

Gramercy Mansion

Bed & Breakfast and Conference Center

1400 Greenspring Valley Road • Stevenson, Maryland 21153

Phone: 410-486-2405 • Fax: 410-486-1765

www.gramercymansion.com

Seminar Food Options

Food prices are per person

Sales tax and a 20% service charge is not included and will be added.

Prices and options are subject to change.

Payment is due at time of reservation & can be made by check or credit (3% fee added)

Gramercy Drinks: Includes lemon & mint infused ice water

8 Hour Beverage Service: Coffee, tea, orange juice, sodas, sparkling water (8 a.m.-4 p.m.) \$10.00

3 Hour Beverage Service: Coffee, tea, orange juice \$ 5.00

3 Hour Beverage Service: Coffee, tea, sodas: \$ 5.00

Gramercy's Continental Breakfast: (2 hour service)

\$18.00

Orange juice, coffee, hot tea, pastries, fresh fruit display, freshly baked Goldberg's bagels
& cream cheese, chobani yogurts

Eddie's Sandwiches

Individual Bag Luncheons:

\$14 per person. \$20 Delivery Fee. Six Person Minimum.

Federal Hill:

Eddie's rare roast beef, Muenster, lettuce, tomato, onion and honey mustard on a Kaiser roll;
with potato salad, brownie and seasonal fresh fruit.

Mt. Vernon:

Eddie's chicken salad, bacon lettuce, tomato and mayo on a croissant; with potato salad, a brownie
and seasonal fruit

Oriole:

Eddie's roasted turkey breast, coleslaw tomato, cucumber on a Kaiser Roll with potato salad,
a brownie and piece of fruit

Little Italy:

Peppered ham, hard salami, pepperoni, provolone, lettuce, tomato, onion and hot peppers on a sub roll;
with coleslaw, a brownie and seasonal fruit.

Virginian:

Virginia baked ham, imported Swiss and honey mustard, on a Kaiser roll, with macaroni salad,
brownie and seasonal fresh fruit

Powerhouse: Vegetarian

Muenster, lettuce, tomato, microgreens and spicy brown mustard, on multigrain; with potato salad, a brownie and seasonal
fresh fruit

Traditional Lunch Box Lady Lunch Choices:

\$22.00 per person Individual Boxed Lunches

Six person minimum \$20 Delivery Fee

Three options: sandwich, wrap or salad Includes: fresh fruit, chips, dessert and bottled water.

Sandwich Selections:

BLT: Crispy bacon, vine-ripened tomatoes, mayo and green leafy lettuce piled between toasted sourdough bread.

White Albacore Tuna Salad: Made fresh daily with white albacore tuna, celery, minced red onion, sweet relish and mayo.

Citrus Chicken Salad: A special recipe made with roasted chicken breast tossed with pineapple, dried cranberry, celery and mayo.

Egg salad: Deviled egg salad is made with minced red onion, mayo and a hint of Dijon and horseradish.

Roasted Turkey Breast: Oven roasted and thinly sliced.

Honey Ham and Cheese: thinly sliced honey ham served provolone cheese

Corned Beef: thinly sliced lean corned beef

Roast Beef: thinly sliced tender roast beef.

Bread Choices: Sourdough, Wheat, Rye, Pumpernickel, Vienna Roll.

Gluten Free Bread available: additional \$3.00 charge.

Mayo and Mustard on the side.

Wrap Selections:

Mediterranean Veggie Wrap: soft wrap stuffed with fresh spring mix, hummus, roasted red peppers, cucumbers, seasoned olives, chick peas, artichoke hearts, feta cheese and vine ripened tomatoes.

Chicken Caesar Wrap: Pan roasted chicken breast with homemade Caesar salad turned inside of a soft wrap and served with creamy Caesar dressing

Italian Cold Cut Wrap: Premium Italian meats and cheeses layered with chopped Italian salad and served in a soft wrap: Note: contains tree nuts.

Turkey Wrap: Roasted turkey breast and Muenster cheese tucked inside a soft wrap with lettuce, tomato, shredded carrot and mayo.

Choices of Wraps: Soft white flour, wheat, spinach or garlic herb.

Salad Selections:

Chef Salad: Garden salad topped with roasted fresh turkey breast, honey ham, Swiss cheese and crumbled bacon with homemade honey balsamic dressing

Southwest Tex-Mex Salad: Mixed greens with fresh tomatoes, sweet yellow corn and black beans with homemade cilantro-lime dressing-**Vegetarian**

Greek Salad: Romaine lettuce with cucumbers, tri color peppers, Kalamata olives, Feta cheese, red onions and pepperoncini and served with homemade Greek dressing-**Vegetarian**

Spinach Salad: Spinach leaves topped with fresh strawberries, walnuts and Feta cheese, served with honey-balsamic dressing-**Vegetarian**

Caesar Salad: Romaine, Parmesan cheese, croutons and creamy Caesar dressing.

Premium Lunch Box Lady Lunch Choices:

\$27.00 per person Individual Boxed Lunches
Six Person Minimum \$20.00 Delivery Fee

Lunch Options:

- 1) Signature Sandwich with a fresh fruit cup, homemade dessert, potato chips, chilled beverage,
- 2) Half & Half: Half sandwich and a small Caesar salad with fresh fruit cup, potato chips, homemade dessert, chilled Beverage

Sandwich Selections:

The Club Chesterfield: a three-decker club sandwich on toasted wheat bread stacked with honey ham, Swiss cheese, roasted turkey breast, crispy bacon, green leafy lettuce, mayo and tomato.

The Arbutus Club: Bakery fresh pumpernickel layered with roasted turkey breast, tavern ham, Muenster cheese, crispy bacon, lettuce and crowned with cranberry sauce.

The Bank Street Muffuletta: Italian bread layered with Genoa salami provolone cheese, mortadella, capicola and tavern ham topped with a Sicilian olive spread: Contains tree nuts.

The Raven: Thinly sliced lean corned beef, homemade Stout mustard, and Swiss cheese served on bakery fresh marble rye.

The Highlandtown: Herbed Greek chicken salad stuffed in a toasted pita with sweet tri-color peppers, sliced red onions and cherry tomatoes served with tzatziki sauce.

The Halethorpe Hero: Toasted Vienna roll stuffed with provolone, mozzarella, capicola, mortadella and Genoa salami and layered with our house Caesar salad: contains tree nuts.

The Catonsville: Roasted turkey breast, Muenster cheese and cornbread on cinnamon-raisin swirl bread served with a side of homemade cranberry mayo.

Temp Mi: this Vegan Banh Mi sandwich is made with marinated and sautéed Tempeh, pickled carrots and radish, mushroom pate, cilantro and spicy mayo on a house made gluten-free rice flour roll.

Shrimp Salad Sandwich: Steamed jumbo shrimp, old bay, celery and mayo

The Baltimore: thinly sliced top round roast beef and turkey breast layered with Swiss cheese, crowned with coleslaw and served on marble rye bread spread with Russian dressing.

Drink Selections:

Coke, Coke zero, Diet Coke, Sprite, Sprite Zero, Ginger Ale, Lacroix lemon, Sweet Tea, Green Tea, Arnold Palmer: half lemonade & half tea, Bottled Water.

Approved Catering List

Choose one of the following caterers for full service catering.
Caterers are responsible for food set-up and clean up.

Absolutely Perfect Catering	410-579-8777 www.absolutelyperfectcatering.com
Ashling Market & Catering	443-332-6100 www.ashlingco.com
Chef's Expressions at the Manor	410-771-8155 www.chefsexpressions.com
The Classic Catering People	410-356-1666 www.classiccatering.com
Eleven Courses	410-459-6773 www.elevencourses.com
Hunt Valley Catering	410-343-3553 www.huntvalleycatering.com
Innovative Gourmet	410-363-1317 www.innovativegourmet.com
Linwood's Catering	410-581-4920 www.linwoods.com
Plan it to the T	240-899-5203 www.planittothet.com
Putting on the Ritz	800-213-7427 www.puttingontheritz.com
Simply Elegant Catering	410-484-4554 www.simplyelegantcatering.com
Zeffert and Gold Catering	410-944-4481 www.zeffertandgold.com
<u>Kosher:</u>	
Catering by Yaffa	410-486-3325 www.cateringbyyaffa.com
Hoffman & Co.	410-764-6100 www.hoffmancaterers.com
Knish Shop	410-484-5850 www.knishshop.com