



## ***Continental Breakfast***

*Assorted fresh cut fruits to include: Plump Driscoll Strawberries  
Freshly cut Hawaiian pineapple,  
Slices of cantaloupe and honey dew melon  
Clusters of green and red grapes*

*Fresh baked blueberry, apple crumb, banana nut, pumpkin,  
double chocolate chip, pina colada, rum raisin, orange cranberry  
And white chocolate-Mandarin orange muffins*

*Assorted pastries to include: cherry, apple, lemon,  
blueberry, peach and cheese  
Cinnamon sticks, chocolate sticks, apple betties, bear claws,  
raspberry cigars, apple and cherry turnovers*

*Assorted bagels with a variety of spreads and cream cheeses*

*Assorted chilled fruit juices*

*Fresh Brewed Columbian regular, decaffeinated coffee  
and hot water for tea*

*Additions to your breakfast:*

*Fresh fruit salad*

*Yogurt and granola*

*Bottled water*

*Cereal bowls with milk*

*Warm cinnamon and pecan sticky buns*

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***Glenmore Café & Caterers***

*1450 S. Rolling Rd. \* Baltimore, MD 21227 \* 410.455.5930 \* 410.455.5986 fax*

***Glenmorecaterers.com***

***glenmoregarden@aol.com***



## *Hot Breakfast Buffet*

*Fresh fruit featuring, plump Driscoll strawberries, freshly cut  
Hawaiian pineapple,  
cantaloupe and honeydew slices,  
Clusters of red and green grapes and sliced kiwi*

*Fresh baked blueberry, cranberry orange, chocolate chip, apple  
crumb, pumpkin and banana nut and muffins.  
Served with whipped butter*

*Assorted pastries to include: cherry, apple, lemon, blueberry,  
peach and cheese. Cinnamon sticks & raspberry sticks, chocolate  
bobka, bear claw, apple and cherry turnovers*

*Scrambled eggs made from fresh grade A eggs*

*Crispy bacon and country sausage links*

*Hash browns- Diced potatoes sauteed with onions and peppers-  
lightly seasoned with fresh herbs, salt and pepper*

*Toasted English muffins & assorted bagels with a variety of  
spreads*

*Assorted chilled fruit juices*

*Fresh brewed Columbian regular and decaffeinated coffee  
Hot tea with lemon*

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## ***Make Breakfast Egg-cellent With these Scrumptious Additions***

*Italian Vegetable Fritata- Roasted peppers, broccoli, artichokes, red onion mozzarella and Fontina cheeses blended with fresh scrambled eggs. Baked until golden brown*

*Eggs Benedict- Scrambled eggs atop an English muffin with sliced Canadian bacon- Smothered in homemade citrus hollandaise sauce  
(Topped with crabmeat additional \$2 per person)*

*Belgian Waffles- Crispy-light waffles served with whipped butter, Vermont maple syrup, strawberries, blueberries and whipped cream*

*French Toast-Thick slices of Challah bread dipped in egg batter- cooked on the griddle until golden brown and crisp-Topped with apple compote' and drizzled with caramel pecan syrup*

*Eggs Rancheros- Scrambled eggs atop a bed of seasoned black beans topped with a mildly spicy sausage and tomato sauce and melted cheddar cheese.  
Served with sour cream and chopped scallions*

*Spinach and Bacon Strata- Fresh spinach blended with Grade A eggs, smoked bacon, provolone and Parmesan cheeses. Soaked with Italian bread cubes and baked to a golden brown*

*The Mason Dixon-Homemade buttermilk biscuit topped with fluffy scrambled eggs, rich sausage gravy and sharp cheddar cheese*

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## **Brunch Buffet**

*Fresh fruit salad with Driscoll strawberries, freshly cut Hawaiian pineapple, cantaloupe and honeydew, red and green grapes, blueberries, blackberries and kiwi*

*Fresh baked blueberry, cranberry, chocolate chip, apple walnut, lemon poppy seed and corn muffins. Served with whipped butter*

*An assortment of fresh New York style bagels, English muffins and buttery croissants*

### **(Choice of four breakfast items)**

*Scrambled eggs made from fresh grade A eggs*

*Crispy bacon and country sausage links*

*Hash browns- Diced potatoes sauteed with onions and peppers-lightly seasoned with fresh herbs, salt and pepper*

*Italian Vegetable Fritata- Roasted peppers, broccoli, artichokes, red onion mozzarella and Fontina cheeses blended with fresh scrambled eggs. Baked until golden brown*

*Eggs Benedict- Scrambled eggs atop an English muffin with sliced Canadian bacon- Smothered in homemade citrus hollandaise sauce  
(Topped with crabmeat additional \$2 per person)*

*Belgian Waffles- Crispy-light waffles served with whipped butter, Vermont maple syrup, strawberries, blueberries and whipped cream*

*French Toast-Thick slices of Challah bread dipped in egg batter- cooked on the griddle until golden brown and crisp-Topped with apple compote' and served with maple syrup*

*Eggs Rancheros- Scrambled eggs atop a bed of seasoned black beans topped with a mildly spicy sausage and tomato sauce and melted cheddar cheese.  
Served with sour cream and chopped scallions*

*The Mason Dixon-Homemade buttermilk biscuit topped with fluffy scrambled eggs, rich sausage gravy and sharp cheddar cheese*

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*Tossed Salad-Mixed greens topped with tomato wedges, cucumber slices, shredded carrots and red cabbage, red and green pepper rings, Broccoli florets and onions.*

*Served with assorted dressings and crunchy croutons on the side*

*Fresh green beans sauteed in herbs, shallots and sliced almonds*

***(Choice of three lunch options)***

*Top sirloin of beef seasoned with salt, garlic, paprika and fresh cracked black pepper-Oven roasted to perfection. Boneless turkey breast coated with Dijon mustard and fresh herbs slow smoked over applewood coals*

*\*Sliced thin and served with fresh baked rolls and appropriate condiments*

*Fresh Pacific salmon filet lightly seasoned and grilled-  
Topped with a fresh tropical salsa*

*Pasta Primavera-Bow tie pasta tossed in extra virgin olive oil with broccoli florets,*

*Carrots, onions, sugar peas, cherry tomato halves, squash and zucchini*

*Shrimp Creole-Tender gulf shrimp sautéed with onions, peppers, celery and garlic*

*Finished in a mildly spicy Cajun tomato sauce*

*Penne pasta tossed in homemade marinara with Italian sausage medallions, onions and bell peppers-topped with mozzarella cheese and baked en' casserole.*

*Chicken Florentine-Fresh spinach sautéed with shallots and garlic  
Flambouyed with Ouzo-baked on a boneless chicken breast and topped with mozzarella cheese*

*Swedish Meatballs-All beef meatballs simmered in a rich and creamy gravy*

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