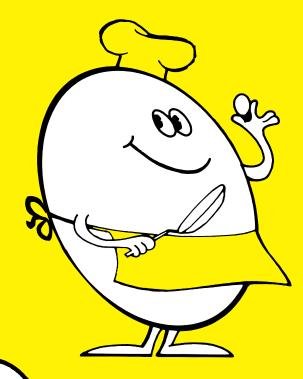
Get Your
Party
Started
Today!



# Mr. () melette®

**MENU PACKAGES** 



# 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** 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 Mav be substituted for Choice of Salad



#### **BREADS**

Raisin Pumpernickel Bread

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



# Optional Services to Enhance Your Party

Make your event eggstra special with these additional options.

SPECIAL EGGSTRAS		Prices per person		
Raw Vegetable Platte	\$2.50			
Cheese Bar with Brea	\$2.50			
Four Varieties of Hot Hors d'Oeuvres*: Potato Puffs, Mini Pizzas, Artichoke Stuffed Mushrooms, Spanikopita				
Croissants and Mini	\$2.00			
<b>Home Fried Potatoes</b>	\$2.50			
Challah French Toast	with syrup*	\$4.50		
Hot or Cold Pasta - S	\$5.00			
Cheese Blintzes with	\$4.00			
Vegetable Neopolitan	\$5.00			
Belgian Waffles with 7	\$7.00			
Poached Salmon with	\$8.50			
Assorted Smoked Fis	\$9.75			
Lettuce, Tomato, Cuc	Lettuce, Tomato, Cucumber, Onion and Olives*			
Cream Cheese Spreads Available by 2 Pound Increments*				
DESSERTS				
Mini Danish & Rugela	\$2.00			
Mini French Pastries*	\$3.75			
Acai Bowl Made with Fruits & Be	Assorted \$6.95			
Fresh Fruit Display w	\$3.95			
Dessert Crepes with Fresh Fruit Toppings*		\$4.95		
Baklava A delicious G	reek favorite*	\$2.00		
Special Occasion Cal		\$2.50		
Brownies, Raspberry Bars, Assorted Fresh Baked Cookies*		\$2.75		
Chocolate Fountain	Berwith toppings**	Inquire		
Ice Cream or Yogurt Bar with toppings**		\$3.50		
BEVERAGES ***All alcohol supplied by customer.				
Coffee/Tea/Condiments*		\$2.00		
•		See Attached Menu For Pricing		
		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				
*30 Guest Minimum	China, Flatware Service, Bar Glass & Cloth I			
**35 Guest Minimum	Each additional Champagne or Wine Glass Add \$0.75			
Delivery Fee Additional	Complete Plastic Caterware with Buffet Covers Add \$1.75 Per Person Wait Staff Required at \$140 Per Server for 4 Hours, \$35 Per Hour Thereafter			



# 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** 

Spinach

**Crumbled Feta Cheese** 

**Tri-Color Peppers** 

Mushrooms

**Chopped Tomato** 

Cheese

**Avocado** 

Salsa

**Sour Cream** 

#### **BREADS**

Raisin Pumpernickel Bread 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
Raisin Pumpernickel Bread
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**

\$35 Per Hour Thereafter

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,

### Recession Buster Special TM

#### **OMELETTE SELECTIONS**

Smoked Salmon Sauteed Onions Spinach

**Crumbled Feta Cheese** 

**Tri-Color Peppers** 

Mushrooms

**Chopped Tomato** 

Cheese

**Avocado** 

Salsa

**Sour Cream** 

#### **BREADS**

Raisin Pumpernickel Bread 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



# 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

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)

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

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 Gralic Sauce. Parmasean 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 \$150 Per Server for 4 Hours, \$35 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

#### **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**

**Raisin Pumpernickel Bread 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)





# 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**

**Raisin Pumpernickel Bread** 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 \$150 Per Server for 4 Hours, \$35 Per Hour Thereafter

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





# 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, 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 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 \$150 Per Server for 4 Hours, \$35 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

#### **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**

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 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** 





# 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 Raisin Pumpernickel Bread 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 \$1.75 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 \$1.75 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 \$1.75 Per Person





# Belgian Waffle Package

Eggceptionally 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



(8()5) 222-5674 www.mromeletteca.com



# 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
Sauteed Onions
Spinach
Crumbled Feta Cheese
Tri-Color Peppers
Mushrooms
Chopped Tomato
Cheese
Avocado
Salsa

#### **DESSERTS**

**Sour Cream** 

#### 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**

Raisin Pumpernickel Bread 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 \$150 Per Server for 4 Hours, \$35 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 Raisin Pumpernickel Bread** 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 \$150 Per Server for 4 Hours, \$35 Per Hour Thereafter For Both Beverages Add \$2 Per Person





# 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

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HOT GOOKIALEG		
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





# 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.

















(8()5) 222-5674 www.mromeletteca.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 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 quests 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





### Smoothie Ban 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





# 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.

#### 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 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

#### 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.



### **Party Rental Form**

Fax or Mail this form back to us

2060 Ave De Los Arboles, #355, Thousand Oaks, CA 91362

continued on next page

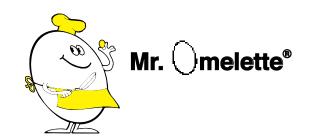
Phone: (805) 222-5674 - Fax: (888) 349-1174

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

Client Name:					
Address:					
Phone Number:	Cel	l Number:			
Date of Event:					
Delivery Date:	Tim	ne:□AM □	PM		
Pick Up Date:	Tim	ne: 🗆 AM 🗅	PM		
	Rental Co. Mr. O.		Mr. O.		
Chairs	Quantity Needed	(FOR OFFICE USE ONLY)		Price	Total Price
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 P	ink, White, Black, Tu	rquoise, Raspbe	erry, Peach, Rec	l, Green & Purple	e)
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	

		Rental Co.	Mr. O.		
Chairs	Quantity Needed	(FOR OFFICE USE ONLY)		Price	Total Price
		(- (- (- (- (- (- (- (- (- (- (- (- (- (		1	
TABLECLOTHS: (Available in: Light Blue, Royal Blue, Light P	Pink, White, Black, Tu	urquoise, Raspb	erry, Peach, Rec	I, Green & Purpl	e)
White or any other solid color Laced Skirting (13' Sections)				23.00	
GLASSWARE:					
Hi Ball Glass (Per Person)				.75	
Brandy Glass (Per Person)				.75	
Champagne Tulip (Per Person)				.75	
Wine Glass (Per Person)				.75	
Water Glass (Per Person)				.75	
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 mi			95.00 min		
Inquire about tent rental, dance floor *A TIMED DELIVERY OR A DELIVE				E 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
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**