



Mailing
 address
 4725 Dorsey Hall Drive Suite A909
 Ellicott City, Maryland 21042
 Kitchen/office address
 11310 Barley Field Way
 Marriottsville, MD 21104
 Ph. 410.442.4050
 Fax 410.442.5648
 Email – brianscatering@comcast.net
 Brian Groveman, President and Chef

Hot and Cold Breakfast

Orange and Cranberry juice
 Fresh Seasonal Fruit - pineapple, seasonal melon and berries, grapes
 Assorted Fresh Baked Bagels and Cream Cheese
 Assorted Fresh Baked Danish and Breakfast Buns
 Baked Egg Fritatas - eggs blended with cream and choice of: applewood
 smoked bacon; onions, and red bell peppers; spinach, mushrooms and
 cheese
 Served with Brian's smashed red Bliss potatoes - roasted potatoes with
 garlic, onions, and bell pepper

Continental (cold) Breakfast\$6.25/person
Full hot and continental Breakfast\$10.95/Person
Thick French Toast with strawberry sauce\$2.95/person
Regular and Decaffeinated Coffee\$2.25/person

Minimum of 25 people for cold and minimum of 30 for full

Our staff will delivery and setup breakfast with linens, clear plastic plates,
 real flatware, napkins, hot and cold cups and chafing dishes. Staff will
 return to takedown and pickup equipment\$95.00

Delivery and setup for cold breakfast	w/coffee\$60.00
Delivery and setup for cold breakfast	no/coffee\$35.00

Please ask for price quote for larger events



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President

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Brunch Menu I

Fresh Orange Juice and Tomato Juice
Assorted Fresh Seasonal Fruit _melon, pineapple, and
berries
Smoked Salmon crepes with a fresh spinach or
asparagus and Smashed Red Bliss Potatoes
Thick French Toast served with warm strawberry
preserves
Assorted Pastry and Muffins
Regular and Decaffeinated Coffee

Brunch Menu II

Fresh Orange Juice and Tomato Juice
Assorted Fresh Seasonal Fruit – melon, pineapple, and
berries
French Toast with Strawberry Sauce
Smoked Fish Platter
Nova Salmon, Whitefish Salad, and Hot Smoked
Salmon, garnished with capers and lemon wedges
Assorted Cream Cheeses garnished with Lettuce,
Tomato, Cucumber, Onion
Assorted Bagels
Assorted Muffins and Pastries
Regular and Decaffeinated Coffee

Brunch Menu III

Fresh Orange Juice and Tomato Juice
Assorted Fresh Seasonal Fruit – melon, pineapple, and
berries
Egg Fritatas with Canadian bacon and red onion, fresh
spinach, Gouda cheese and mushrooms, or fresh
tomato, red bell pepper and onions. Served with
Brian's smashed red bliss potatoes
Thick French Toast served with warm strawberry
preserves
Assorted Cream Cheeses garnished with Lettuce,
Tomato, Cucumber, Onion
Assorted Bagels
Assorted Pastry and Muffins
Regular and Decaffeinated Coffee

**Professional service staff to setup and present food
on buffet table, maintain buffet service, and cleanup**

**Plastic plates or china, flatware, napkins,
champagne flutes, ceramic coffee mugs, and linens**

Other menus are available. We will design a menu to meet your needs