

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. There is a 3.5% service fee when using credit.

Orders must be placed no later than two weeks prior to the event date.

Payment must be received no later than one week prior to the event date

Gramercy Drinks: Includes lemon & mint infused ice water

8 Hour Beverage Service: Coffee, tea, orange juice, sodas and sparkling water \$10.00

3 Hour Beverage Service: Sodas and sparkling water \$ 5.00

3 Hour Beverage Service: Coffee and Tea \$ 4.00

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, 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 tucked 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
Linwood's Catering	410-581-4920 www.linwoods.com
Mission BBQ	410-840-7300 www.MISSION-BBQ.com/catering
Putting on the Ritz	800-213-7427 www.puttingontheritz.com
Zeffert and Gold Catering	410-944-4481 www.zeffertandgold.com

Kosher:

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