.5
Crudité of Seasonal Vegetables	\$3.5
Torta Italiano	\$3
Roasted Vegetable Terrine	\$3
Roquefort Grapes	\$2.5

All Prices Per Piece

Belgian Endive with Roquefort Cheese	\$1
Crab & Cheese Tartelette*	\$1.25
Smoked Salmon Canapé on Cucumber	\$1.25
Brie & Raspberry Sauce Tartlettes	\$1
Spanikopita*	\$1.25
Seasonal Vegetable or Fruit Brochettes	\$1.25
Coconut Chicken & Thai Curry Sauce*	\$1.25
Miniature Chicken Wellington*	\$1
Mini Southwest Chicken Roulade	\$1
Tenderloin on Grilled Crouton	\$1.5
Beef Brochettes in Madeira Wine	\$1.5
Miniature Quiche*	\$1
Water Chestnuts Wrapped in Bacon*	\$1.25
Jumbo Cocktail Style Shrimp	\$90/50
Lightly Blanched Asparagus	\$50/50
Rosemary New Zealand Lamb Chops	\$225/50
Stuffed Snow Peas or Mushrooms	\$50/100
Sausage Puffs (Mild or Spicy)*	\$45/100

Served Hot

Artichoke Dip (3 lb min)	\$20/lb
Beef Tenderloin Pieces (3 lb min) with Red Wine Mustard or Dijonnaise Sauce	\$28/lb
Meatballs with Cranberry Spice	\$50/100
Jumbo Lump Crab & Cheese Dip (3 lb min)	\$50/lb

* Needs to be Cooked on Site

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All American Picnic

\$18.5/guest

Grill Rental & Chef Required, Minimum 25 Guests

Served with Baked Beans, Assorted Chips,
Choice of Side Salad & Appropriate Condiments

Pick Three of The following

Hamburgers, Veggie Burgers, Hot Dogs
Grilled Sausage with Peppers & Onions,
Grilled Barbecue Chicken, Teriyaki Chicken Breast
Grilled Vegetable Kabobs

Afternoon Tea

\$20/guest

Minimum 25 Guests—Drop Off Only

Fruit Display
Imported & Domestic Cheese Display
served with Assorted Crackers
Crudit  of Fresh Seasonal Vegetables
served with French Tapenade
Assorted English Tea Sandwiches
(Watercress, Pimento, & Ham Spread)
Scones with Fruited Butter & Jams
Assortment of Gourmet Teas

“Wings” Party

\$12.5/guest

Minimum 25 Guests

Buffalo Wings with Blue Cheese, Dressing & Celery Sticks,
Vegetable Tray with Ranch Dip,
Assorted Chips & Pretzels
Assorted Soda & Bottled Water

Barbecue

\$18.5/guest

Minimum 25 Guests

Served with Baked Beans, Assorted Chips,
Choice of Side Salad & Appropriate Condiments

Pick Three of The following

Pulled Pork, Pulled Chicken, Sliced Pit Beef,
Grilled Seasonal Vegetables, Veggie Burgers
Hot Dogs

Additional Entr e Choices

Wild Mushroom Risotto

Creamy Arborio Rice with Wild Mushrooms

Cuban Pork

with Black Beans & Rice

Chicken Breast stuffed with...

Crab Meat; Spinach & Ricotta Cheese; Bread & Herbs;
Apples, Raisins & Walnuts; Wild Mushrooms

Orange Roughy

with a Lemon Butter Sauce

Roasted Pork Loin

Sliced, served with a Chipotle Barbecue Sauce

Grilled Tuna

with Mango Salsa

Orange Roughy

with a Leek Cream Sauce

Salmon Filet

with a Roasted Red Pepper Sauce

Grilled Vegetable Stromboli

Grilled Vegetables Wrapped in Puff Pastry & Baked
served with Marinara Sauce

Veal Picatta

Tender Veal Slices Lightly Breaded & served with a
Sauce of Lemon, White Wine, Butter & Capers

Beef Tenderloin Pieces

with Choice of Marsala Wine Sauce or
Creamy Dijonnaise sauce

Crab Cakes

Two 3 ounce Crab Cakes served with
Cajun Cocktail Sauce or Remoulade Sauce

Crab Cassoulet

Jumbo Lump Crab Meat, French Bread, Eggs &
Cream Baked in a Rich Casserole

Seafood Newburg

Shrimp & Scallops in a Creamy Newburg Sauce served
over Rice

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Important, Please Read

*\$500 Minimum Order Effective November 1, 2011-Some exceptions may apply, please inquire within.

- ALL PRICES ARE PLUS 20% SERVICE FEE (IF NEEDED) & 6% TAX.
- This menu MAY NOT be used for weddings and large parties
- 10-person minimum required. (Unless otherwise noted.)
- Monday—Friday \$20 delivery within a 5 mile radius of The Elkridge Furnace Inn. Beyond 5 miles, please call for a delivery quote.
- Saturday and Sunday Delivery—Ask for Quote.
- A pickup charge applies to any items we have to return for.
- We would appreciate 48 hours notice prior to having a function catered. In the month of December, 48 hour notice is required.
- Please allow 48 hour notice for cancellation.
- Disposable chaffers for hot food items will be provided at no additional charge; real chaffers are available for an additional fee and an additional pickup charge will apply.
- Your order will be delivered on high quality disposable trays. Disposable china/glassware/flatware/linens/napkins are available upon request at an additional fee.
- Server(s), Carving Chef(s) and Bartender(s) available at an additional charge.

**ALL MENUS & OPTIONS ARE FULLY CUSTOMIZABLE
JUST ASK FOR SUGGESTIONS**

POLICY AND PRICING SUBJECT TO CHANGE.

The Elkridge Furnace Inn
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