



Holiday Party Packages

Menu Packages designed for Groups from 20 to 200

- ◆ Garden House Tent & Event Complex ideal for 20 to 60 Guests
 - ◆ Manor House Rooms ideal for 20 to 40 Guests
 - ◆ Manor House Tent ideal for 60 to 200 Guests

*Our heated tents come with custom floor plan options
and are tastefully appointed for our guests*

Rental Rates May Apply

Call: (410)-379-9336 or Email: info@elkridgefurnaceinn.com for more details



Hors D'oeuvres

Displayed

House Smoked Sausages

with House Made Mustards

Baked Brie in Puff Pastry

with House Dried Cranberry Compote

Winter Vegetable Crudités

Carrots, Cauliflower, Roasted Beets, Turnips

and other Seasonal Garden Vegetables

with House-made Tapenade

House Made Pâté's (Veal or Pork)

with Cornichons and Red Onion Marmalade

Hot Artichoke and Spinach Dip

with Toasted Baguette

Roasted Red Pepper or Garlic Hummuses

with Toasted Pita and Spiced Olives

Cranberry BBQ Meatballs

Hot Crab and Gruyere Dip

with Toasted Baguette

Grilled Vegetable Platter

with Balsamic Drizzle

Imported and House Made Cheese Display

with Assorted Crackers

Soup Shooters

Choice of Potato Leek, Butternut Squash, Tomato

Basil, Split Pea or Carrot Ginger

Sushi Display (\$3.00 upcharge)

Spicy Tuna, Smoked Salmon and California

Bacon Bar (\$2.00 upcharge)

Chocolate Covered, Applewood Smoked,

Maple, Jalapeno, and Paprika

House Cured Salmon Display (\$1.50 upcharge)

with Capers, Red Onion, Crème Fraîche,

Sliced Cucumber and Crostini's

Mini Slider Display (\$2.50 upcharge)

Choice of Two: Smoked Turkey with Cranberry Mayo,

Cheeseburger with Dill Pickles; Ham and Cheese;

BBQ Pulled Pork; Mini Crab Cake with Remoulade

Platter of Sliced Tomato, Lettuce and Red Onion

Passed

Savory Pumpkin Wontons

Savory Cashew Wontons (\$1.00 upcharge)

Turkey or Chicken Salad Tartlet

with Cranberry Mayo and Pecans

Butternut Squash and Goat Cheese Puffs

Fried Oyster on Crouton

with Remoulade (\$1.00 upcharge)

Pissaladiere (Caramelized Onion Flatbread)

with Olives or Baby Tomato

Bruschetta with Butternut Squash,

Sultanas, and Pine Nuts

Bruschetta also available in

Tomato, Olive, or Mushroom

Vegetable Samosa's with Tomato Chutney

Tomato Soup Shooter with Grilled Cheese

Crouton (\$1.00 upcharge)

Savory Pumpkin Bread

With Spiced Cream Cheese

Baked Brie in Tartlet Shell

with Cranberry Sauce

Cajun Blackened Chicken Drumettes

Stuffed Mushroom Caps

with Boursin Cheese, Sausage, or Pesto

Mini Biscuits with Onion and Bacon Jam

Duck Confit Crostini

with Cranberry Orange Relish (\$0.50 upcharge)

Sweet Potato Waffle

with Fig Balsamic Glaze

Roasted Pork on a Crouton

Roasted Apple Chutney & Maple Balsamic Glaze

Mini Chicken Wellingtons

Mini Crab Cake

on an Old Bay Crouton (\$1.00 Upcharge)

Filet on a Crouton with Horseradish Mayo

Bacon Wrapped Shrimp or Scallops

(\$1.00 upcharge)

Hors D'oeuvres Packages

Happy Hour

Two Hour Hors D'oeuvres Reception

- ♦ Choice of Four (4) Displayed Hors D'oeuvres
 - ♦ Choice of Four (4) Passed Hors D'oeuvres
- ♦ Chef Choice Assorted Seasonal Miniature Desserts (3 Per Person)
- ♦ Coffee Station with Regular, Decaf and Hot Tea
Soft Drinks and Iced Tea Available

\$33.00 per person

Two (2) Hour Beer and Wine Package

*Chef's Choice Four (4) Beers and Four (4) Wines
Includes Complimentary Satellite Bar Set-Up*

\$17.00 per person

Heavy Hors D'oeuvres Cocktail Reception

Three Hour Reception

- ♦ Choice of Three (3) Passed Hors D'oeuvres
- ♦ Choice of Four (4) Displayed Hors D'oeuvres
- ♦ Carving Station—Choice of Two: House Smoked Turkey with Whole Grain Mustard Pan Sauce and Cranberry Relish; House Smoked Ham with Brown Sugar Bourbon Sauce; Or NY Strip with Horseradish Mayo (\$1.50 upcharge)
Served with Mini Rolls, Sliced Cheeses, Lettuce, Tomato, Red Onion, House Made Mustard, and Mayo
- ♦ Dessert Bar—Chef Choice Assorted Cookies, Mini Seasonal Cheesecakes and Tarts, Fresh Fruit and Berry Display
- ♦ Coffee Station with Regular, Decaf and Hot Tea
Soft Drinks and Iced Tea Available

\$45.00 per person

Three (3) Hour Beer and Wine Package

*Chef's Choice Four (4) Beers and Four (4) Wines
Includes Complimentary Satellite Bar Set-Up*

\$20.00 per person

All Pricing Subject to 20% Service Charge and Maryland Sales Taxes; Call 410-379-9336 for details

Buffet Packages

Pre Dinner Reception

1 Hour Hors D'oeuvres Reception as Guests Arrive

- ◆ Choice of Three (3) Hors D'oeuvres—\$10.00 per person
- ◆ Choice of Five (5) Hors D'oeuvres—\$15.00 per person

From the Passed or Displayed Menus above

Buffet Dinner Menu

Open for One (1) Hour of Service

Choice of One Salad

- ◆ Garden Salad with Champagne Vinaigrette
 - ◆ Classic Caesar Salad
- ◆ Mixed Greens, Spiced Pumpkin Seeds, Walnuts, Goat Cheese, Maple Balsamic Vinaigrette
- ◆ Frisée Salad with Bacon, Bleu Cheese, Marinated Tomatoes and Dijon Vinaigrette
- ◆ Arugula Salad with Roasted Tomatoes, Olives, Fennel, Red Onion, and Red Wine Dressing
 - ◆ Spinach, Feta, Roasted Beets, Fennel, and Scallion Champagne Vinaigrette
- ◆ Mixed Greens, Dried Cranberries, Candied Pecans, Roasted Shallots, and Creamy Pumpkin Spice Dressing

Choice of Two Sides

- ◆ Garlic Whipped Potatoes
 - ◆ Gratin of Potatoes
- ◆ Rosemary Roasted Potatoes
 - ◆ Whole Grain Rice Blend
 - ◆ Cornbread Stuffing
- ◆ Pumpkin or Butternut Squash Risotto
 - ◆ Roasted Root Vegetables
- ◆ Braised Kale with Bacon and Onions
 - ◆ Caramelized Brussel Sprouts
 - ◆ Carrots Vichy
- ◆ Haricot Verts with Basil Butter
- ◆ White Cheddar Mac 'n Cheese

Choice of Three Entrees

- ◆ Chicken Breast Stuffed with Spinach and Roasted Tomatoes in a Garlic Cream Sauce
 - ◆ Chicken Coq Au Vin with Vegetables
- ◆ Apple Cider Glazed Chicken Stuffed with Cornbread, Served in a Rosemary Sauce
- ◆ Chicken and Dumplings in an Herb Sauce
 - ◆ Cider Glazed Pork Tenderloin
- ◆ Cranberry Corn Bread stuffed Pork Roulade
 - ◆ Butternut Squash and Ricotta Ravioli with Walnut Cream Sauce
- ◆ Eggplant Pesto Roulade with Basil & Sundried Tomatoes
- ◆ Pasta Primavera with Garden Vegetables and Parmesan Cream
- ◆ Tuna with Oranges, Fennel, Olives and Onions
 - ◆ Capellini D'Angelo with Shrimp, Sundried Tomatoes, Garlic, Parsley and Olive Oil
 - ◆ Braised Brisket with Soubise Sauce
- ◆ Beef Burgundy with Winter Vegetables
 - ◆ Filet Tips in Marsala Sauce

Choice of One Dessert

- ◆ Assorted Seasonal Cookies and Brownies
- ◆ Dessert Display with a choice of three: Pumpkin Cheesecake; Cranberry Pecan Tart; Mint Chocolate Mousse Cup (GF); English Trifle with Pound Cake, Cream and Berries; Apple Pecan Spiced Crumb Cake (\$2 Upcharge)

- ◆ Coffee Station with Regular, Decaf and Hot Tea
- Soft Drinks and Iced Tea Available

Lunch—\$38 per person; Dinner—\$50.00 per person

All Pricing Subject to 20% Service Charge and Maryland Sales Taxes; Call 410-379-9336 for details

Plated Packages

Pre Dinner Reception

1 Hour Reception as Guests Arrive OR Served Family Style at Each Table

- ◆ Choice of Three (3) Hors D'oeuvres—\$10.00 per person
- ◆ Choice of Five (5) Hors D'oeuvres—\$15.00 per person

From the Passed or Displayed Menus above

Plated Dinner Menu

Salad Course

Pre Select One for All Guests

- ◆ Garden Salad with Mesclun Greens, Vegetable Garniture, and Champagne Vinaigrette
 - ◆ Classic Caesar Salad with Croutons, and Parmesan Cheese
- ◆ Mixed Greens, Spiced Pumpkin Seeds, Toasted Walnuts, Goat Cheese, and Maple Balsamic Vinaigrette
 - ◆ Frisée Salad with Bacon, Bleu Cheese, Marinated Tomatoes, and Dijon Vinaigrette
 - ◆ Arugula Salad with Roasted Tomatoes, Olives, Fennel, Red Onion, and Red Wine Dressing
 - ◆ Spinach, Feta, Roasted Beets, Fennel, and Scallion Champagne Vinaigrette
- ◆ Mixed Greens, Dried Cranberries, Candied Pecans, Roasted Shallots, and Creamy Pumpkin Spice Dressing

Entrée Course—Duet Plate

Pair Two Options Below For Your Custom Plate

- | | |
|--|--|
| ◆ Cranberry Cornbread Stuffed Pork Loin Roulade
with Sage Bordelaise <ul style="list-style-type: none">◆ Chicken Coq Au Vin | ◆ Red Wine Braised Short Ribs <ul style="list-style-type: none">◆ Boneless Duck Leg & Thigh
with Maple Balsamic Glaze (\$1.00 Upcharge) |
| ◆ Brown Sugar Crusted Seared Flank Steak with
Spicy Butternut Squash Sauce | ◆ Vegetable OR Seafood Stuffed Cannelloni
with Marinara (Seafood \$1.00 upcharge) |
| ◆ Spinach Stuffed Flounder or Salmon Roulades
with Lemon Garlic Sauce <ul style="list-style-type: none">◆ Apple Cider Glazed Chicken Breast
with Rosemary Brown Sauce | ◆ Petite Filet with Roasted Shallot Tarragon Mornay
(\$2.00 upcharge) <ul style="list-style-type: none">◆ Signature Crab Cake topped with Fried Leeks
(\$2.00 upcharge) |

Choice of one Starch

- ◆ Garlic Whipped Potatoes
 - ◆ Galette of Potatoes
- ◆ Rosemary Roasted Potatoes
- ◆ Whole Grain Rice or Farro Blend
 - ◆ Cornbread Stuffing
 - ◆ Mac n Cheese Croquets

Choice of one Vegetable

- ◆ Roasted Root Vegetables
- ◆ Braised Kale with Bacon and Onions
 - ◆ Caramelized Brussel Sprouts
 - ◆ Carrots Vichy
- ◆ Haricot Verts with Basil Butter
 - ◆ Roasted Curried Cauliflower

Dessert Course

Seasonal Plated Miniature Desserts

Includes Regular and Decaf Coffee, Hot Tea, Soft Drinks and Iced Tea

Lunch—\$38 per person; Dinner—\$50.00 per person

All Pricing Subject to 20% Service Charge and Maryland Sales Taxes; Call 410-379-9336 for details