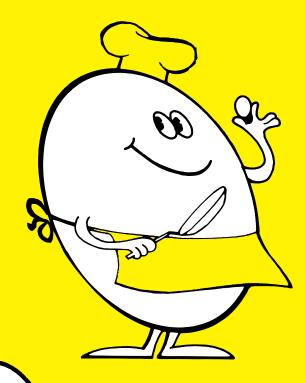
Get Your Started



melette®

MENU PACKAGES

(3()1) 340-2800 www.mromelettemd.com



Modified Omelette Party

Delicious fresh omelettes made-to-order before your eyes, with whole farm fresh eggs or just whites, made-to-order with any combination of ingredients.

OMELETTE SELECTIONS

Smoked Salmon Sauteed Onions Spinach **Crumbled Feta Cheese Tri-Color Peppers** Mushrooms **Chopped Tomato** Cheese **Avocado**

Salsa

Sour Cream

CHOICE OF SALAD WITH DRESSING*

Choose ONE (1) of the following salads:

Fresh Greek Salad with Crumbled Feta Cheese and Olives

Organic Spinach with Field of Greens Salad with Mushrooms, Tomatoes, and Mandarin Oranges

Crisp Caesar Salad with Fresh Parmesan Cheese and Croutons

*Mini Danish and Pastries May be substituted for Choice of Salad



BREADS

Raisin Pumpernickel Bread Fresh Assorted Bagels

with Butter and Cream Cheese

\$13.95 Per Person

\$418.50 Minimum

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

(3()1) 340-2800



Optional Services to Enhance Your Party

Make your event eggstra special with these additional options.

SPECIAL EGGSTRAS		Prices per person		
Raw Vegetable Platte	Raw Vegetable Platter with Dip* \$2.5			
Cheese Bar with Breadsticks and Crackers*				
	Four Varieties of Hot Hors d'Oeuvres*: Potato Puffs, Mini Pizzas, Artichoke Stuffed Mushrooms, Spanikopita \$5.9			
Croissants and Mini N	/luffins*	\$2.00		
Home Fried Potatoes	Home Fried Potatoes* \$3.			
Challah French Toast	with syrup, Powdered Sugar, and Butter*	\$5.00		
Hot or Cold Pasta – See Pasta Menu** \$5.0				
Cheese Blintzes with Sour Cream and Fruit Sauce* \$5.0				
Vegetable Neapolitan	Lasagna*	\$5.00		
Belgian Waffles with F	resh Fruit Sauce Toppings** (Chef Included)	\$7.00		
Poached Salmon with	Cucumber Lemon Dill Sauce**	\$8.50		
Assorted Smoked Fis	h Platter- Nova, Whitefish, Smoked Sable**	\$9.75		
Lettuce, Tomato, Cuc	umber, Onion and Olives*	\$2.00		
Cream Cheese Sprea	ds Available by 2 Pound Increments*			
DESSERTS				
Mini Danish & Rugela	ch*	\$2.00		
Mini French Pastries*	Mini French Pastries* Napolians, Fruit Tarts and Eclairs \$3.			
Acai Bowl Made with	Fresh Banana, Coconut, Organic Granola, Assorted Fruits	s & Berries with Agave* \$5.00		
Fresh Fruit Display with Berries [⋆]				
Dessert Crepes* with	Nutella and Fresh Fruit Sauce Toppings*	\$5.00		
Baklava A delicious Greek favorite* \$2		\$2.00		
Special Occasion Cal	Special Occasion Cake* \$2.5			
		\$2.75		
Chocolate Fountain		Inquire		
Ice Cream or Yogurt I	Bar with toppings^^	\$5.00		
BEVERAGES ***All alc	ohol supplied by customer.			
Coffee/Tea/Condimer	nts*	\$2.00		
Espresso/Cappuccing		See Attached Menu For Pricing		
Smoothie Bar Smooth		See Attached Menu For Pricing		
Tropicana® Original O	range Juice*	\$2.00		
Soda/Seltzer/Ice*		\$2.00		
•	pagne Punch or Mimosa*	\$2.50		
•	imes, Oranges, Olives, Celery, Bloody Mary Mix, Tonic WChina, Flatware Service, Bar Glass & Cloth Napkins a			
*30 Guest Minimum	-Each additional Champagne or Wine Glass Add \$0.65	;		
**35 Guest Minimum Delivery Fee Additional	-Complete Plastic Caterware with Buffet Covers Add	\$2.00 Per Person		
	-Wait Staff Required at \$160 Per Server for 4 Hours, \$4	10 Per Hour Thereafter		



Corporate Catering Menus

Three eggceptional menus designed eggclusively for the needs of our corporate clients.

Corporate Special

Our Best Value & Most Popular!

OMELETTE SELECTIONS

Smoked Salmon

Sauteed Onions

Spinach

Crumbled Feta Cheese

Tri-Color Peppers

Mushrooms

Chopped Tomato

Cheese

Avocado

Salsa

Sour Cream

BREADS

Raisin Pumpernickel Bread Fresh Assorted Bagels with Butter and Cream Cheese

DESSERTS

Fruit-Filled Danish and Pastries

BEVERAGES

Coffee/Condiments Tropicana® Orange Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$13.95 Per Person Monday-Friday Add \$2.00 Per Person on Weekends 30 Guest Minimum

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Executive Corporate Special

EGG DISH

(No Omelettes, Served in Chaffing Dish) **Homemade Vegetable Frittata**

BREADS

Freshly Baked Mini Muffins Raisin Pumpernickel Bread Fresh Assorted Bagels with Strawberry and Vegetable Cream Cheese

DESSERTS

Fresh Fruit Display with Berries **Fruit-Filled Danish and Pastries**

BEVERAGE

Tropicana® Orange Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$15.95 Per Person Monday-Friday Add \$2.00 Per Person on Weekends 35 Guest Minimum

Chef(s) Included for up to 4 Hours,

1 1/2 Hours Serving Time

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Belgian Waffle Package

WAFFLES

Served with the Following Toppings:

Fresh Strawberry Topping with Sauce Fresh Blueberry Topping with Sauce

Whipped Cream

Maple Syrup

Powdered Sugar

Whipped Butter

FRESH FRUIT DISPLAY

Including the Following:

Watermelon

Cantaloupe

Honeydew

Strawberries

Pineapple

Grapes

Kiwi

Assorted Berries

BEVERAGES

Choose **One** (1) of the Following:

Freshly Brewed Coffee/Condiments

Tropicana® Orange Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$14.95 Per Person 30 Guest Minimum Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter For Both Beverages Add \$2 Per Person

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Mrs. Pasta Party

Pasta made-to-order before your eyes.

ENTREES*

Choose TWO (2) of the following dishes:

Lowfat or Regular Cheese Tortellini with a Light Tomato Parmesan Sauce

Linguine

with Asparagus, Lemon and Spring Herb Sauce

with a Wild Mushroom Sauce

Penne Pasta

with Olives, Grilled Eggplant, Zucchini and a Sundried Tomato Sauce

Fusilli Pasta

with a Puttanesca Sauce (Fresh Parsley, Olive Oil, Greek Olives, Garlic, Capers & Fresh Parmesan)

Three Cheese Vegetable Neopolitan Lasagna (Chaffing Dish Only)

with Broccoli, Mushroom & Caramelized Onions in a Fresh Tomato Basil Sauce

with a Roasted Sweet Red Pepper Cream Sauce

Rigatoni Pasta

with Spinach and Romano Cheese served with a Marinated Artichoke Sauce

Bowtie Pasta

with Smoked Salmon, Spinach and Fresh Dill Cream Sauce

Organic Whole Wheat Pasta

with Sundried Tomato Pesto Sauce

Eggplant Parmesean

with a Fresh Tomatoes, Garlic, Basil and Melted Mozzarella Cheese

Chef Prepared Station

Penne Pasta with Fresh Asparagus, Olives, Grilled Eggplant, Fresh Tomatoes, Spinach, Artichoke, Broccoli, Sun Dried Tomato, Fresh Mushrooms served with 3 Sauces-a Red Pepper Cream Sauce and an Olive Oil Garlic Sauce, Fresh Basil Marinara Sauce, Parmesan Cheese, and Condiments on the side. (Counts as 2 selections)

SALAD

Crisp Caesar Salad with Fresh Parmesan Cheese Croutons, and Homemade Dressing

BREADS

Basket of Fresh Homemade Garlic Breads and Assorted Dinner Rolls

*Special made to order Vegan and Gluten Free pasta dishes available on

\$17.95 Per Person 40 Guest Minimum

Add \$5.00 Per Person for Additional Pasta Selection Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per **Hour Thereafter**





Mr. Omelette Party Complete

Delicious fresh omelettes made-to-order before your eyes, with whole farm fresh eggs or just whites, made-to-order with any combination of ingredients.

STARTERS

Raw Vegetable Crudité with Dip Imported and Domestic Cheese Platter

with Breadsticks and Crackers

Four Hot Hor d'Oeuvres Spanikopita, Mini Pizzas, Potato Puffs, and Artichoke

OMELETTE SELECTIONS

Smoked Salmon

Stuffed Mushrooms

Sauteed Onions

Spinach

Crumbled Feta Cheese

Tri-Color Peppers

Mushrooms

Chopped Tomato

Cheese

Avocado

Salsa

Sour Cream

and Olives

CHOICE OF SALAD WITH DRESSING

Choose **ONE** (1) of the following salads

Fresh Greek Salad with Crumbled Feta Cheese

Organic Spinach with Field of Greens Salad

with Mushrooms, Tomatoes, and Mandarin Oranges

Crisp Caesar Salad with Fresh Parmesan Cheese and Croutons

PASTA

Homemade Vegetable Neoplitan Lasagna OR choose your favorite pasta from our Mrs. Pasta Party menu

BREADS

Raisin Pumpernickel Bread
Fresh Assorted Bagels & Croissants
with Butter and Cream Cheese

DESSERTS

Fresh Fruit Display with Berries Mini French Pastries: Napolians, Fruit Tarts and Eclairs Mini Danish and Rugelach

BEVERAGES

Non-Alcoholic Champagne Punch or Mimosa* Coffee/Tea/Condiments Soda/Seltzer/Ice

*All alcohol supplied by customer.

\$35.95 Per Person

40 Guest Minimum

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Table Preset Additional \$2.00 Per Seating 20% Gratuity (Food Only)





Mr. Omelette Party Deluxe

Delicious fresh omelettes made-to-order before your eyes, with whole farm fresh eggs or just whites, made-to-order with any combination of ingredients.

STARTERS

Raw Vegetable Crudité with Dip

Imported and Domestic Cheese Platter

with Breadsticks and Crackers

Six Hot Hor d'Oeuvres

Spanikopita, Mini Pizzas, Stuffed Grape Leaves, Potato Puffs, Artichoke Stuffed Mushrooms, Sundried Tomato Pesto Bruschetta

OMELETTE SELECTIONS

Smoked Salmon

Sauteed Onions

Spinach

Crumbled Feta Cheese

Tri-Color Peppers

Mushrooms

Chopped Tomato

Cheese

Avocado

Salsa

Sour Cream

CHOICE OF SALAD WITH DRESSING

Choose **TWO (2)** of the following salads:

Fresh Greek Salad

with Crumbled Feta Cheese and Olives

Organic Spinach with Field of Greens Salad

with Mushrooms, Tomatoes, and Mandarin Oranges

Crisp Caesar Salad

with Fresh Parmesan Cheese and Croutons

PASTA

Homemade Vegetable Neoplitan Lasagna OR choose your favorite pasta from our Mrs. Pasta Party menu

SMOKED FISH

Assorted Smoked Fish Platter Hand Cut Nova, White Fish, Sable, Herring with Cream Sauce Homemade Whitefish Salad

BREADS

Raisin Pumpernickel Bread Fresh Assorted Bagels and Croissants with Butter and Cream Cheese

DESSERTS

Occasion Sheet Cake
Fresh Fruit Display with Berries
Ice Cream or Yogurt Bar
with Toppings
Mini Danish and Rugelach

Mini French Pastries
Napolians, Fruit Tarts and Eclairs

Gourmet Bars

Assorted Fresh Baked Cookies

BEVERAGES

Non-Alcoholic Champagne Punch or Mimosa* Coffee/Tea/Condiments Soda/Seltzer/Ice

*All alcohol supplied by customer.

CHINA, FLATWARE, GLASSES AND CLOTH NAPKINS

Included

\$49.95 Per Person

75 Guest Minimum

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Table Preset Additional \$2.00 Per Seating 20% Gratuity (Food Only)





Modified Mrs. Crepe Party

Eggceptionally delicious crepes made-to-order right before your eyes.

CREPE ENTREES*

Crepes are made in any combination. Choose **TWO (2)** of the following fillings:

Organic Spinach

with Fresh Mushrooms and Feta Cheese

Asparagus

with Grated Cheese and Cherry Tomatoes

Fillet of Flounder

with White Wine Sauce

Italian Artichokes

with Rice and an Alfredo Sauce

Layered Refried Beans, Spanish Rice and Plum Tomatoes

with Mango Salsa Verde

Organic Ratatouille

with Homemade Tomato-Basil Sauce

Smoked Salmon

with Cream Cheese, Pine Nuts and Fresh Dill

Fresh Mozzarella Cheese

with Pesto Sauce

MEXICAN CREPE FILLINGS

Pepper Jack Cheese, Black Beans, Corn, Tri Color Peppers, topped with Chopped Tomato, Sour Cream, and Guacamole.

CREPES ALA CART - CHEF PREPARED CREPES

Made to Order to Include:

Fresh Broccoli, Mushrooms,
Asparagus, Fresh Spinach, Sundried
Tomatoes, Grilled Onions, Tri Color
Peppers, Montery Jack Cheese, Cheddar
Cheese, Fresh Tomato Salsa. Served with
a Cheese Morné Sauce (counts as two fillings).

SALAD

Crisp Caesar Salad

with Fresh Parmesan Cheese Croutons and Homemade Dressing

BREADS

Basket of Fresh Butter Croissants

with Butter

*Special made to order Vegan and Gluten Free crepe dishes available on request

\$17.95 Per Person

35 Guest Minimum

Add \$5.00 Per Person for Additional Crepe Selection

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter



<mark>(3()1) 340-2800</mark>



Mrs. Crepe Party Complete

Eggceptionally delicious fresh crepes made-to-order right before your eyes with any combination of ingredients.

STARTERS

Raw Vegetable Crudité with Dip Imported and Domestic Cheese Platter

Four Hot Hor d'Oeuvres

Spanikopita, Mini Pizzas, Potato Puffs, and Artichoke Stuffed Mushrooms
*Substitutions Available

CREPE ENTREES*

Crepes are made in any combination. Choose **TWO (2)** of the following fillings:

Organic Spinach

with Fresh Mushrooms and Feta Cheese

Asparagus

with Grated Cheese and Cherry Tomatoes

Fillet of Flounder

with White Wine Sauce

Italian Artichokes

with Rice and an Alfredo Sauce

Layered Refried Beans, Spanish

Rice and Plum Tomatoes with Mango Salsa Verde

Organic Ratatouille

with Homemade Tomato-Basil Sauce

Smoked Salmon

with Cream Cheese, Pine Nuts and Fresh Dill

Fresh Mozzarella Cheese

with Pesto Sauce

MEXICAN CREPE FILLINGS

Montery Jack Cheese, Black Beans, Corn, Tri Color Peppers, topped with Chopped Tomato, Sour Cream, and Guacamole

CREPES ALA CART - CHEF PREPARED CREPES

Made to Order to Include:

Fresh Broccoli, Mushrooms, Asparagus, Fresh Spinach, Sundried Tomatoes, Grilled Onions, Tri Color Peppers, Montery Jack Cheese, Cheddar Cheese, Fresh Tomato Salsa. Served with a Cheese Morné Sauce (counts as two fillings).

CHOICE OF SALAD WITH DRESSING

Choose ONE (1) of the following salads

Fresh Greek Salad

with Crumbled Feta Cheese and Olives

Organic Spinach with Field of Greens Salad

with Mushrooms, Tomatoes, and Mandarin Oranges

Crisp Caesar Salad

with Fresh Parmesan Cheese and Croutons

PASTA

Homemade Vegetable Neopolitan Lasagna OR choose your favorite pasta from our Mrs. Pasta Party menu

BREADS

Basket of Fresh Butter Croissants with Butter

DESSERTS

Fresh Fruit Display with Berries Mini Danish and Rugelach

Mini French Pastries

Napolians, Fruit Tarts and Eclairs

*Special made to order Vegan and Gluten Free crepe dishes available on request

BEVERAGES**

Non-Alcoholic Champagne Punch or Mimosa*

Coffee/Tea/Condiments Soda/Seltzer/Ice

**All alcohol supplied by customer.

\$35.95 Per Person
40 Guest Minimum
Chef(s) Included for up to 4 Hours,
1 1/2 Hours Serving Time
Wait Staff Available at \$160 Per
Server for 4 Hours, \$40 Per Hour





Special Luncheon Packages

Three eggceptional luncheon menus. Select the one that fits your needs.

Plan A

LUNCHEON-DISHES

White Tuna Salad Chunky Whitefish Salad Homemade Egg Salad

BREADS

Jumbo Challah Mini Rolls Raisin Pumpernickel Bread Fresh Assorted Bagels with Butter and Cream Cheese

DESSERTS

Mini Rugelach
Carrot Cake
Coffee Cake
Assorted Gourmet Bars
Assorted Freshly Baked Cookies
Mini Fruit Filled Danishes

BEVERAGES

Coffee/Tea/Condiments

\$15.95 Per Person 50 Guest Minimum

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Plastic Caterware with Buffet Covers Additional \$2 Per Person

Plan B

ALL of Plan A PLUS the Following:

LUNCHEON DISHES

Nova Scotia Smoked Salmon with Salad Platter of Lettuce, Tomatoes, Cucumbers, Olives, and Bermuda Onions

\$19.95 Per Person

50 Guest Minimum

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Plastic Caterware with Buffet Covers Additional \$2 Per Person

Please inquire about our optional services.

Plan C

ALL of Plan A and Plan B PLUS the Following:

LUNCHEON DISHES

Large Whole Whitefish Filet Smoked Sliced Sable

\$22.95 Per Person

50 Guest Minimum

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Plastic Caterware with Buffet Covers Additional \$2 Per Person

Please inquire about our optional services.





Belgian Waffle Package

Eggceptionally delicious waffles made-to-order right before your eyes.

WAFFLES

Served with the Following Toppings:

Fresh Strawberry with Sauce Fresh Blueberry with Sauce

Whipped Cream

Maple Syrup

Powdered Sugar

Whipped Butter

FRESH FRUIT DISPLAY

Including the Following:

Watermelon

Cantaloupe

Honeydew

Strawberries

Pineapple

Grapes

Kiwi

Assorted Berries

BEVERAGES

Choose One (1) of the Following:

Freshly Brewed Coffee/Condiments

Tropicana® Orange Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$14.95 Per Person
30 Guest Minimum
Chef(s) Included for up to 4 Hours,
11/2 Hours Serving Time
Wait Staff Available at \$160 Per Server
for 4 Hours, \$40 Per Hour Thereafter
For Both Beverages Add \$2 Per Person



(3()1) 340-2800



Back to School Catering Menus

We have been serving the school community for over 20 years, providing delightful Opening-Day breakfast, brunch and lunch. We come to your school with our portable cooking equipment and prepare unlimited delicious Omelettes, Waffles and Pancakes right before your eyes. Choose from one of our menus below or from our extensive list of menu packages listed above.

The Full Hen House

Our Most Popular!

OMELETTE SELECTIONS

Farm fresh eggs or egg white omelettes made-to-order with any combination of the following fillings:

Smoked Salmon
Sauteed Onions
Spinach
Crumbled Feta Cheese
Tri-Color Peppers
Mushrooms
Chopped Tomato
Cheese
Avocado
Salsa
Sour Cream

DESSERTS

Fruit-Filled Danish and Rugelach*

*Fresh Greek Salad, <u>OR</u> Organic Spinach with Field of Greens Salad, <u>OR</u> Crisp Caesar Salad

BREADS

Raisin Pumpernickel Bread Fresh Assorted Bagels with Butter and Cream Cheese

BEVERAGES

Coffee/Condiments
Tropicana® Orange Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$13.95 Per Person M-F, Add \$2.00 Per Person on Weekends

30 Guest Minimum

Chef(s) Included for up to 4 Hours, 11/2 Hours Serving Time Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

Buttermilk Pancake Breakfast Station

PANCAKES

Hot off the skillet with the following toppings:

Fresh Strawberries with Sauce Fresh Blueberries with Sauce Maple Syrup Fresh Peaches with Sauce

Whipped Cream Whipped Butter Powdered Sugar Chocolate Chips

FRESH FRUIT DISPLAY

Including the Following:

Watermelon
Cantaloupe
Honeydew
Strawberries
Pineapple
Grapes
Kiwi
Assorted Berries

BEVERAGES

Coffee/Condiments PLASTIC CATERWARE

with Buffet Covers Included

\$14.95 Per Person M-F, Add \$2.00 Per Person on Weekends

30 Guest Minimum

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter

The Summer Walf Sizzler

WAFFLES

Real European-Style Waffles will sizzle your palate! Toppings include:

Fresh Strawberries with Sauce Fresh Blueberries with Sauce Maple Syrup Whipped Cream Sweet Butter Powdered Sugar

FRESH FRUIT DISPLAY

Including the Following:

Watermelon
Cantaloupe
Honeydew
Strawberries
Pineapple
Grapes
Kiwi
Assorted Berries

BEVERAGES

Coffee/Condiments

PLASTIC CATERWARE

with Buffet Covers Included

\$14.95 Per Person M-F, Add \$2.00 Per Person on Weekends

30 Guest Minimum

Chef(s) Included for up to 4 Hours, 1/2 Hours Serving Time Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter



No Frills Menu

Eggs-actly what you need and nothing more.

BREADS

Choose **ONE** (1) of the following:

Assorted Fresh Doughnuts

OR Raisin Pumpernickel Bread
OR Fresh Assorted Bagels with
Raisin Pumpernickel Bread
with Butter and Cream Cheese

DESSERTS

Fresh Fruit Display with Berries Fruit-Filled Mini Danish Breakfast Pastries

BEVERAGES

Choose ONE (1) of the Following:
Coffee/Tea/Condiments
Tropicana® Orange Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$8.50 Per Person 50-70 Guests \$8.00 Per Person 71+ Guests Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter For Both Beverages Add \$2 Per Person





Cocktail Party

Your guests will enjoy these fabulous hot and cold hor d'oeuvres. We recommend six mix and match varieties of hot and cold hor d'oeurves

Inquire about our vegan and gluten free options

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All Prices are based on number of pieces:	50	100
Roasted Red Pepper Tart	\$100	\$190
Spanikopita (Spinach and Cheese Triangles)	\$95	\$180
Corn Quesadillas with Wild Mushroom and Cheese	\$120	\$200
Broccoli and Cheese Puffs	\$ 75	\$140
Mini Potato or Kasha Knishes	\$ 75	\$140
Asparagus Logs with Sesame Seeds	\$80	\$155
Stuffed Mushroom Caps with Cheese	\$80	\$155
Artichoke Stuffed Mushroom Caps	\$80	\$155
Mini Fried Potato Skins	\$80	\$155
Vegetable Eggrolls	\$ 75	\$140
Mini Homemade Pizzas	\$75	\$140
Assorted Vegetarian Quiche	\$75	\$140
Mushroom Turnover	\$80	\$155
Homemade Potato Pancakes with Apple Sauce & Sour Cream	\$80	\$155
Mini Samisas a traditional Italian Favorite	\$90	\$175
COLD COCKTAILS		
All Prices are based on number of pieces:	50	100
Stuffed Mini Grape Leaves	\$75	\$140
Crostini with Tomatoes and Basil	\$80	\$150
Wholewheat Bruschetta with Sundried Tomato Pesto	\$95	\$180
Cucumber and Herb Canapes	\$75	\$140
Vegetable Platter with Dip	\$125	\$250
Artichoke and Sweet Peppers on Toast Points	\$95	\$180
Vietnamese Vegetarian Spring Rolls with Peanut Sauce	\$125	\$245
Baba Ghanough (Roasted Eggplant on Pita)	\$90	\$175
Assorted Cheese Platter with Crackers	\$125	\$250
Snow Pea Pods and Cherry Tomatoes with Herbed Cheese	\$80	\$150
Cucumber and Avocado California Rolls	\$100	\$195
Smoked Salmon on Pumpernickel Triangles	\$150	\$280
Roasted Mediterranean Hummus with an abundance of Pita Chips	\$100	\$200
Fresh Mozzarella Caprese Salad with Vine Ripe Tomatos, Basil & a Vinaigrette Dressing	\$130	\$250

Wait Staff Available at \$160 Per Server for 4 Hours, \$40 Per Hour Thereafter





Carnival Cart Parties

Festive carts are a perfect addition for any party.

Festive carts are a perfect addition for any BBQ, Carnival theme, birthday party, Bar and Bat-mitzvah, Sweet sixteen, grand opening and any special event. All staff is included to operate and serve.

Party cart foods can be offered Certified Kosher or Kosher style.

Full service catering servicing Maryland, Washington DC and Virginia. Please call for current pricing & details.

















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Espresso Cappuccino Bar

Make your next event a Celebration by letting us bring the Espresso Cappuccino Bar to you. Our professional Baristas will prepare your guests choice of espresso, cappuccino, latte, coffee or tea to order.

ESPRESSO DRINKS

Made with freshly ground Lavazza espresso beans. Offering full, rich taste without the bitterness. Great aroma, flavor and thick compact crema.

Espresso

Con Panna

Caffé Latte

Cappuccino

Caramel Macchiato

Caffé Mocha

Caffé Americano

COFFEE

Freshly Brewed Columbian Coffee Available in Regular and Decaffeinated

TEAS

Presented to your guests in a fine leather tea book with descriptions of each tea:

Darjeeling Black

Earl Green

Orange Jasmine

Green Tea Tropical

Mint Mélange

Chamomile Citrus Blossom

OTHER BEVERAGES

Hot Chocolate Tiger Spice Chai

ENHANCEMENTS

We offer quality toppings for your guests to enhance their beverages at no extra charge, including: Fresh Whipped Cream, Ghirardelli Chocolate, Cinnamon, Nutmeg, Milk, Almond Milk, Soy Milk, Cream, Half and Half, Brown Sugar, and White Sugar – elegant designer sugar packets that your guests will love.

We use gourmet syrups to flavor our beverages. Your guests can choose from Amaretto, Caramel, Roasted Hazelnut, Irish Cream, Raspberry, and Vanilla.

OPTIONAL SERVICES

Available for an additional cost:

Assorted Biscotti

Almond, Almond Dipped in Chocolate, and Ginger Macadamia Nut Dipped in White Chocolate

Raspberry & Chocolate Rugelach

Fresh Assorted Bagels

with Butter and Cream Cheese

Assorted Gourmet Bars and Fresh Baked Cookies

Mini French Pastries

Napoleons, Fruit Tarts and Eclairs

Assorted Croissants
Assorted Mini Muffins

EQUIPMENT AND STAFF

Our Baristas will arrive 45 minutes prior to your event and serve your guests for 1 1/2 hours. Baristas wear black pants and aprons and tuxedo shirts. All we need from you is a dedicated power source, a water supply and a 6 ft. table and a tablecloth.

\$499.00 1-75 Guests \$699.00 76-150 Guests \$899.00 151-300 Guests More than 300 Guests? Call 301-340-2800 for a Quote.

Straws, Napkins, and Cups Included





Smoothie Bar Smoothies

Our Smoothie Bar lets you tempt your guest's taste buds while treating their bodies. We pack our smoothies with the finest ingredients and blend them to perfection for each guest.

SMOOTHIES

Choose **THREE (3)** Smoothies from the following menu. Additional selections can be made upon request for an additional charge. Non-dairy drinks can be made with sherbet if advance notice is provided.

Strawberry Banana Smoothie Strawberries, Banana, Non-Fat Yogurt, Blend of Fruit Juice, Honey and Ice

Pineapple Banana Strawberry Smoothie

Pineapple, Banana, and Strawberries Blended with Non-Fat Yogurt, Our Special Blend of Fruit Juice, Honey and Ice

Fuzzy Navel Smoothie

Peach, Banana, Non-Fat Yogurt, Our Special Blend of Fruit Juice, Honey and Ice

Purple Passion Smoothie

Blueberries, Banana, Non-Fat Yogurt, Cranberry Juice, Honey and Ice

Mango Tango Smoothie

Mango, Mango Nectar, Non-Fat Yogurt, Cranberry Juice, Honey and Ice

Frozen Pina Colada

with Cherry & Orange Slices

Frozen Lemonade Smoothie

Fresh Lemons, Sugar & Ice

Organic Green Machine Smoothie

Organic Spinach, Kale, Honey, Green Apple, Nonfat Yogurt, and Ice

You Pick It! Smoothie

You Pick the Fruit, We Approve It and Blend Your Smoothie to Perfection

ABOUT THE SMOOTHIES

Aside from being low in fat, our smoothies are an excellent source of vitamins. We use the freshest fruit in season to make our smoothies, not a bunch of flavoring.

EQUIPMENT AND STAFF

Our staff will arrive 45 minutes prior to your event and serve your guests for 1 1/2 hours. Setup and cleanup is included in our price. Our staff wear black pants, aprons and tuxedo shirts. All we need from you is a dedicated power source, a water supply and a 6 ft. table and a tablecloth.

\$499.00 1-75 Guests \$699.00 76-150 Guests \$899.00 151-300 Guests

More than 300 Guests?
Call 301-340-2800 for a Quote.

Straws, Napkins, and Cups Included



<mark>(3()1) 340-2800</mark>



Frequently Asked Questions

Below you will find the most commonly asked questions we receive. If your questions aren't answered below, please email them to questions@mromelettemd.com or call 301-340-2800.

FAX: 888-349-1174

Q: I received your information about my event. What do I need to do to book your services and reserve the date?

A: To secure your date, please read, sign and return a copy of the proposal with the deposit specified at the bottom of the form. Please print and fill out the attached credit card information form. Please include travel directions from 7845 D Airpark Rd, Gaithersburg, MD 20879. Your information can by returned to us by the U.S. mail, email or fax.

The proposal form you fill out is our internal working copy, so please make sure it is accurate. Please check off the correct menu & read the note section for details of your event. Make sure the day and date are correct. Please provide a cell phone number and exact location where you will meet the chef on the day and time specified for your event.

Q: What forms of payment do you take?

A: We accept all major credit cards as well as checks. We assume you will use the same method of payment for your deposit and final balance. If you intend to pay the balance due using a payment method different from the deposit, we need to know five business days prior to the event.

Q: What do we need to do when you arrive to cater our event?

A: Smile and enjoy yourself! Please have your table(s) ready, so we can set up for your event. Our corporate events include the plastic caterware and covers, but if you wish to provide your own plasticware or china, please have it readily available for the chef.

Q: When do we provide a final guest count?

A: We need your final guest count five business days prior to your event. You may increase the count up until one day prior, but you may not decrease the number attending.

Q: I have additional questions concerning menus and pricing. Is it possible to speak directly with a Mr. Omelette representative?

A: We are a professional service-oriented business, and we will be happy to answer your questions directly. We understand your concerns and want to hear from you so that we can make your event the special celebration you expect. We want you to be 100% confident in moving forward with our services.



Party Rental Form

Fax or Mail this form back to us

7845 D Air Park Road, Gaithersburg, MD 20879

Phone: (301) 340-2800 - Fax: (888) 349-1174 Website:

continued on next page

www.mromelettemd.com

Email: questions@mromelettemd.com

Client Name:					
Address:					
Phone Number:	Cel	l Number:			
Date of Event:					
Delivery Date:	Tim	ne:□AM □I	PM		
Pick Up Date:	Tim	ne: 🗆 AM 🗔 F	PM		
Rental Co. Mr.					
Chairs Quantity Needed (FOR OFFICE I		USE ONLY)	Price	Total Price	
White Plastic Folding Chair				2.10	
Black Padded Chair				4.40	
White Wooden Folding Chair (Padded Seat Each) (inside only)				4.70	
White Resin Chair (inside or outside)				4.70	
TABLES (Round):					
3' Round – Seats 4 Guests				9.00	
4' Round – Seats 6 Guests				11.00	
5' Round – Seats 8-10 Guests				13.00	
6' Round - Seats 10-12 Guests				15.00	
TABLES (Rectangular):	l l	I.		ļ	
8' Rectangular - Seats 10 Guests				12.00	
6' Rectangular - Seats 8 Guests				10.00	
4' Rectangular – Seats 4 Guests (Card size Table)				10.00	
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light P	ink, White, Black, Tu	rquoise, Raspbe	rry, Peach, Rec	l, Green & Purple	e)
90" Round (Fits 3' & 4' Tables)				19.00	
108" Round (Fits 4' & 5' Tables)				20.00	
120" Round (Fits 5' & 6' Tables)				24.00	
60" x 120" Rectangular (Fits 6' & 8' Tables)				13.00	
Cloth Napkins (specify color):				1.10	

		Rental Co.	Mr. O.		
Chairs	Quantity Needed	(FOR OFFICE	USE ONLY)	Price	Total Price
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light Pink, White, Black, Turquoise, Raspberry, Peach, Red, Green & Purple)					
White or any other solid color Laced Skirting (13' Sections)				23.00	
GLASSWARE:					
Hi Ball Glass (Per Person)				.65	
Brandy Glass (Per Person)				.65	
Champagne Tulip (Per Person)				.65	
Wine Glass (Per Person)				.65	
Water Glass (Per Person)				.65	
CHINA COMPLETE: A complete set of dinner plates, dessert plates, dinner forks, dessert forks, spoons, knives, bar galsses, coffee cups/saucers and cloth napkins				\$7.00 per person	
Total Rental Cost					
Delivery & Pickup Charge (within a 4 hour with Delivery price may vary depending on location.		quote.)		135.00 min	
Inquire about tent rental, dance floor	s & other event a	Inquire about tent rental, dance floors & other event accessories!!!			

*A TIMED DELIVERY OR A DELIVERY AND PICH	KUP ON SAME DAY WILL BE EXTRA

Customer's Signature:	Date:	
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Credit Card Information Form

Fax or Mail this form back to us

Patron Name (as it appears on contract):
Date of Event:
Name of Cardholder:
Type of Card (check one): ☐ MasterCard ☐ Visa ☐ American Express ☐ Discover
Card Number:
Expiration Date:
Security Code (last 3 digits on back, for American Express, last 4 on front of card):
Billing Address:
Home Phone: Work Phone: Email Address:
Deposit Only:
Total Event Charged in Full:
CARDHOLDER ACKNOWLEDGES RECEIPT OF GOODS AND/OR SERVICES IN THE AMOUNT STATED ABOVE AND AGREES TO PERFORM THE OBLIGATIONS SET FORTH IN THE CARDHOLDER'S AGREEMENT WITH THE ISSUER IDENTIFIED HEREON. IN THE EVENT PATRON CANCELS OR OTHERWISE BREACHES THIS AGREEMENT, THE DEPOSIT AMOUNT SHALL BE FORFEITED FOR ADDITIONAL RULES AND CONDITIONS, PLEASE SEE PARAGRAPH #2 ON THE BACK OF THE MR. OMELETTE PROPOSAL.
Cardholder's Signature:
Authorization Number & Date (for office use only):

Mr. Omelette Caterers 7845 D Air Park Road, Gaithersburg, MD 20879

Phone: (301) 340-2800 - Fax: (888) 349-1174

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