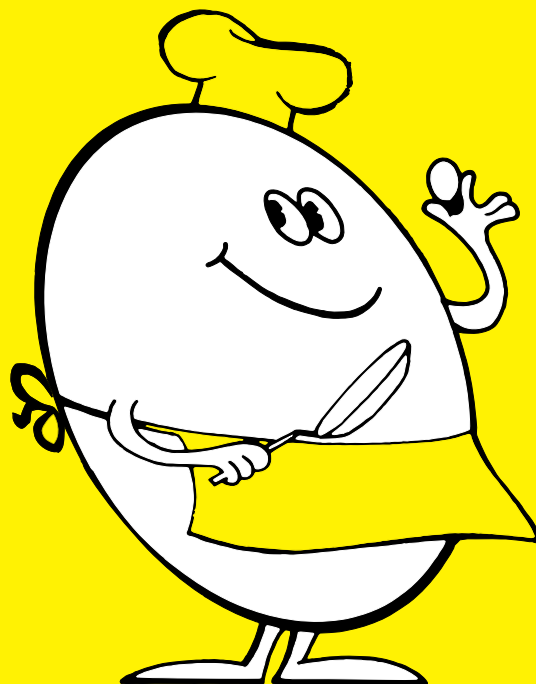


*Get Your
Party
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Today!*



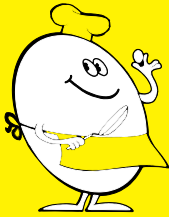
Mr. Omelette®

MENU PACKAGES

(8 0 5) 222-5674

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Get Your
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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
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

**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

Fresh Assorted Bagels with
Butter and Cream Cheese

\$13.95 Per Person

\$418.50 Minimum

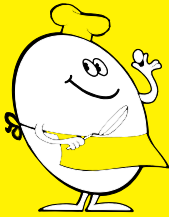
Chef(s) Included for up to 4 Hours,
1 1/2 Hours Serving Time

Wait Staff Available at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

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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*	\$2.50
Cheese Bar with Breadsticks and Crackers*	\$2.50
Four Varieties of Hot Hors d'Oeuvres*: Potato Puffs, Mini Pizzas, Artichoke Stuffed Mushrooms, Spanikopita	\$4.95
Croissants and Mini Muffins*	\$2.00
Home Fried Potatoes*	\$2.50
Challah French Toast with syrup*	\$4.50
Hot or Cold Pasta – See Pasta Menu**	\$5.00
Cheese Blintzes with Sour Cream and Fruit Sauce*	\$4.00
Vegetable Neopolitan Lasagna*	\$5.00
Belgian Waffles with Toppings** (Chef Included)	\$7.00
Poached Salmon with Cucumber Dill Sauce**	\$8.50
Assorted Smoked Fish Platter**	\$9.75
Lettuce, Tomato, Cucumber, Onion and Olives*	\$2.00
Cream Cheese Spreads Available by 2 Pound Increments*	

DESSERTS

Mini Danish & Rugelach*	\$2.00
Mini French Pastries* Napolians, Fruit Tarts and Eclairs	\$3.75
Acai Bowl Made with Fresh Banana, Coconut, Organic Granola, Assorted Fruits & Berries with Agave*	\$6.95
Fresh Fruit Display with Berries*	\$3.95
Dessert Crepes with Fresh Fruit Toppings*	\$4.95
Baklava A delicious Greek favorite*	\$2.00
Special Occasion Cake*	\$2.50
Brownies, Raspberry Bars, Assorted Fresh Baked Cookies*	\$2.75
Chocolate Fountain	Inquire
Ice Cream or Yogurt Bar with toppings**	\$3.50

BEVERAGES ***All alcohol supplied by customer.

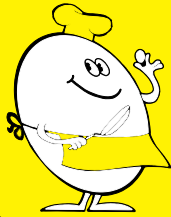
Coffee/Tea/Condiments*	\$2.00
Espresso/Cappuccino Bar*	See Attached Menu For Pricing
Smoothie Bar Smoothies*	See Attached Menu For Pricing
Tropicana® Original Orange Juice*	\$2.00
Soda/Seltzer/Ice*	\$2.00
Non-Alcoholic Champagne Punch*	\$2.50
Bar Set Up* Lemons, Limes, Oranges, Olives, Celery, Bloody Mary Mix, Tonic Water	\$2.75

*30 Guest Minimum China, Flatware Service, Bar Glass & Cloth Napkins add \$5.00 Per Person
 **35 Guest Minimum Each additional Champagne or Wine Glass Add \$0.75
 Delivery Fee Additional Complete Plastic Caterware with Buffet Covers Add \$2.00 Per Person
 Wait Staff Required at \$140 Per Server for 4 Hours, \$35 Per Hour Thereafter

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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
Spinach
Crumbled Feta Cheese
Tri-Color Peppers
Mushrooms
Chopped Tomato
Cheese
Avocado
Salsa
Sour Cream

BREADS

Fresh Assorted Bagels
with Butter and Cream Cheese

DESSERTS

Fruit-Filled Danish and Pastries

BEVERAGES

Coffee/Tea/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 \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

Executive Corporate Special

EGG DISH

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

BREADS

Freshly Baked Mini Muffins

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

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

Recession Buster Special™

OMELETTE SELECTIONS

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

BREADS

Fresh Assorted Bagels
with Butter and Cream Cheese

BEVERAGE

Coffee/Tea/Condiments

PLASTIC CATERWARE

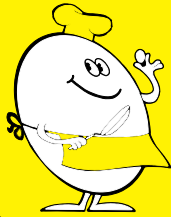
with Buffet Covers Included

\$13.25 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 \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

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Get Your
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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 Parmesan 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 Fresh Asparagus, Olives, Grilled Eggplant, Fresh Tomatoes, Spinach, Artichoke, Broccoli, Sun Dried Tomato, Fresh Mushrooms served with a Red Pepper Cream Sauce and an Olive Oil Garlic Sauce, Parmesean Cheese, and Condiments on the side.

(Counts as 2 selections)

SALAD

Crisp Caesar Salad
with Fresh Parmesan Cheese and Croutons

BREADS

Basket of Fresh Homemade Garlic Breads and Assorted Dinner Rolls

**Special made to order pasta dishes available on request*

\$16.95 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 Required at \$140 Per Server for 4 Hours,

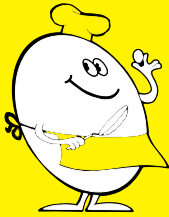
\$35 Per Hour Thereafter



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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

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

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

Fresh Assorted Bagels
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*
Coffee/Tea/Condiments
Soda/Seltzer/Ice

**All alcohol supplied by customer.*

\$34.95 Per Person

40 Guest Minimum

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

Wait Staff Required at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

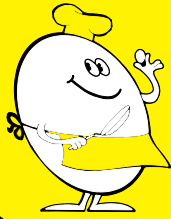
Table Preset Additional \$2.00 Per Seating
18% Gratuity (Food Only)



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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 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

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

BREADS

**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*
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 Required at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

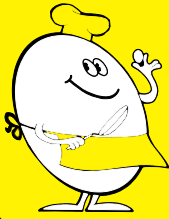
Table Preset Additional \$2.00 Per Seating
18% Gratuity (Food Only)



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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.

CREPE ENTREES*

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

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

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 and Croutons

BREADS

Basket of Fresh Butter Croissants

with Butter

**Special made to order 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

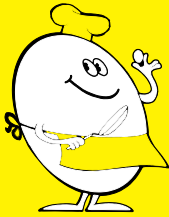
Wait Staff Required at \$140 Per Server for 4 Hours, \$35 Per Hour Thereafter



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Get Your
Party
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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 Crudité with Dip
Imported and Domestic
Cheese Platter

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

CREPE ENTREES*

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

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

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

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 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

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

BEVERAGES**

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

**Special made to order crepe dishes
available on request*

***All alcohol supplied by customer.*

\$34.95 Per Person

40 Guest Minimum

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

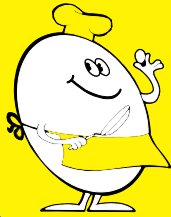
Wait Staff Required at \$140 Per
Server for 4 Hours, \$35 Per
Hour Thereafter



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Mr. Omelette®

Special Luncheon Packages

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

Plan A

LUNCHEON DISHES

Delicious Gefile Fish
with Fresh Horseradish

White Tuna Salad

Chunky Whitefish Salad

Mushroom, Egg and Onion Salad

BREADS

Jumbo Challah

Mini Rolls

Fresh Assorted Bagels

with Butter and Cream Cheese

DESSERTS

Mini Rugelach

Carrot Cake

Coffee Cake

Assorted Gourmet Bars

Assorted Freshly Baked Cookies

BEVERAGES

Coffee/Tea/Condiments

\$14.95 Per Person

50 Guest Minimum

Wait Staff Required at \$140 Per Server
for 4 Hours, \$35 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 Required at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

Plastic Caterware with Buffet Covers
Additional \$2 Per Person

Plan C

ALL of Plan A and Plan B
PLUS the Following:

LUNCHEON DISHES

Large Whole Whitefish Filet

Sliced Baked Salmon

Smoked Sliced Sable

\$22.95 Per Person

50 Guest Minimum

Wait Staff Required at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

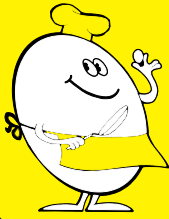
Plastic Caterware with Buffet Covers
Additional \$2 Per Person



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Get Your
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Mr. Omelette®

Belgian Waffle Package

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

WAFFLES

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
- Kiwi
- Assorted Berries

BEVERAGES

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

- Freshly Brewed
Coffee/Tea/Condiments
- Tropicana® Orange Juice

PLASTIC CATERWARE

with Buffet Covers Included

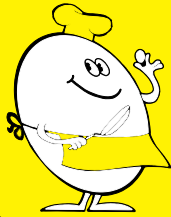
\$14.50 Per Person
30 Guest Minimum
Chef(s) Included for up to 4 Hours,
1 1/2 Hours Serving Time
Wait Staff Available at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter
For Both Beverages
Add \$2 Per Person



(805) 222-5674

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

DESSERTS

Fruit-Filled Danish and Pastries*

*Fresh Greek Salad, Spinach with Field of Greens Salad, or Crisp Caesar Salad May be substituted for the Mini Danish and Rugelach for Brunch/Lunch

BREADS

Fresh Assorted Bagels
with Butter and Cream Cheese

BEVERAGES

Coffee/Tea/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,
1 1/2 Hours Serving Time
Wait Staff Available at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

Buttermilk Pancake Breakfast Station

PANCAKES

Hot off the skillet with the following toppings:

Strawberries
Blueberries
Maple Syrup
Peaches
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/Tea/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 \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

The Summer Waffle Sizzler

WAFFLES

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

Strawberries
Blueberries
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/Tea/Condiments

PLASTIC CATERWARE

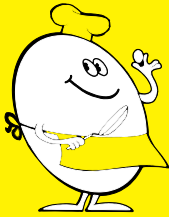
with Buffet Covers Included

\$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 \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

(805) 222-5674

www.mromeletteca.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
and Fresh Assorted Bagels**
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

\$7.75 Per Person 50-70 Guests

\$7.25 Per Person 71+ Guests

Wait Staff Required at \$140 Per Server
for 4 Hours, \$35 Per Hour Thereafter

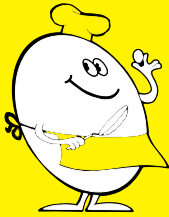
For Both Beverages Add \$2
Per Person



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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	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	\$70	\$130
Mini Potato or Kasha Knishes	\$70	\$130
Asparagus Logs with Sesame Seeds	\$80	\$150
Stuffed Mushroom Caps with Cheese	\$80	\$150
Artichoke Stuffed Mushroom Caps	\$80	\$150
Mini Fried Potato Skins	\$80	\$150
Vegetable Eggrolls	\$65	\$125
Mini Homemade Pizzas	\$60	\$110
Assorted Vegetarian Quiche	\$75	\$140
Mushroom Turnover	\$80	\$150
Homemade Potato Pancakes with Apple Sauce & Sour Cream	\$75	\$145
Mini Samisas a traditional Italian Favorite	\$85	\$160

COLD COCKTAILS

All Prices are based on number of pieces:

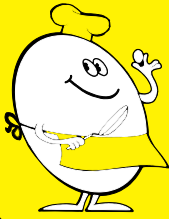
	50	100
Stuffed Mini Grape Leaves	\$75	\$140
Crostini with Tomatoes and Basil	\$85	\$150
Wholewheat Bruschetta with Sundried Tomato Pesto	\$95	\$180
Cucumber and Herb Canapes	\$60	\$110
Vegetable Platter with Dip	\$125	\$250
Artichoke and Sweet Peppers on Toast Points	\$95	\$180
Vietnamese Vegetarian Spring Rolls with Peanut Sauce	\$110	\$200
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	\$125	\$230
Roasted Mediterranean Hummus with an abundance of Pita Chips	\$100	\$200
Fresh Mozzarella Caprese Salad with Vine Ripe Tomatos, Basil & a Vinaigrette Dressing	\$125	\$250

Wait Staff Required at \$140 Per Server for 4 Hours, \$35 Per Hour Thereafter

(805) 222-5674

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Get Your
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Started
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.

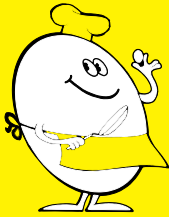
Full service catering servicing Maryland, Washington DC and Virginia. Please call for current pricing & details.



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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 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, Cream, Half and Half, Brown Sugar, White Sugar, and Sugart – 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.

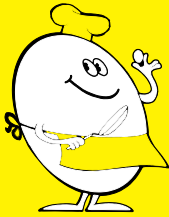
\$499.00 1-75 Guests
\$699.00 76-150 Guests
\$899.00 151-300 Guests
More than 300 Guests?
Call 805-222-5674 for a Quote.
Straws, Napkins, and Cups Included



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Get Your
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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 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

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 805-222-5674 for a Quote.

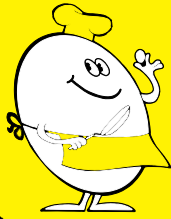
Straws, Napkins, and
Cups Included



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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@mromelette.com or call 301-340-2800.

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 8600 Dakota Dr, Gaithersburg, MD 20877. Your information can be 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?

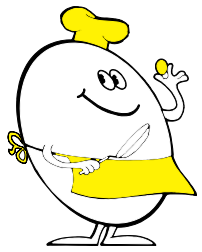
A: We need your final guest count five business days prior to your event. You may increase the count up until one day prior, but you may not decrease the number attending.

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.

(805) 222-5674

www.mromelette.com



Mr. Omelette®

Party Rental Form

Fax or Mail this form back to us

2060 Ave De Los Arboles, #515, Thousand Oaks, CA

91362 Phone: (805) 222-5674 - Fax: (888) 349-1174

Website: www.mromeletteca.com

Email: questions@mromeletteca.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				2.10	
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):

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 Pink, White, Black, Turquoise, Raspberry, Peach, Red, Green & Purple)

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	

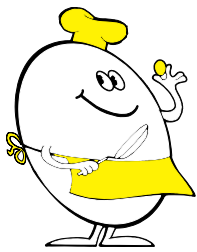
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Chairs	Quantity Needed	Rental Co.	Mr. O.	Price	Total Price
		(FOR OFFICE USE ONLY)			
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light Pink, White, Black, Turquoise, Raspberry, Peach, Red, Green & Purple)					
White or any other solid color 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				\$5.00 per person	
Total Rental Cost					
Delivery & Pickup Charge (within a 4 hour window)* Delivery price may vary depending on location. (Please call for price quote.)				95.00 min	

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: _____



Mr. Omelette®

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

2060 Ave De Los Arboles, #515, Thousand Oaks, CA 91362

Phone: (805) 222-5674 - Fax: (888) 349-1174

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