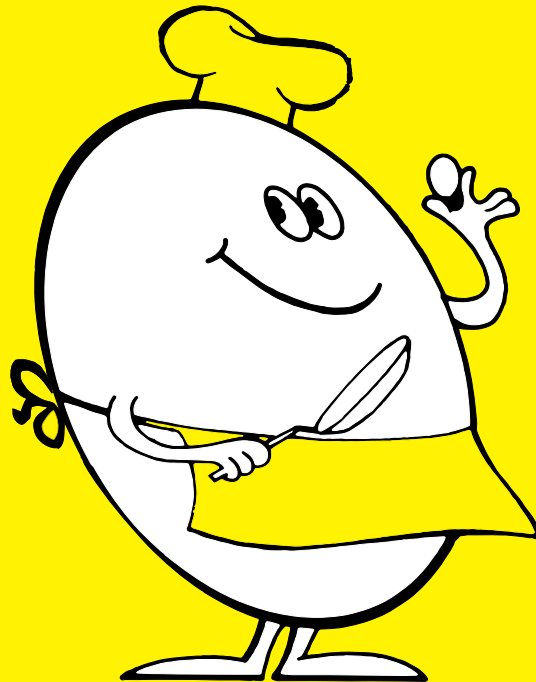


*Get Your
Party
Started
Today!*



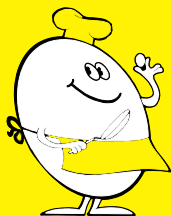
Mr.  melette®

MENU PACKAGES

(3  1) 340-2800

www.mromelettemd.com

Get Your
Party
Started
Today!



Mr. Omelette®

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
Sautéed 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

\$15.95 Per Person

\$478.50 Minimum

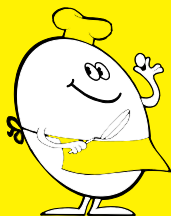
Chef(s) Included for 1 1/2 Hours
Serving Time.

Wait Staff Available at \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter

(301) 340-2800

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Get Your
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Mr. Omelette®

Optional Services to Enhance Your Party

Make your event eggstra special with these additional options.

SPECIAL EGGSTRAS

Prices per person

Raw Vegetable Platter with Dip*	\$3.00
Cheese Bar with Breadsticks and Crackers*	\$3.00
Four Varieties of Hot Hors d'Oeuvres*: Potato Puffs, Mini Pizzas, Artichoke Stuffed Mushrooms, Spanikopita	\$7.25
Croissants and Mini Muffins*	\$2.50
Home Fried Potatoes*	\$4.00
Noodle Kugel*	\$5.00
Challah French Toast with Syrup, Powdered Sugar, Butter**	\$6.00
Hot or Cold Pasta – See Pasta Menu**	\$6.00
Cheese Blintzes with Sour Cream and Fruit Sauce**	\$6.00
Vegetable Neopolitan Lasagna*	\$6.00
Belgian Waffles with Fresh Fruit Sauce Toppings** (Chef Included)	\$8.00
Buttermilk Pancakes with Toppings** (Chef Included)	\$7.00
Poached Salmon with Cucumber LemonDill Sauce**	\$10.00
Assorted Smoked Fish Platter- Nova, Whitefish, Extra Bagels N/C**	\$10.75
Lettuce, Tomato, Cucumber, Onion and Olives*	\$2.50
Cream Cheese Spreads Available by 2 Pound Increments*	\$17.00

DESSERTS

Breakfast Loaf Cakes & Fresh Baked Rugelach*	\$3.00
Mini French Pastries* Napolians, Fruit Tarts and Eclairs	\$5.00
Fresh Fruit Display with Berries*	\$4.95
Dessert Crepes with Fresh Fruit Toppings*	\$7.00
Brownies, Assorted Fresh Baked Cookies & Rugelach*	\$4.00
Ice Cream or Yogurt Bar with toppings**	\$7.00

BEVERAGES ***All alcohol supplied by customer.

Coffee/Tea/Condiments*	\$2.75
Espresso/Cappuccino Bar	See Attached Menu For Pricing
Smoothie Bar Smoothies	See Attached Menu For Pricing
Tropicana® Original Orange Juice & Cranberry Juice*	\$2.75
Soda/Seltzer/Ice*	\$2.75
Non-Alcoholic Champagne Punch or Mimosa*	\$3.50
Bar Set Up* Lemons, Limes, Oranges, Olives, Celery, Bloody Mary Mix, Tonic Water	\$3.50

*30 Guest Minimum

**35 Guest Minimum

Delivery Fee Additional

China, Flatware Service, 2 Varieties of Bar Glass & Cloth Napkins add \$9.00 Per Person

Each additional Champagne or Wine Glass Add \$1.00

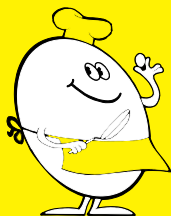
Complete Plastic Caterware with Buffet Covers Add \$2.75 Per Person

Wait Staff Required at \$192 Per Server for 4 Hours, \$48 Per Hour Thereafter

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Get Your
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Today!



Mr. Omelette®

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
Sautéed 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

\$16.50 Per Person Monday-Friday
Add \$2.00 Per Person on Weekends
30 Guest Minimum
Chef(s) Included for up to
1 1/2 Hours Serving Time
Wait Staff Available at \$192 Per Server
for 4 Hours, \$48 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

\$18.50 Per Person Monday-Friday
Add \$2.00 Per Person on Weekends
35 Guest Minimum
Chef(s) included for up to 1 1/2 Hours

Wait Staff Available at \$192 Per Server
for 4 Hours, \$48 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

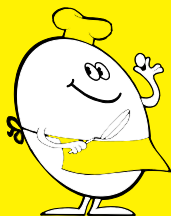
with Buffet Covers Included

\$18.50 Per Person
Add \$2.00 Per Person on Weekends
30 Guest Minimum
Chef(s) Included for up to
1 1/2 Hours Serving Time
Wait Staff Available at \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter
For Both Beverages
Add \$2.75 Per Person

(301) 340-2800

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Get Your
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Started
Today!



Mr. Omelette®

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

Fettuccini
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,
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.

(Counts as 2 selections)

\$21.95 Per Person

40 Guest Minimum

Add \$6.00 Per Person for Additional Pasta Selection

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

Wait Staff Available at \$192 Per Server for 4 Hours,

\$48 Per Hour Thereafter

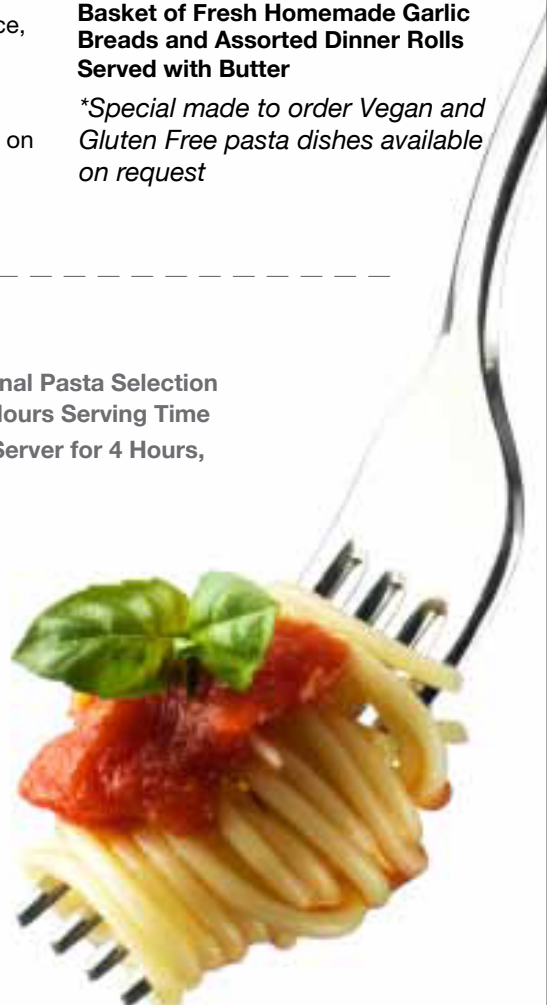
SALAD

Crisp Caesar Salad
with Fresh Parmesan Cheese
Croutons with Homemade Dressing

BREADS

**Basket of Fresh Homemade Garlic
Breads and Assorted Dinner Rolls
Served with Butter**

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



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Mr. Omelette®

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

**All alcohol supplied by customer.*

\$42.95 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 \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter

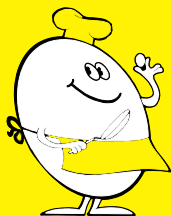
Table Preset Additional \$2.00 Per Seating
20% Gratuity (Food Only)



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Get Your
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Mr. Omelette®

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 variety 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

\$56.95 Per Person

75 Guest Minimum

Chef(s) Included for up to 4 Hours,

Wait Staff Required at \$192 Per Server

for 4 Hours, \$48 Per Hour Thereafter

Table Preset Additional \$2.00 Per Seating

20% Gratuity (Food Only)

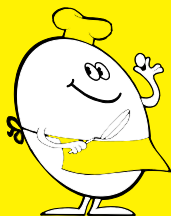
Additional Rental Services Available Upon Request



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Get Your
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Mr. Omelette®

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, Monterey 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.*

\$20.95 Per Person

35 Guest Minimum

Add \$6.00 Per Person for Additional Crepe Selection

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

Wait Staff Required at \$192 Per Server for 4 Hours, \$48 Per Hour Thereafter



(301) 340-2800

www.mromelettemd.com

Get Your
Party
Started
Today!



Mr. Omelette®

Mrs. Crepe Party Complete

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

STARTERS

Raw Vegetable Crudit  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
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:

Monterey 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, Monterey Jack Cheese,
Cheddar Cheese, Fresh Tomato
Salsa. Served with a Cheese Morn 
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

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

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.*

\$42.95 Per Person

40 Guest Minimum

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

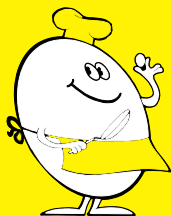
Wait Staff Required at \$192 Per
Server for 4 Hours, \$48 Per
Hour Thereafter



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Mr. Omelette®

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
Vegetable 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

\$18.95 Per Person
50 Guest Minimum

Wait Staff Required at \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter

Plastic Caterware with Buffet Covers
Additional \$2.50 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

\$24.95 Per Person

50 Guest Minimum

Wait Staff Required at \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter

Plastic Caterware with Buffet Covers
Additional \$2.50 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

\$26.95 Per Person

50 Guest Minimum

Wait Staff Required at \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter

Plastic Caterware with Buffet Covers
Additional \$2.50 Per Person

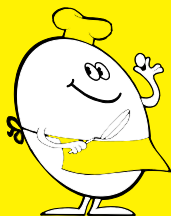
Please inquire about our
optional services.



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Get Your
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Today!



Mr. Omelette®

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

\$17.95 Per Person

30 Guest Minimum

Chef(s) Included for 1 1/2 Hours Serving Time

Wait Staff Available at \$192 Per Server

for 4 Hours, \$48 Per Hour Thereafter

For Both Beverages

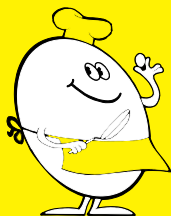
Add \$2.75 Per Person



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Get Your
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Today!



Mr. Omelette®

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
Sautéed 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. Or you can substitute a salad: Fresh Greek Salad, OR Organic Spinach with Field Greens Salad, OR Crisp Caesar Salad

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

\$16.50 Per Person M-F,
Add \$2.00 Per Person on Weekends

30 Guest Minimum

Chef(s) Included for
1 1/2 Hours Serving Time

Wait Staff Available at \$192 Per Server for 4
Hours, \$48 Per Hour Thereafter

Buttermilk Pancake Breakfast Station

PANCAKES

Hot off the skillet with the following toppings:

Fresh Strawberry Topping
Fresh Blueberry Topping
Maple Syrup
Peaches
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

\$17.95 Per Person M-F, Add \$2.00 Per
Person on Weekends

30 Guest Minimum

Chef(s) Included for
1 1/2 Hours Serving Time

Wait Staff Available at \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter

The Summer Waffle 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

\$17.95 Per Person M-F, Add \$2.00 Per
Person on Weekends

30 Guest Minimum

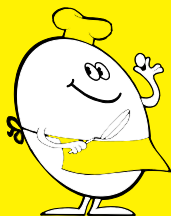
Chef(s) Included for
1 1/2 Hours Serving Time

Wait Staff Available at \$192 Per Server
for 4 Hours, \$48 Per Hour Thereafter

(301) 340-2800

www.mromelettemd.com

*Get Your
Party
Started
Today!*



Mr. Omelette®

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

\$10.95 Per Person 50-70 Guests

\$9.95 Per Person 71+ Guests

Wait Staff Required at \$192 Per Server

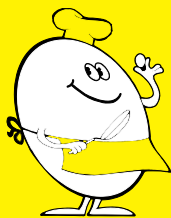
for 4 Hours, \$48 Per Hour Thereafter



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Get Your
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Today!



Mr. Omelette®

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'oeuvres

HOT COCKTAILS

All Prices are based on number of pieces, 50 CT or 100 CT:

	50	100
Spanikopita (Spinach and Cheese Triangles)	\$120	\$215
Corn Quesadillas with Wild Mushroom and Cheese	\$160	\$310
Broccoli and Cheese Puffs	\$110	\$200
Mini Potato or Kasha Knishes	\$110	\$200
Asparagus Logs with Sesame Seeds	\$115	\$220
Stuffed Mushroom Caps with Cheese	\$110	\$200
Artichoke Stuffed Mushroom Caps	\$110	\$200
Vegetable Eggrolls	\$110	\$200
Mini Homemade Pizzas	\$100	\$190
Assorted Vegetarian Quiche	\$100	\$190
Homemade Potato Pancakes with Apple Sauce & Sour Cream	\$120	\$220
Mini Samosas a traditional Indian Favorite	\$120	\$220

COLD COCKTAILS

All Prices are based on number of pieces, 50 CT or 100 CT:

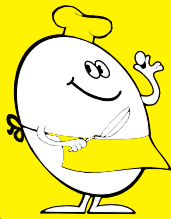
	50	100
Stuffed Mini Grape Leaves	\$100	\$190
Crostini with Tomatoes and Basil	\$100	\$190
Wholewheat Bruschetta with Sundried Tomato Pesto	\$120	\$225
Cucumber and Herb Canapes	\$100	\$190
Vegetable Platter with Dip	\$140	\$265
Artichoke and Sweet Peppers on Toast Points	\$120	\$220
Vietnamese Vegetarian Spring Rolls with Peanut Sauce	\$180	\$340
Baba Ghanough (Roasted Eggplant on Pita)	\$110	\$190
Assorted Cheese Platter with Crackers	\$140	\$275
Snow Pea Pods and Cherry Tomatoes with Herbed Cheese	\$100	\$190
Cucumber and Avocado California Rolls	\$120	\$220
Smoked Salmon on Pumpernickel Triangles	\$200	\$370
Roasted Mediterranean Hummus with an abundance of Pita Chips	\$140	\$250
Fresh Mozzarella Caprese Salad with Vine Ripe Tomatos, Basil & a Vinaigrette Dressing	\$170	\$320

Wait Staff Required at \$192 Per Server for 4 Hours, \$48 Per Hour Thereafter

(301) 340-2800

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Get Your
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Today!



Mr. Omelette®

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.

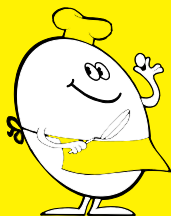
Party cart foods can be offered Certified Kosher or Kosher style. Call for details.



(301) 340-2800

www.mromelettemd.com

Get Your
Party
Started
Today!



Mr. Omelette®

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

ASSORTED TEAS

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 tables.

\$699.00 1-75 Guests

\$899.00 76-150 Guests

\$1199.00 151-300 Guests

More than 300 Guests?

Call for a Quote.

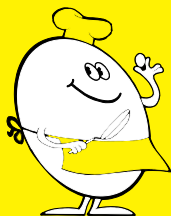
Cups, Napkins, & Table Covers Included



(301) 340-2800

www.mromelettemd.com

Get Your
Party
Started
Today!



Mr. Omelette®

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.

\$699.00 1-75 Guests

\$899.00 76-150 Guests

\$1199.00 151-300 Guests

More than 300 Guests?
Call for a Quote.

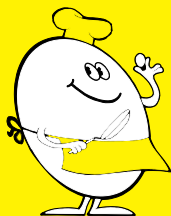
Straws, Napkins, Cups, & Table Covers Included.



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*Get Your
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Today!*



Mr. Omelette®

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*

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. Your information can be returned to us 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. If your location is difficult to find, please make note of landmarks and include instructions for when we arrive at your location.

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 you need to do when we 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. The set up can be inside or outside, weather permitting.

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. Please give us a call or email us!

(301) 340-2800

www.mromelettemd.com



Mr. melette
"We are so much more than just eggs"

Party Rental Form

Fax or Email this form back to us

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

Website: www.mromelettemd.com

Email: questions@mromelettemd.com

Client Name: _____

Address: _____

Phone Number: _____ Cell Number: _____

Date of Event: _____

Delivery Date: _____ Time : ☐ AM ☐ PM

Pick Up Date: _____ Time: ☐ AM ☐ PM

Chairs	Quantity Needed	Rental Co.	Mr. O.	Price	Total Price
		(FOR OFFICE USE ONLY)			
White Plastic Folding Chair				\$ 2.75	
Black Padded Chair				6.00	
White Wooden Folding Chair (Padded Seat Each) (inside only)				6.00	
TABLES (Round):					
3' Round – Seats 4 Guests				11.00	
4' Round – Seats 6 Guests				13.50	
5' Round – Seats 8-10 Guests				14.50	
6' Round – Seats 10-12 Guests				18.00	
TABLES (Rectangular):					
8' Rectangular – Seats 10 Guests				15.00	
6' Rectangular – Seats 8 Guests				14.00	
4' Rectangular – Seats 4 Guests (Card size Table)				14.00	
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light Pink, White, Black, Turquoise, Raspberry, Peach, Red, Green & Purple)					
90" Round (Fits 3' & 4' Tables)				23.00	
108" Round (Fits 4' & 5' Tables)				24.00	
120" Round (Fits 5' & 6' Tables)				27.00	
60" x 120" Rectangular (Fits 6' & 8' Tables)				18.00	
Cloth Napkins (specify color):				1.50	

continued on next page

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)				26.00	
GLASSWARE:					
Hi Ball Glass (Per Person)				1.00	
Brandy Glass (Per Person)				1.00	
Champagne Tulip (Per Person)				1.00	
Wine Glass (Per Person)				1.00	
Water Glass (Per Person)				1.00	
A Complete Set of China, Flatware, 2 Kinds of Bar Glasses, Cloth Napkins Included				\$9 Per Person	
Total Rental Cost					
Delivery & Pickup Charge (within a 4 hour window)* (Delivery price may vary depending on location)				175.00	

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

*A TIMED DELIVERY OR A DELIVERY AND 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: _____

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 5 days prior to the event scheduled.

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

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

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