

THE Elkridge Furnace Inn

— CIRCA 1744 —

2009 Off-Premise Catering Menu

10 Person Minimum

Breakfast Option 1

\$6.25 Per Person & 6% Tax
Assorted Fresh Baked Pastries
Fresh Fruit Salad, Bagels & Cream Cheese

Breakfast Option 2

\$7.95 Per Person & 6% Tax
Assorted Breakfast Sandwiches
(Egg with selection of Sausage Patties,
Bacon and Cheese)
Served on Fresh Baked Croissants
Fresh Fruit Salad

Breakfast Option 3

\$9.95 Per Person & 6% Tax
Baked Egg Strata (Choose ONE)
Spinach & Cheese, Seasonal Vegetable or
Ham, Mushroom & Cheese
Fresh Baked Croissants, Potatoes Dauphinoise,
Fresh Fruit Salad

Breakfast Option 4

\$13.50 Per Person & 6% Tax
Plus Labor (Chef Required)
Minimum 25 Guests
Chef Preparing Made to Order Omelets
With Up to 6 Garnishes Fresh Fruit Salad, Potatoes
Dauphinoise, Fresh Baked Croissants

2009 Other Breakfast Items

All Prices are Per Person—Minimum 10 Guests

Individual Yogurt	\$1.00
Bagels with Cream Cheese	\$2.50
Gravlax Display	\$5.95
Assorted Breakfast Breads	\$2.75
Fresh Fruit Salad	\$2.50
French Toast Casserole with Maple Syrup	\$4.25
Assorted Muffins	\$2.75

20% Applied to Events Requiring Service

Beverage Service

Fresh Brewed Regular or Decaffeinated Coffee
(must be ordered separately)
96 Ounce Disposable Carton—Serves 12 - 8 ounce
cups \$15.00 per Carton
160 Ounce Disposable Carton—Serves 20—8 ounce
cups \$25.00 per Carton
Hot Tea available upon request—\$1 Per Person
(Minimum 10 People)

Assorted 12 ounce Juices	\$1.50 Per Bottle
Bottled Water	\$1.00 Per Bottle
Assorted Canned Soda	\$1.00 Per Can

Coffee Service in Large Silver Urns Available
\$2.25 Per Person—30 Person Minimum
Delivery Charges Apply

The Elkridge Furnace Inn
5745 Furnace Ave., Elkridge, MD 21075
(410) 379-9336 * FAX (410) 379-0181
www.elkridgefurnaceinn.com

Updated 07/01/08

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Bag Lunch Option 1

\$10 Per Person & 6% Tax

10 person minimum

Individual Requests – add \$.50 per bag lunch

Assorted Sandwiches on Fresh Baked Deli Rolls: Marinated Chicken Breast, Sliced Roast Beef and Power-house Sandwiches (Roasted Red Peppers, Goats Cheese, & Sprouts)

Mayonnaise & Mustard Packets
Bag of Chips

Salt & Pepper Packets, Napkin & Utensils
Homemade Cookie & Brownie

12 oz. Can of Soda or Bottled Water
Add Pasta Salad for \$1..50 Per Person

Bag Lunch Option 2

\$10 Per Person & 6% Tax

10 Person Minimum

Individual Requests—Add \$.50 Per Bag Lunch

Assorted Wraps of: Italian Meats & Cheese,
Chicken Caesar with Romaine Lettuce & Parmesan
Cheese, Garden Veggie with Mozzarella Cheese,
Bag of Chips

Salt & Pepper Packets, Napkin & Utensils
Homemade Cookies & Brownie

12 ounce Can of Soda or Bottled Water
Add Pasta Salad for \$1..50 Per Person

Snack Suggestions

10 person minimum

Assorted Cookies and Brownies	\$4.00
Sliced Fruit Display	\$3.50
Imported and Domestic Cheese Platter	\$4.50
Crudit� of Seasonal Vegetables	\$3.50
Assortment of Chips & Pretzels	\$2.25
Granola Bar Assortment	\$2.00
Tortilla Chips with Salsa (Homemade)	\$3.50

Lunch Option 1

\$13 Per Person & 6% Tax

**Includes One Side Salad, Chips
Assorted Cookies and Brownies
Assorted Sodas and Bottled Water**

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

OR

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

*Deli sandwiches can be pre-made for
an additional \$1 per person*

Add Extra Side Salad for \$2.00 Per Person

Lunch Option 2

\$14 Per Person & 6% Tax

**Beef or Chicken Taco OR Fajita Bar with Fresh Salsa,
Diced Tomatoes, Shredded Lettuce, Shredded
Cheese, Guacamole & Sour Cream
Choice One of Side Salad
Tortilla Chips
Cookies and Brownies
Assorted Sodas and Bottled Water**

Other Special Luncheon Entrees of Interest...

Quesadillas – Chicken, Vegetable, Beef, or Cheese

Hot Sandwiches

Choose Two

Croque Madame (Grilled Turkey , Cheese & Dijon)

Croque Monsieur (Grilled Ham, Cheese & Dijon)

Reuben Sandwich—Grilled Corned Beef, Swiss Cheese
and Russian Dressing on Rye Bread

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

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

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Lunch Option 3

\$14 Per Person & 6% Tax

Includes Side Salad, Assorted Chips,
Cookies and Brownies

Assorted Sodas and Bottled Water

Sandwich Options

Choice of **Three** of the Following Sandwiches

Additional Selection—\$1 Per Person

Power House

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

Three Cheese

Gruyere, provolone and cheddar cheeses, red onion,
lettuce, herbed aioli and tomato on Artisan bread

Italian Chicken

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

Marinated Chicken Breast

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

Sliced New York Strip

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

Sliced Roast Beef & Havarti Cheese

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

Roasted Turkey & Swiss Cheese

With Dijonnaise on Fresh Baked Roll

Black Forest Ham & Brie Cheese

Served on Artisan bread with Honey Mustard

Fresh Shrimp Salad on a Croissant

With scallions, fresh dill and our Special Mayonnaise

Chunky Chicken Salad

With grapes, Walnut and Tarragon

Mayonnaise served on a Fresh Baked Croissant

Tuna Salad

With Celery, Onion and Mayonnaise Served on a
Fresh Baked Croissant

Vegan Wrap

Hummus, avocado, tomato, red onion, sprouts &
romaine lettuce in a wheat wrap

Add Extra Side Salad for \$2.00 Per Person

Lunch Option 4

Single Entrée Selection \$15.00 Per Person

Double Entrée Selection \$18.00

All Prices Plus 6% Sales Tax

Sample Menu

Mesclun Salad with a Raspberry Walnut Vinaigrette

Fresh Herb Roasted Chicken with Demi Glace

Rosemary Roasted Potatoes or Rice Blend

Seasonal Vegetable Medley

Fresh Baked Rolls & Whipped Butter

Seasonal Dessert

Assorted Sodas and Bottled Water

Ask About our Weekly Entrée Selections

Choice of One of the Following Side Salads

Mesclun Salad with Vegetable Garniture served with
Raspberry Walnut Vinaigrette Dressing

Caesar Salad with Croutons, Parmesan Cheese; served
with Caesar Dressing

Orange & Almond Salad with Romaine lettuce and
Radicchio topped with Scallions, Orange Sections, and
Sugared Almonds; and a Sesame Dressing

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

Spinach Salad with Red Onion, Hard Cooked Eggs,
Mushrooms and a Honey/Bacon Vinaigrette

Jicama Slaw or Red Bliss Potato Salad

Couscous Salad

Tiny Rice-Shaped Moroccan Pasta & Diced Vegetables

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

Pasta Italiano Salad – Tortellini, Sundried Tomatoes,
with Olive Oil and Garlic

Summer Salad – Cucumber, Tomato & Fresh Basil with
Oil and Vinegar

Fresh Fruit Salad – Seasonal Fruit Topped with Berries

Garden Pasta Salad – Assorted Pasta with Fresh
Vegetables and Parmesan Cheese;
tossed in a Light Vinaigrette

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2009 Off-Premise Catering Menu

Dinner Buffet Option

Available Monday through Friday*

All Prices Plus 6% sales tax

Single Entrée \$19.00 Per Person,

Double Entrée \$22.00

Triple Entrée \$25.00

(Dessert Not Included)

Salad

Mesclun Salad with Raspberry Walnut 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

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Rosemary Roasted Potatoes or Rice Blend

Seasonal Vegetable Medley

Fresh Baked Rolls & Whipped Butter

Assorted Sodas and Bottled Water

Dessert (Optional)

Seasonal Dessert **\$5.50 Per Person**

Cookies & Brownies **\$4.00 Per Person**

20% Applied to Events Requiring Service

Ask About our Weekly Entrée Selections

Additional Seasonal Option And Custom Menus Available

****Please inquire for weekend quotes***

Hors D'oeuvres

Served Cold

Jumbo Lump Crab & Cheese Dip **\$50.00/lb**

Shrimp Dip **30.00/lb**

Baked Brie in Puff Pastry **65/2.2lb**

Smoked Salmon Display **125/side**

All Prices Per Person

Poached Salmon Display **3.00**

Pâté Maison **4.00**

Imported & Domestic Cheese Display **4.50**

Domestic & Exotic Fruit Display **3.50**

Crudité of Seasonal Vegetables **3.50**

Torta Italiano **3.00**

Roasted Vegetable Terrine **3.00**

Roquefort Grapes **2.50**

All Prices Per Piece

Belgian Endive with Roquefort Cheese **1.00**

Crab & Cheese Tartelette* **1.25**

Smoked Salmon Canapé on Cucumber **1.25**

Tartelette Shell with Brie & Raspberry Sce* **1.00**

Spanikopita* **1.25**

Seasonal Vegetable or Fruit Brochettes **1.25**

Coconut Chicken w/ Red Thai Curry Sauce* **1.25**

Miniature Chicken Wellington* **1.00**

Mini Southwest Chicken Roulade **1.00**

Tenderloin on Grilled Crouton **1.25**

Beef Marinated Brochettes in Madeira Wine **1.50**

Miniature Quiche* **1.00**

Water Chestnuts Wrapped in Bacon* **0.75**

Jumbo Cocktail Style Shrimp **\$75/50**

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 Minimum) **\$20.00/lb**

Beef Tenderloin Pieces (3 Lb Minimum) **\$28.00/lb**

with Red Wine Mustard or Dijon Sauce

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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Two Station Option

\$34.95 per person, 50 guest minimum
Chef required for station service
All prices Plus 20% Service & 6% Tax

Hors D'oeuvres

Crudit  of Seasonal Vegetables with French Tapenade
Torta Italiano: Terrine of Sundried Tomatoes,
Pesto and Cheese served with Crackers
Domestic and Exotic Fruit Display

The Traditional Carving Station

Featuring:

Roasted New York Strip with P rigourdine Sauce
Honey Basted Turkey Breast with Fresh Fruit Chutney
Potatoes Dauphinoise or Rosemary Roasted
Potatoes Green Beans "Bercy"
Mesclun Salad with Raspberry Vinaigrette Dressing
Fresh Breads & Sweet Whipped Butter

The Maryland Station

Featuring:

Saut ed Chicken with Maryland Sauce
Crab Cassoulet
Savory Rice with Orzo Pasta
Carrots & Parsnips with Honey and Cumin
Spinach Salad or Summer Salad

Beverage Service

Assorted Soda, Iced Tea & Sparkling Water

Additional Station

50 guest minimum

Chef required for station service
All Prices Plus 20%Service & 6% Tax

The Mediterranean Station

Featuring:

Roasted Leg of Lamb with Rosemary Bordelaise
Saut ed Chicken Breasts with Marbella Sauce
Potatoes Dauphinoise
Fresh Mozzarella & Tomato Salad
Sweet Spiced Olives
Bruschetta with Tomato Concass 

As substitute for Traditional or Maryland Station No Charge
As additional Station: \$10.00 per person

Three Station Option

\$40.95 per person, 50 guest minimum
Two Chefs required for station service
All Prices Plus 20%Service & 6% Tax

Hors D'oeuvres

Crudit  of Seasonal Vegetables with French Tapenade
Torta Italiano: Terrine of Sundried Tomatoes, Pesto and
Cheese served with Crackers
Domestic and Exotic Fruit Display

The Traditional Carving Station

Featuring:

Roasted New York Strip with P rigourdine Sauce
Honey Basted Turkey Breast with Fresh Fruit Chutney
Potatoes Dauphinoise or Rosemary Roasted Potatoes
Green Beans "Bercy"
Mesclun Salad with Raspberry Vinaigrette Dressing
Fresh Breads & Sweet Whipped Butter

The Maryland Station

Featuring:

Saut ed Chicken with Maryland Sauce
Crab Cassoulet
Savory Rice with Orzo Pasta
Carrots & Parsnips with Honey and Cumin
Spinach Salad or Summer Salad

The Pasta Saut  Station

Featuring:

Assorted Pasta Saut ed at the Station with
Assorted Sweet Peppers & Mushrooms
Offering Marinara & Pesto Sauce
Parmesan Cheese & Pine Nuts
Caesar Salad and Focaccia

Beverage Service

Assorted Soda, Iced Tea & Sparkling Water

*Ask About Additional Seasonal Option
And Custom Menus Which Are Available
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All American Picnic

(\$18.50 per person plus 6% Tax)

Grill Rental and Chef Required

Minimum 25 Guests

Served with

Baked Beans, Assorted Chips,

Choice of Side Salad,

Assorted Cookies and Brownies,

Assorted Soda and Bottled Water

Appropriate Condiments

Pick Three of The following

Hamburgers

Veggie Burgers

Hot Dogs

Grilled Sausage with Peppers and Onions

Grilled Barbecue Chicken

Teriyaki Chicken Breast

Grilled Vegetable Kabobs

Afternoon Tea

(\$20.00 Per Person Plus 6% Tax)

Minimum 25 Guests—Drop Off Only

Fresh Fruit Display

Imported & Domestic Cheese Display

Served with Assorted Crackers

Crudité of Fresh Seasonal Vegetables

Served with French Tapenade

Assorted English Tea Sandwiches

(Watercress, Pimento, & Ham Spread)

Scones with Fruited Butter and Jams

Assorted Cookies and Brownies

Assortment of Gourmet Tea

Barbecue

(\$18.50 per person plus 6% Tax)

Minimum 25 Guests

Served with

Baked Beans, Assorted Chips,

Choice of Side Salad,

Assorted Soda and Bottled Water

Appropriate Condiments

Pick Three of The following

Pulled Pork

Pulled Chicken

Sliced Pit Beef

Grilled Seasonal Vegetables

Veggie Burgers

Hot Dogs

“Wings” Party

(\$12.50 per person plus 6% Tax)

Minimum 25 Guests

Buffalo Wings with Blue Cheese

Dressing and Celery Sticks,

Vegetable Tray with Ranch Dip

Assorted Chips & Pretzels

Assorted Soda and Bottled Water

20% Applied to Events Requiring Service

Additional Seasonal Option And Custom Menus Available

The Elkridge Furnace Inn

2009 Off-Premise Catering Menu

May We Suggest...

Additional Entrée Choices

Wild Mushroom Risotto

Creamy Arborio Rice with Wild Mushrooms

Cuban Pork

Served with Black Beans and Rice

Chicken Breast stuffed with...

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

Orange Roughy

Served With a Lemon Butter Sauce

Roasted Pork Loin

Sliced, Served with a Chipotle Barbecue Sauce

Grilled Tuna

Served with Mango Salsa

Orange Roughy

Served with a leek cream sauce

Salmon Filet

Served With a Roasted Red Pepper Sauce

Grilled Vegetable Stromboli

Grilled Vegetables Wrapped in Puff Pastry and Baked;
Served with Marinara Sauce

Veal Picatta

Tender veal slices lightly breaded and served with a
sauce of lemon, white wine, butter and capers

Beef Tenderloin Pieces

With Choice of Marsala Wine Sauce or
Creamy Dijonnaise sauce

Call for Pricing

Crab Cakes

Two 3 ounce Crab Cakes Served with
Cajun Cocktail Sauce

Crab Cassoulet

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

Seafood Newburg

Shrimp & Scallops in a Creamy Newburg Sauce

Important, Please Read

- ALL PRICES ARE PLUS 20% SERVICE FEE & 6% TAX.
- **10-person minimum required. (Unless otherwise noted.)**
- Monday—Friday \$10 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.**
- Chaffers for hot food items will be provided at no additional charge; however, a pickup charge will apply. As an alternative, complimentary disposable chaffers are also available upon request, free of charge.
- Your order will be delivered on high quality disposable trays with utensils if applicable.
- China, glassware, flatware, and banquet linen available at an additional charge.
- Server, Carving Chef and Bartender available at an additional charge.

POLICY AND PRICING SUBJECT TO CHANGE.

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