

# Morning Bites

## PLATED IDEAS

### Three Egg Platter \$9.95

Three eggs any way, choice of breakfast meat and bread, home fries

### Grand Marnier French Toast \$11.95

French baguette, maple syrup, hashbrowns, choice of breakfast meat

### Biscuits & Gravy \$10.95

Two house made buttermilk biscuits, buttermilk sausage gravy, 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 \$15.95

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 \$2.00 each

### Mini Buttermilk Pancake Skewers \$1.50 each

### Mini Local Country Ham & Cheese Biscuits \$2.50 each

### Corned Beef & Cheddar Crepe Pinwheels \$2.00 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!

## BREAKFAST BUFFETS

### Coffee, Bagels, & Doughnuts

\$7.50pp

Regular & Decaf Coffee  
Hot Tea  
Assorted Bagels  
Cream Cheese & Butter  
Jams & Jellies  
Assorted Doughnuts

### The Continental Breakfast

\$13.95pp

Regular & Decaf Coffee  
Hot Tea  
Fruit Juices  
Fresh Fruit Tray  
Pastries, Muffins, Bagels  
Cream Cheese, & Butter  
Jams & Jellies

### South Mountain Breakfast Buffet

\$16.95pp

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

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# Customize II

## MAKE YOUR OWN BUFFET

### FINGER FOODS

Fruit, Cheese, & Vegetable Display	\$4.00pp
Assorted Pastries, Bagels, & Muffins	\$4.00pp
Goat Cheese Tarts	\$4.00pp
Hot Crab Dip Old Bay crostinis <u>or</u> soft pretzel bites	\$4.00pp
Spinach & Artichoke Dip	\$4.00pp

### SALADS

House Garden Salad	\$1.50pp
Caesar Salad	\$2.00pp
Greek Pasta Salad	\$2.00pp
Potato Salad	\$1.50pp
Coleslaw	\$1.50pp

### SOUPS

Beef & Barley	\$5.95pp
Chicken Noodle	\$4.95pp
Tomato Bisque	\$5.95pp
Broccoli Cheddar Soup	\$5.95pp
MD Crab Soup	\$6.95pp
Cream of Crab Soup	\$6.95pp

### PASTAS

Can be tossed in house-made marinara,  
vodka, alfredo, or pesto cream sauce

Cheese Ravioli	\$2.50pp
Porcini Mushroom Ravioli	\$3.50pp
Spinach Ravioli	\$3.50pp
Sausage Ravioli	\$3.50pp

### BREAKFAST

Fresh Scrambled Eggs	\$3.00pp
Applewood Bacon	\$4.00pp
Country Sausage	\$4.00pp
Breakfast Potatoes	\$3.00pp
Quiche	\$4.00pp
Available as quiche Lorraine, Florentine, mushroom & swiss, and many more! Upgrade to Maryland quiche for \$ more pp!	

### SLIDERS

Pulled Pork BBQ Sliders	\$2.00pp
Chicken Salad Sliders	\$2.00pp
Available as house receipt Sriracha chicken salad or as traditional Waldorf chicken salad	
Tuna Salad Sliders	\$2.00pp
Sliced Turkey Sliders	\$3.00pp
Sliced Ham Sliders	\$3.00pp
Shrimp Salad Sliders	\$4.50pp
Hand-cut Savory Brined Turkey Sliders	\$3.50pp
Hand-cut Honey Dijon Virginia Ham Sliders	\$4.00pp
Filet & Bleu Cheese Sliders	\$4.50pp

### OTHER

Meatballs	\$3.00pp
In marinara <u>or</u> Swedish-style	
Mini Crab Cakes	\$5.00pp
Baked Shrimp	\$4.00pp
BBQ or Peruvian	
Bacon Wrapped Asparagus	\$4.00pp
Chicken & Waffles	\$3.50pp

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# Extras

## FRIED STUFF

Fried Macaroni & Cheese Bites	\$4.00pp
Fried Zucchini	\$3.50pp
Fried Chicken Bites	\$3.00pp
Cajun Catfish Bites	\$4.00pp
Crispy Fried Clam Strips	\$4.00pp
Coconut Shrimp	\$4.50pp
Butterflied Fried Shrimp	\$4.50pp

## 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	1 hr. \$10pp
Includes house wine & traditional draft beers	2 hr. \$14pp
	3 hr. \$18pp
	4 hr. \$22pp

Standard Open Bar	1 hr. \$14pp
Includes house wine, traditional draft beers, & standard mixed drinks	2 hr. \$18pp
	3 hr. \$22pp
	4 hr. \$26pp

Premium Open Bar	1 hr. \$20pp
Includes house wine, traditional draft beers, & full back-bar offerings	2 hr. \$24pp
	3 hr. \$28pp
	4 hr. \$32pp

## FOOD STATIONS

Grilled Cheese Bar \$4.00pp  
classic grilled cheese, Italian grilled cheese, mushroom Swiss grilled cheese, & more!  
Upgrade to a staffed station for \$75 chef fee!

Mac & Cheese Bar \$4.50pp  
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 \$4.50pp  
Tortilla chips, chili, cheese, tomato, onion, jalapenos, salsa, & sour cream

Mashed Potato Bar \$4.00pp  
Chili, cheese, onion, bacon, scallions, butter, & sour cream

Hot Pasta Bar \$4.00pp  
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!  
Upgrade to a staffed station for \$75 chef fee!

Chili Bar \$6.00pp  
Chili, cheese, onion, jalapenos, & sour cream

**Don't forget to check out our traditional banquet menu and our wedding packet for additional meal options!**

**Let us know if you don't see what you're looking for. Our professional staff can create the perfect menu for any of your dining needs.**

# Schroyer's Tavern