

## Dinner Buffet Option

Available Monday through Friday\*

Single Entrée \$25/guest

Double Entrée \$30/guest

Triple Entrée \$35/guest

(Dessert Not Included)

### Salad

Mesclun Salad with Raspberry Honey Vinaigrette  
OR  
Caesar Salad with Homemade Dressing, Croutons  
and 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 & Sun-Dried Tomato Cannelloni**  
**Sliced Pork Loin** with Red Wine Mustard Sauce  
or Apple Cider Sauce

**Rosemary Roasted Potatoes or Rice Blend**  
**Seasonal Vegetable Medley**  
Fresh Baked Rolls & Whipped Butter

### Dessert (Optional)

Seasonal Dessert \$9/guest  
Cookies & Brownies \$4/guest  
20% Applied to Events Requiring Service  
Ask About our Weekly Entrée Selections

**Additional Seasonal Option  
And Custom Menus Available**

\*Please inquire for weekend quotes  
All prices are plus 6% Sales Tax

## Hors D'oeuvres Party

Served Cold

Jumbo Lump Crab & Cheese Dip	\$50/lb
Shrimp Dip	\$30/lb
Baked Brie in Puff Pastry	\$65/2.2lb
House Cured Salmon Display	\$5/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 w/ Roquefort Cheese	\$2.50
Crab & Cheese Tartelette*	\$1.25
Smoked Salmon Canapé on Cucumber	\$1.25
Tartelette Shell w/ Brie & Raspberry Sce*	\$1.50
Spanikopita*	\$2.50
Seasonal Vegetable or Fruit Brochettes	\$1.25
Coconut Chicken w/ Thai Curry Sauce*	\$2.50
Miniature Chicken Wellington*	\$3
Mini Southwest Chicken Roulade	\$1.50
Tenderloin on Grilled Crouton	\$1.25
Beef Marinated Brochettes in Madeira Wine	\$1.5
Miniature Quiche*	\$1.50
Water Chestnuts Wrapped in Bacon*	\$1.50
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
Satay 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 Dijon 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

All prices are plus 6% Sales Tax

Didn't find what you were looking  
for? We can successfully cater to  
any idea or concept you may have,  
just give us a call!

We would love to work with you!

### Important, Please Read

**ALL PRICES ARE PLUS 20% SERVICE FEE  
(IF NEEDED) & 6% SALES TAX.**

- ◆ This menu **MAY NOT** be used for Weddings  
and Large Parties
- ◆ **12-person minimum required. (Unless  
otherwise noted.) \$500 minimum order.**
- ◆ 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 **72 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.**
- ◆ Real Chaffers for hot food items can be  
provided for a small additional charge; a  
pickup charge will also apply. As an  
alternative, disposable chaffers are also  
available.
- ◆ Your order will be delivered on high quality  
disposable trays with utensils if applicable.
- ◆ China, glassware, flatware, and banquet linens  
available upon request at an additional charge.
- ◆ Server, Carving Chef and Bartender available  
at an additional charge.

**POLICY AND PRICING SUBJECT TO CHANGE.**  
**410 379-9336 (Main Office)**  
**info@elkridgefurnaceinn.com (E-mail)**  
**www.elkridgefurnaceinn.com**  
**5745 Furnace Avenue, Elkridge, MD 21075**

*NOTE: ALL MENU ITEMS AND PRICING  
SUBJECT TO CHANGE BASED ON  
AVAILABILITY*



## Catering

# 2018 Off Premise Menu



5745 Furnace Avenue  
Elkridge, MD 21075  
410-379-9336  
www.elkridgefurnaceinn.com

## Lunch Option 1

**\$23/guest**

Includes One Side Salad, Chips

**Sliced Deli Platter of Honey**

**Basted Turkey**

**Roast Beef & Baked Ham**

**Assorted Cheeses**

(with Appropriate Condiments & Deli Rolls)

**OR**

**Platter of Assorted Pre-Made**

**Chicken Salad or Tuna Salad Sandwiches**

**on Freshly Baked Croissants**

Deli sandwiches can be pre-made for  
an additional \$1/guest

**Add Extra Side Salad for \$2/guest**

## Lunch Option

**\$24/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 Mayo  
& Swiss Cheese on Ciabatta

#### **Roasted Chicken Pitas**

Thinly Sliced Chicken, Calamata Olives,  
Diced Tomato, Shredded Lettuce,  
Goat's Cheese & a Spicy Chipotle Mayo

## Lunch Option 3

**\$24/guest**

**Beef or Chicken Taco OR Fajita Bar**

with Fresh Salsa, Diced Tomatoes,  
Shredded Lettuce, Shredded Cheese,  
Guacamole & Sour Cream  
Choice of One Side Salad  
Tortilla Chips

**Add Quesadillas for \$2/guest**

**Chicken, Vegetable, Beef, or Cheese**

All prices are plus 6% Sales Tax

## Bag Lunch Option 1

**\$23/guest**

12 guest minimum

*Individual Requests – \$1.00 upcharge per bag lunch*

**Assorted Sandwiches on Freshly Baked Rolls:**

Marinated Chicken Breast

Sliced Roast Beef

Power House Sandwiches

(Roasted Red Peppers, Goats Cheese, & Alfalfa Sprouts)

Mayonnaise & Mustard Packets

Bag of Chips

Salt & Pepper Packets, Napkins & Utensils

**Add Pasta Salad for \$3 per guest**

## Bag Lunch Option 2

**\$23/guest**

12 guest Minimum

*Individual Requests - \$1.00 upcharge per guest*

**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 \$3 per guest**

## Snack Suggestions

12 guest minimum (prices are per guest)

**Assorted Cookies and Brownies \$4**

**Sliced Fruit Display \$3.5**

**Imported and 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**

## Additional Entrée Choices

### Call for Pricing

#### **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

All prices are plus 6% Sales Tax

## Lunch Option 4

**\$24/guest**

Includes Side Salad & Assorted Chips

### Sandwich Options

*Choice of Three of the Following Sandwiches*

**Additional Selection - \$1.00 upcharge per guest**

#### **Power House**

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

#### **Three Cheese**

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

#### **Italian Chicken**

Lightly Marinated Chicken Breast served 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, Sliced Tomato,  
Red Onion & Horseradish Sauce on French Bread

#### **Sliced Roast Beef & Havarti Cheese**

Served on Artisan Bread with Red Onion, Lettuce  
& Horseradish Sauce

#### **Roasted Turkey & Swiss Cheese**

With Dijonnaise on a Freshly Baked Roll

#### **Black Forest Ham & Brie Cheese**

Served on Artisan bread with Honey Mustard

#### **Fresh Shrimp Salad on a Croissant**

With Scallions, Dill & our Special Mayo

#### **Chunky Chicken Salad**

With Grapes & a Walnut & Tarragon  
Mayo served on a Freshly Baked Croissant

#### **Tuna Salad**

With Celery, Onion & Mayonnaise  
served on a Freshly Baked Croissant

#### **Vegan Wrap**

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

**Add An Extra Side Salad for \$2/guest**

All prices are plus 6% Sales Tax

## Lunch Option 5

**Single Entrée Selection \$25/guest**

**Double Entrée Selection \$30/guest**

### Sample Menu

#### **Mesclun Salad**

with a Raspberry Honey Vinaigrette

#### **Fresh Herb Roasted Chicken**

With Demi Glace, Rosemary Roasted Potatoes or Rice  
Blend & Seasonal Vegetable Medley

#### **Freshly Baked Rolls & Sweet Whipped Butter**

**Ask About our Weekly**

**Entrée Selections**

**Choice of One of the**

**Following Side Salads**

#### **Mesclun Salad**

With Vegetable Garniture served with Raspberry  
Honey Vinaigrette Dressing

#### **Caesar Salad**

With Croutons & Parmesan Cheese  
served with Caesar Dressing

#### **Orange & Almond Salad**

With Romaine Lettuce & Radicchio topped with  
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, Mushrooms  
& a Honey & Bacon Vinaigrette

#### **Jicama Slaw or Red Bliss Potato Salad**

#### **Couscous Salad**

#### **Ventura Pasta Salad**

With Roasted Red Peppers,  
Marinated Artichoke Hearts, Sundried  
Tomatoes & Basil

#### **Pasta Italiano Salad**

Tortellini & Sundried Tomatoes  
with Olive Oil and Garlic

#### **Summer Salad**

Cucumber, Tomato & Fresh Basil with Oil & Vinegar

#### **Fresh Fruit Salad**

Seasonal Fruits Topped with Berries

#### **Garden Pasta Salad**

Assorted Pasta with Fresh Vegetables & Parmesan

All prices are plus 6% Sales Tax