



Catering Menu Options
** Breakfast **



Breakfast and Brunch Menu Items

The Continental Breakfast

An assortment of freshly baked bagels and pastries, served with butter, jam and cream cheese, assorted fruit juices, bottled water and regular coffee

The Keep It Clean Breakfast

Fresh fruit and yogurt parfait cups topped with granola, fresh muffins, seasonal fresh fruit assorted fruit juices and bottled water

The Full Course Breakfast

Scrambled Eggs, Belgian waffles, crispy bacon, turkey sausage, roasted potatoes, assorted pastries, seasonal fruit medley, assorted fruit juices and bottled water



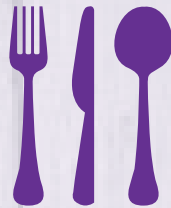


The Southern Brunch

Scrambled Eggs, crispy fried chicken wings, Belgian waffles, crispy bacon, roasted potatoes, seasonal fruit medley, assorted fruit juices and bottled water

The Bmore Brunch

Scrambled Eggs, Belgian waffles, MD crab cakes, crispy bacon, turkey sausage with peppers and onions, herb-roasted potatoes, savory shrimp and grits, pastries, seasonal fruit medley, juices and bottled water



The standard service fee is 18%. Sales Tax is 6%.

Set up kit (wire stands, sternal fuel, warming pans, serving utensils, & cutlery) sold separately.

The above are suggested items, and we offer flexibility to create customized menu options for you with ease.

Contact Our Events Coordinators at 410-808-3609 for more info and to place your orders or Email us at events@kdwcatering.com

