



Mr. melette®

MENU PACKAGES

(3()1) 340-2800



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
Cheddar 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

Organic Kale Salad with Cranberries & Pumpkin Seeds

*Breakfast Loaf Cakes with Freshly Baked Rugelach Pastries may be substituted for Choice of Salad



BREADS

Fresh Assorted Bagels with Butter and Cream Cheese

\$14.95 Per Person

\$448.50 Minimum

Chef(s) Included for up to 4 Hours, 1 1/2 Hours Serving Time Wait Staff Available at \$168 Per Server for 4 Hours, \$42 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 Platter with I	Dip*	\$2.75	
Cheese Bar with Breadsticks	s and Crackers*	\$2.75	
Four Varieties of Hot Hors d' Potato Puffs, Mini Pizzas, Artic	Oeuvres*: choke Stuffed Mushrooms, Spaniko	\$6.50 pita	
Croissants and Mini Muffins		\$2.00	
Home Fried Potatoes*		\$3.00	
Noodle Kugel*		\$4.00	
Challah French Toast with Sy	yrup, Powdered Sugar, Butter**	\$5.00	
Hot or Cold Pasta - See Past	ta Menu**	\$5.00	
Cheese Blintzes with Sour Cr	eam and Fruit Sauce**	\$5.00	
Vegetable Neopolitan Lasag	na*	\$5.50	
Belgian Waffles with Fresh Fr	ruit Sauce Toppings** (Chef Included	s) \$7.00	
Buttermilk Pancakes with To	ppings** (Chef Included)	\$6.00	
Poached Salmon with Cucum	nber LemonDill Sauce**	\$9.00	
Assorted Smoked Fish Platte	er- Nova, Whitefish, Extra Bagels N/	C** \$9.75	
Lettuce, Tomato, Cucumber,	Onion and Olives*	\$2.25	
Cream Cheese Spreads Avai	ilable by 2 Pound Increments*	\$15.00)
DESSERTS			
Breakfast Loaf Cakes & Fres	sh Baked Rugelach*	\$2.50	
Mini French Pastries* Napolia	ans, Fruit Tarts and Eclairs	\$4.25	
Fresh Fruit Display with Beri	ries*	\$4.25	
Dessert Crepes with Fresh Fr	ruit Toppings*	\$6.00	
Special Occasion Cake*		\$2.50	
Brownies, Raspberry Bars, A	Assorted Fresh Baked Cookies*	\$3.00	
Chocolate Fountain		Inquire	
Ice Cream or Yogurt Bar with	h toppings**	\$6.00	
BEVERAGES ***All alcohol su	pplied by customer.		
Coffee/Tea/Condiments*		\$2.50	
Espresso/Cappuccino Bar		See Attached Menu For Pricing	
Smoothie Bar Smoothies		See Attached Menu For Pricing	
Tropicana® Original Orange	Juice & Cranberry Juice*	\$2.00	
Soda/Seltzer/Ice*		\$2.50	
Non-Alcoholic Champagne I	Punch or Mimosa*	\$3.00	
Bar Set Up* Lemons, Limes, C	Oranges, Olives, Celery, Bloody Mar	y Mix, Tonic Water \$3.25	
**35 Guest Minimum Each a	Flatware Service, 2 Varieties of Bar G additional Champagne or Wine Glass A lete Plastic Caterware with Buffet Cov	Add 85¢	Person

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter

(3(1) 340-2800



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

Organic Spinach

Crumbled Feta Cheese

Tri-Color Peppers

Mushrooms

Chopped Tomato

Cheddar Cheese

Avocado

Salsa

Sour Cream

BREADS

Fresh Assorted Bagels

with Butter and Cream Cheese Gluten Free Bagels Available Upon Request

DESSERTS

Breakfast Loaf Cakes & Freshly Baked Rugelach Pastries

BEVERAGES

Coffee/Condiments
Tropicana® Orange Juice
Chilled Cranberry Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$14.95 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 \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter

Executive Corporate Special

OUR FAMOUS FRESHLY BAKED EGG DISH

(No Omelettes)

Homemade Vegetable Frittata

Sautéed Onions, Spinach, Mushrooms, Chopped Tomato, Cheese, Salsa & Sour Cream Served on the Side

BREADS

Freshly Baked Mini Muffins

Fresh Assorted Bagels

with Strawberry, Vegetable and Plain Cream Cheese Gluten Free Bagels Available Upon Request

DESSERTS

Fresh Fruit Display with Berries Breakfast Loaf Cakes & Freshly Baked Rugelach Pastries

BEVERAGE

Tropicana® Orange Juice Chilled Cranberry Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$16.95 Per Person Monday-Friday Add \$2.00 Per Person on Weekends 35 Guest Minimum Wait Staff Included for up to 4 Hours, \$42 Per Hour Thereafter

Belgian Waffle Package

CHEF PREPARED WAFFLE STATION

Served with the Following Toppings:

Fresh Strawberry Topping

Fresh Blueberry Topping

Whipped Cream

Maple Syrup

Powdered Sugar

Whipped Butter

FRESH FRUIT DISPLAY

Including the Following:

Watermelon

Cantaloupe

Honeydew

Strawberries

Pineapple

Grapes

Assorted Berries

BEVERAGES

Choose One (1) of the Following:

Freshly Brewed Coffee/Condiments Tropicana® Orange Juice Chilled Cranberry Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$15.95 Per Person
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 \$168 Per Server
for 4 Hours, \$42 Per Hour Thereafter
For Both Beverages
Add \$2.50 Per Person

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



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 Parmesean Sauce

Linguine

with Asparagus, Lemon and Spring Herb Sauce

Fettuccin

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)

Ziti

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

Ravioli

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 Olives, Grilled Eggplant, Fresh Tomatoes, Carmelized Onions, Fresh Asparagus, Parmesean Cheese, Spinach, Artichoke, Broccoli, Sun Dried Tomato, Fresh Mushrooms, served with 3 Sauces: Red Pepper Cream Sauce, Olive Oil Garlic Sauce, Fresh Basil Marinara Sauce.

Parmesean Cheese, Crushed Red Pepper & other condiments served on the side.

SALAD

Crisp Caesar Salad with Fresh Parmesan Cheese Croutons with 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 request

(Counts as 2 selections)

\$19.95 Per Person

40 Guest Minimum

Add \$5.50 Per Person for Additional Pasta Selection

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

Staff Available at \$168 Per Server for 4 Hours,

\$42 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 Stuffed Mushrooms

Substitutions Available (see Cocktail Menu)

OMELETTE SELECTIONS

Smoked Salmon

Sauteed Onions

Spinach

Crumbled Feta Cheese

Tri-Color Peppers

Mushrooms

Chopped Tomato

Cheddar 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

Organic Kale Salad

with Cranberries & Pumpkin Seeds

PASTA

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

BREADS

Fresh Assorted Bagels

with Butter and Cream Cheese Gluten Free Bagels Available Upon Request

DESSERTS

Fresh Fruit Display with Berries Mini French Pastries: Napolians,

Fruit Tarts and Eclairs

Loaf Cakes, Assorted Bars, Rugelach & Delicious Brownies and Cookies

BEVERAGES

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

Soua/Seitzei/ice

*All alcohol supplied by customer.

\$38.95 Per Person

40 Guest Minimum

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

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 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 a varieity of 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

Cheddar Cheese

Avocado

Salsa

Sour Cream

DELICIOUS CHEESE BLINTZES WITH FRUIT SAUCE

CHOICE OF TWO SALADS WITH DRESSING

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

Organic Kale Salad

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, Homemade Whitefish Salad

BREADS

Fresh Assorted Bagels and Croissants with Butter and Cream Cheese Gluten Free Bagels Available Upon Request

DESSERTS

Occasion Sheet Cake Fresh Fruit Display with Berries Ice Cream or Yogurt Bar with Toppings

Assorted Loaf Cakes
Assorted Fresh Baked 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

Fresh Fruit Smoothie or Cappuchino Bar

*All alcohol supplied by customer.

ALL CHINA, FLATWARE, GLASSES & CLOTH NAPKINS INCLUDED

75 Guest Minimum
Chef(s) Included for up to 4 Hours,
Wait Staff Required at \$168 Per Server
for 4 Hours, \$42 Per Hour Thereafter
Table Preset Additional \$2.00 Per Seating
20% Gratuity (Food Only)

Additional Rental Services Available Upon Request





Modified Mrs. Crepe Party

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

CHEF PREPARED ENTREE CREPES*

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.

\$18.95 Per Person

35 Guest Minimum

Add \$5.50 Per Person for Additional Crepe Selection

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

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter





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 (see Cocktail Menu)

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

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 CREPES TO INCLUDE:

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 2 SALAD W/DRESSING

Choose **TWO** 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

Organic Kale Salad

with Cranberries & Pumpkin Seeds

DACTA

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

Loaf Cakes, Assorted Bars, Rugelach, and Delicious Brownies & Cookies

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.

\$39.95 Per Person 40 Guest Minimum

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

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 Per

Hour Thereafter





Special Luncheon Packages

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

Plan A

LUNCHEON DISHES

Chunky Whitefish Salad Delicious Homemade Egg Salad White Tuna Salad

BREADS

Mini Rolls

Sliced Rye Bread

Fresh Assorted Bagels

with Butter, Cream Cheese, Homemade Vegitable Cream Cheese, Gluten Free Bagels on Request

DESSERTS

Fresh Baked Rugelach
Carrot Cake
Breakfast Loaf Cakes
Assorted Gourmet Bars, Brownies
Assorted Freshly Baked Cookies

BEVERAGES

Coffee/Tea/Condiments Freshly Brewed Iced Tea Canister of Lemonade

\$16.95 Per Person 50 Guest Minimum

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 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

\$21.95 Per Person 50 Guest Minimum

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 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

\$23.95 Per Person

50 Guest Minimum

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 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.

CHEF PREPARED WAFFLE STATION

Served with the Following Toppings:

Fresh Strawberry Topping
Fresh Blueberry Topping
Whipped Cream
Maple Syrup
Powdered Sugar
Whipped Butter

(Gluten Free Waffles Available on Request - Advanced Notice Needed)

FRESH FRUIT DISPLAY

Including the Following:

Watermelon Cantaloupe Honeydew

Strawberries Pineapple

Grapes

Assorted Berries

BEVERAGES

Choose One (1) of the Following:

Freshly Brewed Coffee/Condiments Tropicana® Orange Juice Chilled Cranberry Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$15.95 Per Person
30 Guest Minimum
Chef(s) Included for up to 4 Hours,
1 1/2 Hours Serving Time
Wait Staff Available at \$168 Per Server
for 4 Hours, \$42 Per Hour Thereafter
For Both Beverages
Add \$2.50 Per Person



(3()1) 340-2800



Back to School Catering Menus

We have been serving the school community for over 30 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.

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
Cheddar Cheese
Avocado
Salsa
Sour Cream

DESSERTS

Assorted Breakfast Loaf Cakes Fresh Baked Rugelach

BREADS

Fresh Assorted Bagels with Butter and Cream Cheese Gluten Free Bagels Upon Request

BEVERAGES

Coffee/Condiments

Tropicana® Orange Juice Chilled Cranberry Juice

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, <u>1 1/2 Hours</u> Serving Time

Wait Staff Available at \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter

Buttermilk Pancake Breakfast Station PANCAKES

Hot off the skillet with the following toppings:

Fresh Strawberry Topping
Fresh Blueberry Topping
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
Assorted Berries

BEVERAGES

Coffee/Condiments

PLASTIC CATERWARE

with Buffet Covers Included

\$15.95 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 \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter

The Summer Waffe Sizzler WAFFLES

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

Fresh Strawberry Topping Fresh Blueberry Topping Maple Syrup Whipped Cream Sweet Butter Powdered Sugar

FRESH FRUIT DISPLAY

Including the Following:

Watermelon Cantaloupe Honeydew Strawberries Pineapple Grapes Assorted Berries

BEVERAGES

Coffee/Condiments

PLASTIC CATERWARE

with Buffet Covers Included

\$15.95 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 \$168 Per Server for 4 Hours, \$42 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 Fresh Assorted Bagels with
with Butter, Cream Cheese and

Homemade Vegetable Cream Cheese

DESSERTS

Fresh Fruit Display with Berries Assorted Loaf Cakes, Rugelach & Breakfast Pastries

BEVERAGES

Coffee/Tea/Condiments Tropicana® Orange Juice Chilled Cranberry Juice

PLASTIC CATERWARE

with Buffet Covers Included

\$9.50 Per Person 50-70 Guests \$9.00 Per Person 71+ Guests Wait Staff Required at \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter





HOT COCKTAILS

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

50

\$110

\$110

\$140

\$90

\$90

\$100

\$100

\$100

\$100

\$90

\$90

\$90

\$100

\$110

\$125

\$150

\$225

\$275

100

\$205

\$200

\$260

\$160

\$160

\$190

\$190

\$190

\$190

\$175

\$175

\$175

\$190

\$200

All Prices	are based on number of pieces:
Roasted	Red Pepper Tart
Spaniko	oita (Spinach and Cheese Triangl

e Triangles) Corn Quesadillas with Wild Mushroom and Cheese

Broccoli and Cheese Puffs Mini Potato or Kasha Knishes

Asparagus Logs with Sesame Seeds Stuffed Mushroom Caps with Cheese

Artichoke Stuffed Mushroom Caps Mini Fried Potato Skins

Vegetable Eggrolls

Mini Homemade Pizzas **Assorted Vegetarian Quiche**

Homemade Potato Pancakes with Apple Sauce & Sour Cream

Mini Samosas a traditional Indian Favorite

COLD COCKTAILS

COLD COCKTAILS		
All Prices are based on number of pieces:	50	100
Stuffed Mini Grape Leaves	\$90	\$170
Crostini with Tomatoes and Basil	\$90	\$170
Wholewheat Bruschetta with Sundried Tomato Pesto	\$110	\$200
Cucumber and Herb Canapes	\$90	\$170
Vegetable Platter with Dip	\$140	\$265
Artichoke and Sweet Peppers on Toast Points	\$110	\$230
Vietnamese Vegetarian Spring Rolls with Peanut Sauce	\$140	\$275
Baba Ghanough (Roasted Eggplant on Pita)	\$100	\$190
Assorted Cheese Platter with Crackers	\$140	\$275
Snow Pea Pods and Cherry Tomatoes with Herbed Cheese	\$90	\$170
Cucumber and Avocado California Rolls	\$110	\$200
Smoked Salmon on Pumpernickel Triangles	\$175	\$325

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter

Fresh Mozzarella Caprese Salad with Vine Ripe Tomatos, Basil & a Vinaigrette Dressing

Roasted Mediterranean Hummus with an abundance of Pita Chips

1) 340-2800 www.mromelettemd.com



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.

















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



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 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 Gray

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 Ghirardelli Chocolate, Whipped Cream, Cinnamon, Nutmeg, Milk, Soy Milk, Almond Milk, Cream, Half and Half, White Sugar, Brown Sugar.

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

OPTIONAL SERVICES

Available for an additional cost:

Assorted Biscotti

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

Breakfast Loaf Cakes

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 rectangular table.

\$599.00 1-75 Guests \$799.00 76-150 Guests \$999.00 151-300 Guests More than 300 Guests? Call 301-340-2800 for a Quote.

Cups, Napkins, & Table Covers 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.

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

Chocolate Avocado Smoothie

Almond Milk, Banana, Avocado, Spinach, Peanut Butter, Cacao Powder, Honey & 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.

Protein powder available upon request.

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 rectangular table.

\$599.00 1-75 Guests \$799.00 76-150 Guests \$999.00 151-300 Guests

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

Straws, Napkins, Cups, & Table Covers Included.



1) 340-2800 www.mromelettemd.com



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.



Cloth Napkins (specify color):

Party Rental Form

Fax or Mail this form back to us 7845 D Air Park Road, MD 20877

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

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continued on next page

Website: www.mromelettemd.com Email: info@mromelettemd.com

Client Name:					
Address:					
Phone Number:	Cel	l Number:			
Date of Event:					
Delivery Date:	Tim	ne: 🗆 AM 🗔 l	PM		
Pick Up Date:	Tim	ne: 🗆 AM 💷 l	PM		
	,			r	
		Rental Co.	Mr. O.		
Chairs	Quantity Needed	(FOR OFFICE	USE ONLY)	Price	Total Price
White Plastic Folding Chair				\$ 2.25	
Black Padded Chair				5.00	
White Wooden Folding Chair (Padded Seat Each) (inside only)				5.50	
TABLES (Round):	1			<u> </u>	
3' Round – Seats 4 Guests				10.00	
4' Round – Seats 6 Guests				12.00	
5' Round – Seats 8-10 Guests				13.00	
6' Round - Seats 10-12 Guests				16.00	
TABLES (Rectangular):					
8' Rectangular - Seats 10 Guests				13.00	
6' Rectangular - Seats 8 Guests				12.00	
4' Rectangular – Seats 4 Guests (Card size Table)				12.00	
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light P	Pink, White, Black, Tu	rquoise, Raspbe	erry, Peach, Red	l, Green & Purple	e)
90" Round (Fits 3' & 4' Tables)				21.00	
108" Round (Fits 4' & 5' Tables)				22.00	
120" Round (Fits 5' & 6' Tables)				25.00	
60" x 120" Rectangular (Fits 6' & 8' Tables)				16.00	

TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light Pink, White, Black, Turquoise, Raspberry, Peach, Red	, Green & Purple	e)	
White or any other solid color Laced Skirting (13' Sections)	23.00		
GLASSWARE:			
Hi Ball Glass (Per Person)	.85		
Brandy Glass (Per Person)	.85		
Champagne Tulip (Per Person)	.85		
Wine Glass (Per Person)	.85		
Water Glass (Per Person)	.85		
A Complete Set of China, Flatware, 2 Kinds of Bar Glasses, Cloth Napkins Available			
То	tal Rental Cost		
Delivery & Pickup Charge (within a 4 hour window)* (Delivery price may vary depending on location)			

Inquire about tent rental, dance floors & other event accessories!!!

*A TIMED DELIVERY OR A DELIVERY AND	D PICKUP ON SAME DAY WILL BE EXTRA
Customer's Signature:	Date:



Credit Card Information Form Fax or Mail this form back to us

Patron Name (as it appears on contract):
Date of Event:
Date of Event.
Name of Cardholder:
Type of Card (check one): ☐ MasterCard ☐ Visa ☐ American Express ☐ Discover ☐ Debit
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: Cell: Email:
Deposit Only: Catering services may automatically be charged in full for events booked within 7 days prior to the event. The balance due may be charged 4 days prior to the event schdueled.
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

Email: info@mromelettemd.com Website: www.mromelettemd.com