

# Morning Bites

## PLATED IDEAS

**Grand Marnier French Toast** \$13.95  
French baguette, maple syrup, hashbrowns,  
choice of breakfast meat

**Biscuits & Gravy** \$12.95  
Two house made buttermilk biscuits,  
buttermilk sausage gravy, hashbrowns

**Creamed Chipped Beef** \$13.95  
Choice of white toast or house baked  
buttermilk biscuits, hashbrowns

**Chesapeake Benedict** \$16.95  
Split Toasted English Muffin, Lump Crab Cakes,  
Bacon, Old Bay Hollandaise, Breakfast Potatoes

**Carnitas Hash** \$13.95  
Slow braised spiced pork, breakfast potatoes,  
sautéed peppers and onions, cheddar, sunny  
side up eggs, creamy jalapeno sauce

**Shrimp & Grits** \$16.95  
5 Lightly Buttermilk Fried Shrimp, Creamy  
Smoked Cheddar Polenta, Country Sausage  
Sawmill Gravy

**Steak & Eggs** \$20.95  
5 oz Filet Mignon, Butter Basted, 2 Eggs  
Any Way, Breakfast Potatoes

## HORS D'OEUVRES

**Maple & Black Pepper  
Glazed Bacon** \$2.00 each

**Greek Yogurt & Fresh  
Fruit Parfaits w. Granola** \$2.50 each

**Mini Buttermilk  
Pancake Skewers** \$1.50 each

**Mini Local Country Ham  
& Cheese Biscuits** \$3.00 each

**Sausage or Chorizo Tarts  
with Sawmill Gravy** \$2.00 each

**Mini Quiches** \$1.75 each  
Available as quiche Lorraine, Florentine,  
mushroom & swiss, and many more!

**Glazed Donut Holes** \$1.00 each  
Upgrade to churro donut holes for +\$0.50 each!

**Chicken & Waffles** \$2.50 each  
Hand-breaded buttermilk chicken, crispy waffle,  
red pepper maple syrup reduction

## BREAKFAST BUFFETS

### The Continental Breakfast

\$13.95pp

Regular & Decaf Coffee  
Hot Tea  
Fruit Juices  
Fresh Fruit Tray  
Pastries, Muffins, Donuts  
Jams & Jellies

### Maryland National Bagel Bar

\$15.95pp

Regular & Decaf Coffee  
Hot Tea  
Fruit Juices  
Assorted Bagels  
Assorted Cream Cheeses  
Assorted Toppings

### South Mountain Breakfast Buffet

\$17.95pp

Regular & Decaf Coffee  
Hot Tea  
Fruit Juices  
Pastries, Muffins, Donuts  
Jams & Jellies  
Scrambled Eggs  
Applewood Bacon  
Country Sausage  
Breakfast Potatoes

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# Customize II

## MAKE YOUR OWN BUFFET

### STARTERS

Fruit, Cheese, & Vegetable Display	\$4.50pp
Mediterranean Display	\$5.00pp
Choice of three dips (hummus, bruschetta, tzaziki, olive tapenade), vegetable crudite, pita breads, and olive medley	
Assorted Pastries, Donuts, & Muffins	\$4.00pp
Hot Crab Dip	\$5.00pp
With Old Bay crostinis <u>or</u> soft pretzel bites <u>or</u> vegetable crudites (+\$0.50pp)	
Spinach & Artichoke Dip	\$4.00pp
With salt & pepper crostinis	
Sausage Dip	\$4.00pp
With soft pretzel bites	
Philly Cheesesteak Dip	\$4.00pp
With soft pretzel bites	
Buffalo Chicken Dip	\$4.00pp
With tortilla chips & celery	
Onion Dip	\$3.50pp
Served cold with house chips	
Proscuitto Wrapped Melon	\$3.50pp
Seasonal Brie Bites	\$2.00pp
Fried Chicken Bites	\$3.00pp
Coconut Shrimp	\$4.50pp
Butterflied Fried Shrimp	\$4.50pp
Baked Shrimp	\$4.00pp
BBQ or Peruvian	
Meatballs	\$3.00pp
In marinara, Swedish-style, <u>or</u> chipotle BBQ	
Mini Crab Cakes	\$4.50pp
Mozzarella Sticks	\$3.00 pp

### BREAKFAST

Fresh Scrambled Eggs	\$3.00pp
Applewood Bacon	\$4.00pp
Country Sausage	\$4.00pp
Breakfast Potatoes	\$3.00pp
Egg Casserole	\$4.00pp
Available as Lorraine, Florentine, mushroom & swiss, and many more!	
Staffed Omelet Station	\$6.00pp
Egg, cheese, & assorted vegetables	
Add breakfast proteins for \$pp	
<i>Staffed station has associated \$75 chef fee.*</i>	
French Toast	\$4.00pp
With warm Grand Marnier maple syrup & butter	
Biscuits & Gravy	\$4.50pp
Choice of buttermilk sausage gravy or creamed chipped beef	

### SLIDERS

Pulled Pork BBQ Sliders	\$3.00pp
Chicken Salad Sliders	\$3.00pp
Available as house recipe Sriracha chicken salad <u>or</u> as traditional Waldorf chicken salad	
Tuna Melt Sliders	\$3.00pp
Cheddar cheese, bacon, & tomato	
Shrimp Salad Sliders	\$4.50pp
Hand-cut Savory Brined Turkey Sliders	\$4.00pp
With assorted cheese, toppings, & condiments	
Hand-cut Honey Dijon Virginia Ham Sliders	\$4.00pp
With assorted cheese, toppings, & condiments	
Turkey Cordon Bleu Sliders	\$4.00pp
Deli turkey, deli ham, Swiss cheese, & honey mustard	
Turkey Apple Brie Sliders	\$4.00pp
Hot Ham & Cheese Sliders	\$4.00pp
Cuban Sliders	\$4.00pp
Filet & Bleu Cheese Sliders	\$4.50pp

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## SOUPS

Chicken Noodle	\$4.95pp
Tomato Bisque	\$5.95pp
Broccoli Cheddar Soup	\$5.95pp
MD Crab Soup	\$7.95pp
Cream of Crab Soup	\$7.95pp
Chicken Corn Chowder	\$6.95pp
Potato Soup	\$6.95pp

## SALADS

House Garden Salad	\$1.50pp
Upgrade to a tossed Greek Salad, Cobb Salad, Italian Salad, or Chef Salad for +\$1.50pp. Create a custom salad station for \$0.50 per topping (cucumber & tomato complimentary).	
Caesar Salad	\$2.00pp
Greek Pasta Salad	\$2.00pp
Potato Salad	\$1.50pp
Amish Macaroni Salad	\$1.50pp
Coleslaw	\$1.50pp

## PASTAS

Cheese, Mushroom, or Spinach Ravioli	\$3.50pp
Can be tossed in house-made marinara, arrabiata, puttanesca, vodka, alfredo, or pesto cream sauce	
Mediterranean Pasta	\$3.50pp
Feta, roasted red pepper, olives, red onion	
Macaroni & Cheese	\$3.50pp

## OTHER

Bacon Wrapped Asparagus	\$4.00pp
Prociutto & Melon	\$4.00pp
Savory Bread Pudding	\$4.00pp
Sausage, leek, & onion	
Veggie Quesadillas	\$4.00pp
Add chicken, steak, or crab for an upcharge!	

## FOOD STATIONS

Grilled Cheese Bar	\$5.00pp
Classic grilled cheese, Italian grilled cheese, mushroom Swiss grilled cheese, & more! Upgrade to a staffed station for \$75 chef fee!*	
Mac & Cheese Bar	\$5.00pp
Pre-made macaroni & cheese, diced tomato, extra cheese, bacon, scallions, & jalapenos	
Wing Station	\$6.00pp
Three flavors of chicken wings, ranch & bleu cheese dipping sauces, carrots, and celery	
Nacho Station	\$5.00pp
Tortilla chips, chili, cheese, tomato, onion, jalapenos, salsa, & sour cream	
Potato Bar	\$5.00pp
Choice of baked potatoes, mashed potatoes, or tater tots, served with chili, cheese, onion, bacon, scallions, butter, & sour cream	
Taco Bar	\$6.00pp
Chicken, steak, and shrimp, served with lettuce, diced tomato, salsa, sour cream, shredded cheese, onion, & jalapenos	
Hot Pasta Bar	\$5.00pp
Pasta tossed in olive oil, with pesto, marinara and alfredo sauces, sauteed veggies, parmesan cheese Add grilled chicken or sausage for +\$5pp! Add grilled shrimp for +\$7pp! <i>Upgrade to a staffed station for \$75 chef fee!*</i>	
Potato Soup Bar	\$7.00pp
Cheese, onion, jalapenos, & bacon	
Chili Bar	\$7.00pp
Chili, cheese, onion, jalapenos, & sour cream	
Staffed Carving Station	
Seared Pork Loin	\$5.00pp
Asian Pork Tenderloin	\$6.00pp
Savory Brined Turkey	\$6.00pp
Honey Dijon Basted Virginia Ham	\$6.00pp
Marinated Black Angus London Broil	\$6.00pp
Prime Rib of Beef	\$12.00pp
Black Angus Beef Tenderloin	\$13.00pp
<i>\$75 Chef Fee associated with all staffed stations.</i>	

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*\*Some staffed stations for events of 30+ guests require a second team member with a second \$75 chef fee.*

# Extras

## DRINKS

Tea, Lemonade, & Sodas \$2.00pp  
Add coffee & hot tea for +\$0.50pp!

Hot Cocoa Bar \$2.50pp

Mimosa Bar \$25/bottle  
Chilled sparkling wine, orange juice, cranberry juice, orange wedges, diced strawberries, and maraschino cherries

### Consumption Tab

Run a tab on drinks throughout your event, and add the subtotal to your final bill

Beer & Wine Open Bar  
Includes house wine & traditional draft beers

1 hr.	\$10pp
2 hr.	\$14pp
3 hr.	\$18pp
4 hr.	\$22pp

Standard Open Bar  
Includes house wine, traditional draft beers, & standard mixed drinks  
**\*No Shots\***

1 hr.	\$14pp
2 hr.	\$18pp
3 hr.	\$22pp
4 hr.	\$26pp

Premium Open Bar  
Includes house wine, traditional draft beers, & full back-bar offerings  
**\*No Shots\***

1 hr.	\$20pp
2 hr.	\$24pp
3 hr.	\$28pp
4 hr.	\$32pp

## AVAILABLE ADD-ONS

### Linens

Our linen provider, ALSCO, offers 10 napkin colors to choose from. Napkins are included with your event complimentary!

You are able to add white or champagne tablecloths to your event for \$1.00 per person.

### Globe Lights (hung from rafters)

Original Schroyer's Tavern, \$250

Overlook Room, \$75

(Unavailable in South Mountain Room)

## DESSERTS

Chocolate Covered Strawberries \$2 each

Mini Eclairs \$2 each

Cream Puffs \$1 each

Mini Parfaits \$2 each

Many layering options available, including chocolate lover's, strawberries and cream, chocolate and peanut butter, and more!

Mini Fruit Tarts \$2 each

Mini Cannolis \$2 each

Traditional Cannolis \$4 each

Seasonal Bread Pudding \$5 each

New York Cheesecake \$6 each  
with Melba sauce or caramel

Seasonal House Made Cheesecake \$7 each

Cookies & Brownies \$5.00 pp  
Need offerings to be nut-free? Just ask!

Hot Fruit Crisp \$5.00 pp  
Flavors include apple, blueberry, peach, & cherry

Gluten Free Chocolate Torte \$7 each

Chocolate Peanut Butter Pie \$7 each

Outside Dessert Fee \$25.00

Prefer to bring in your own dessert(s)? Our team will provide a skirted display table, plates, forks, and cutting service, as needed.

### Cylinder Vases

6" tall, up to 12 available, \$2 each

7.5" tall, up to 12 available, \$2 each

10.5" tall, up to 12 available, \$2 each

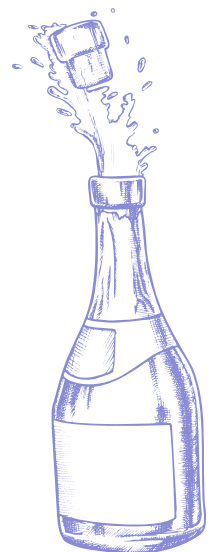
### Assorted Bud Vases

Up to 24 available, \$1 each

### Gold (or Glass) Votives

Up to 24 available, \$1 each

(Candles not included)



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