



*The Elkridge
Furnace Inn*

CIRCA 1744

Daytime Banquet Menu



Venue

Nestled on the Patapsco River, The Elkridge Furnace Inn holds a unique niche in Maryland history: Listed on the National Register of Historic Places, the Inn is part of the Civil War Trail, Patapsco Valley State Park and the Underground Railroad.

Menus

Menus change seasonally to ensure the freshest seasonal product available is utilized. The majority of the herbs and produce are grown on-site, year round, in our backyard gardens and greenhouse. We also work in conjunction with Myrtle Woods Farms and Copper Penny Farms, only minutes away from the Inn, to provide locally grown Produce, Greens, Herbs and Heritage Breed Meats.

Services

EFI is a full service facility providing all food, beverages, dessert, set-up, clean-up, service staff, house-stocked tables/chairs/china/glassware/flatware/linens and event management to assure your event runs as smoothly as possible.

Private Dining Rooms

Event Space	Seated	Cocktails	Location
Ellicott Room	20	30	Manor Home – 1 st Floor
Dorsey Room	20	30	Manor Home – 1 st Floor
Ellicott/Dorsey/Old Kitchen	40 w/ Buffet	80	Manor Home – 1 st Floor
Carroll Room	20	30	Manor Home – 2 nd Floor
Patapsco Room	20	30	Manor Home – 2 nd Floor
Carroll/Patapsco	40	60	Manor Home – 2 nd Floor
Manor Home	80	200	Exclusive Use
Manor Tent	200*	300	Manor Home Grounds
Garden House & Tent	60	75	Garden House Grounds

*With Extensions, the Manor Tent can seat up to 250 guests

Rentals, Service Fee and Tax

Use of a Private Dining Room is suggested for groups of 12 or more.

A rental fee may apply depending on the time, date and room requests.

Daytime Functions are contracts for a three hour period of time and end by 3pm.

Please speak to your event manager for rental rates and availability

20% Service is applied to all Private Events. Current state sales tax is 6% and alcohol is taxed at 9%.

Handicapped Accessibility

The entire first floor of the Manor Home, Manor Home Tent, Garden House, Garden House Tent and all outdoor grounds are all handicapped accessible, equipped with ramps, accessible first floor bathroom and parking. The second and third floors of the Manor Home and Restaurant are not handicapped accessible.

Catering Options

It is impossible to list all menu options available as literally any kind of menu from any style of cuisine from all around the world can be offered - all food is prepared in-house, from scratch. All menus are fully customizable.

Hors D'oeuvres

Displayed

Priced Per Person

House Cured Salmon	\$5.00
Domestic and Exotic Fruit Display	\$3.50
Imported and Domestic Cheese	\$4.50
Italian Antipasto Display	\$4.50
Assorted Sushi	\$6.00
Bacon Bar	\$5.00
Warm Artichoke and Cheese Dip	\$3.00—20 Person Minimum
Warm Jumbo Lump Crab & Cheese Dip	\$4.00—20 Person Minimum
Baked Brie in Puff Pastry	\$75/2lb

Cold

Priced Per Person

Cocktail Jumbo Shrimp	\$4.00
Spicy Crab Salad on Plantain Chip	\$4.00
Tempura Battered Fried Asparagus	\$3.50
Roquefort Grapes	\$2.50
Shrimp and Avocado Salsa on Tortilla	\$3.75
Bruschetta with Tomato	\$2.50
Filet on Crouton with Bleu Cheese	\$3.50
Garlic Rosemary Lamb Chops	\$4.50
Deviled Eggs with Bacon	\$1.50
Caprese Skewers	\$2.50
Belgian Endive with Roquefort	\$2.50

Hot

Bacon Wrapped Scallops	\$4.00
Bacon Wrapped Water Chestnuts	\$3.50
Spanakopita	\$2.50
Mushroom Cap	
With Boursin Cheese	\$3.00
With Pesto	\$2.50
With Crab Dip	\$3.50
Coconut Chicken Brochettes	\$2.50
Cajun Chicken Brochettes	\$2.50
Mini Chicken Wellington	\$3.00
Cranberry Spiced Meatballs	\$2.00
Baked Brie and Raspberry Tartelette	\$3.00
Mini Crab Balls on Old Bay Crouton	\$3.00
Fried Cashew Butter Wontons	\$3.50
Fried Goat Cheese Croquettes	\$3.00
Bacon and Onion Jam on Biscuit	\$3.50

Buffet Lunch

Buffets Include Choice of Entrée(s), One Starch and One Vegetable.
Choice of Mesclun or Caesar Salad served with Rolls and Sweet Whipped Butter.

Price per guest includes Soft Drinks, Tea & Coffee

There is a minimum Guest Count of 20 people for Buffet Service

Double Entrée Buffet: \$30/guest

Triple Entrée Buffet: \$35/guest

Entrée Options

Herbes de Provence Roasted Chicken

Choice of Mushroom Cream Sauce or
Maryland Crab Sauce (+\$2/guest)

Fontina & Prosciutto Stuffed Chicken

Choice of Carbonara,
Marinara or Garlic Cream Sauce

Seared Salmon

Choice of a Romesco Sauce or
Lemon Butter Caper Sauce

Pesto Crusted Orange Roughy

Choice of Tomato & Olive Oil Relish or
White Wine Caper Butter Sauce

Gnocchi Primavera (vegetarian)

with Seasonal Garden-Fresh Vegetables topped
with Parmesan Cheese

Eggplant Pesto Roulade

served over Angel Hair Pasta
with Provolone & house made Marinara

Honey Glazed Pork Loin

Choice of Sage Riesling Mustard Sauce or
Bourbon Pecan Sauce

Pork Tenderloin

with Tarragon Mustard Sauce

Red Wine Braised Short Ribs

Red Wine Reduction

Stuffed Squash

stuffed with Seasonal Vegetables & Quinoa

Wild Mushroom & Spinach

Risotto Cakes

with Roasted Pepper Sauce

Filet Tips (+\$2/guest)

Choice of Dijonaise Sauce or
Marsala Wine Sauce

Crab Cassoulet (+\$2/guest)

Baked with a Panko Bread Crumb Topping

Starch Options

Rosemary Roasted Potatoes

Savory Rice Blend

Pasta Romano

Creamy Polenta

Garlic Mashed Potatoes

Wild Mushroom Risotto

Vegetable Options

Seasonal Vegetable Medley

Blanched Asparagus

Carrots Vichy

Broccolini

Braised Brussel Sprouts w/ Pancetta

Green Bean Bercy

Seasonal Dessert Options

Display of Two Options \$9/guest OR Chef's Choice of Assorted Mini's \$10/guest

Please see seasonal Dessert Menu for options

Menu Pricing and Options subject to change

Buffet Brunch

Buffets Include Choice of Entrée(s) and Two Sides.
Choice of Mesclun, Fruit or Caesar Salad and Freshly Baked Breakfast Pastries.

Price per guest includes Orange Juice, Soft Drinks, Tea & Coffee

There is a minimum Guest Count of 20 people for Buffet Service

Double Entrée Buffet: \$30/guest Triple Entrée Buffet: \$35/guest

Entrée Options

Herbes de Provence Roasted Chicken

Choice of Mushroom Cream Sauce or
Maryland Crab Sauce (+\$2/guest)

Fontina & Prosciutto Stuffed Chicken

Choice of Carbonara,
Marinara or Garlic Cream Sauce

Poached Salmon

Lemon Pepper Marinade with Hollandaise Sauce

Made to Order Omelets

Selection of Diced Ham, Crumbled Pork Sausage,
Spinach, Onions, Tomatoes, Mushrooms, Roasted
Peppers, Shredded Cheddar Cheese, Feta
(+100.00 for Chef Attendant)

French Toast Casserole

Grand Marnier Butter Maple Syrup

Quiche

Choice of Broccoli and Cheddar; Bacon,
Onion and Cheese; Roasted Red Pepper
and Spinach; Mediterranean;
Seafood (+2/guest)

Biscuits with Sausage Gravy

House made Biscuits and Sausage

Filet Tips (+\$2/guest)

Creamy Dijonaise Sauce

Crab Cassoulet (+\$2/guest)

Baked with a Panko Bread Crumb Topping

Side Options

Potato Dauphinoise

Scalloped Potatoes with Cheese, Garlic and Cream

Potato O'Brian

Fried, Diced Potatoes with Peppers and Onions

Lyonnais Potatoes

Sliced Potato Sautéed with Onions

Seasonal Vegetable Medley

Scrambled Eggs

Turkey Sausage

Bacon

House Made Maple Sausage

Fruit Salad

Cheesy Grits

Seasonal Dessert Options

Display of Two Options \$9/guest OR Assorted Mini's priced per piece

Please see seasonal Dessert Menu for options

Tea Menus

All Menus Include a Selection of Organic Hot Tea, Iced Tea and Coffee
There is a minimum Guest Count of 18

Coursed Teas

STANDARD TEA MENU

First

Choice of Scone Served with Clotted Cream and Jam

Second

Choice of Quiche
Served with Two Tea Savories

Third

Choice of Tea Bread
Served with Two Tea Sweets
\$30.00 per person

DELUXE TEA MENU

First

Choice of Scone Served with Clotted Cream and Jam

Second

Choice of Soup and Salad

Third

Choice of Quiche
Served with Two Tea Savories and One Deluxe Savory

Forth

Choice of Tea Bread
Served with Two Tea Sweets & Choice of Sorbet

\$36.00 per person

Buffet Teas

Choice of One Scone, One Soup , One Salad, One Quiche, Two Tea Savories,
One Deluxe Savory, One Tea Bread and Three Tea Sweets

\$38.00 per person

Tea Menu Options

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Scones

Blueberry / Candied Almond / Candied Pecan / Candied Walnut / Chocolate Chip / Apple Cinnamon / Cranberry Orange

Soups (Deluxe)

Potato Leek / Broccoli with Smoked Gouda / Broccoli with Cheddar / Tomato Basil / Cream of Asparagus / Butternut Squash / Vichyssoise / Gazpacho / Cream of Watercress / Carrot Ginger

Salads (Deluxe)

Caesar Salad - House-Made Dressing, Tomatoes, Croutons, Parmesan Cheese
Cranberry Pecan Salad - Dried Cranberries, Mixed Greens, Toasted Pecans, Goat Cheese, Champagne Vinaigrette
“Fruit” Salad - Mixed Greens, Strawberries, Blueberries, Candied Almonds, Citrus Vinaigrette
Waldorf Salad - Walnuts, Raisins, Apples, Tarragon Dressing
Mesclun Salad - Mesclun Greens, Carrot Curls, Baby Tomatoes, Cucumbers, Scallions, Honey Raspberry Vinaigrette

Quiche

Roasted Red Pepper and Artichoke / Roasted Tomato and Leek / Mushroom and Swiss / Broccoli and Cheddar / Bacon and Onion / Bacon and Blue Cheese / Roasted Pepper and Asparagus

Tea Savories

Watercress Tea Sandwich / Roasted Red Pepper Tea Sandwich / Chicken Salad Tea Sandwich / Grilled Chicken Tea Sandwich with Tapenade, Lettuce, Tomato / Turkey Tea Sandwich with Red Onion Marmalade / Turkey and Swiss Tea Sandwich / Turkey Tea Sandwich with Cranberry Mayo, Lettuce / Ham and Swiss Tea Sandwich / Pulled Pork BBQ Tea Sandwich / Ham and Pimento Spread Tea Sandwich
Mediterranean Skewer with Mozzarella, Tomato, Artichoke, Olive / Roasted Vegetables in a Puff Pastry Cup / Spinach, Tomato, Feta Tartelette / Honey and Rosemary Chicken Brochette / Chicken Salad Tartelette / Curried Chicken Salad Tartelette /

Tea Savories (Deluxe)

Shrimp Skewer with Tomato / Shrimp Toast / Smoked Salmon Tea Sandwich with Cucumber / Shrimp Salad Tartelette / Shrimp Salad Tea Sandwich / Crab and Cheese Dip Tartelette / BLT Tea Sandwich / Bacon Wrapped Water Chestnuts with BBQ Sauce / Roast Beef Tea Sandwich with Lettuce, Tomato, Horseradish Mayo / Filet on a Crouton with Horseradish Cream / Filet Tip Skewer with Bordelaise / Cranberry Spiced Meatballs

Tea Bread

Banana Walnut / Blueberry Muffin / Pullman Bread / Cranberry Orange Muffin / Lemon Poppy Seed Bread / Sour Cream Coffee Cake with Brown Sugar and Pecans / Seasonal Crumb Cake / Gingerbread Cake / Pumpkin Bread / Apple Cinnamon Muffin / Chocolate Coffee Muffin

Tea Sweets

Chocolate Bourbon Cake / Caramel Pecan Tartelette / Seasonal Miniature Cheesecake / Mousse served in a Chocolate Cup (Strawberry Mousse, Raspberry Mousse, Lemon Mousse, Coconut Mousse, etc) / Chocolate Dipped Strawberry / Key Lime Tartelette / Lemon Cream Tartelette with Blueberry / Butter Cookie with Jam / Shortbread / Sugar Cookie / Carrot Cake with Cream Cheese Icing

Sorbets (Deluxe)

Strawberry / Mango / Raspberry / Blackberry / Lemon / Apricot / Blood Orange / Vanilla / Lime / Peach / Black Currant

Plated Lunch

The Following Menus are designed for pre-selected service. Groups who wish to offer a choice of two entrees must provide counts in advance and table place cards designating each guest's entrée selection.

For groups who wish to offer their guests a choice of entrees the day of the event, please refer to our seasonal "Limited A La Carte" Menu which is based on the seasonal selections of the restaurant.

**Price includes Choice of Salad served with Freshly Baked Breads, the Entrée Course paired with choice of one Vegetable and one Starch.
Additional and/or premium courses are also available.**

Salads

Stacked Caesar with Shaved Parmesan & Croutons

Waldorf with Apples, Raisins, Sultanas, Walnuts, Celery, Romaine, Radicchio, Tarragon Mayonnaise

Arugula & Mesclun Greens with Crumbled Bleu Cheese & Toasted Pecans, Champagne Vinaigrette

Mushrooms, Asparagus, Roasted Peppers, Field Greens, Balsamic Vinaigrette

Micro Herbs, Candied Almonds, Scallions, Bibb Lettuce, Kiwi Mint Dressing

Winter Spinach, Poached Pears, Dried Cranberries, Toasted Pecans, Bleu Cheese, Champagne Vinaigrette

Classic Entrées

Roasted Filet with Béarnaise Sauce... \$42

Jumbo Lump Crab Cakes with Old Bay and Whole Grain Mustard Sauce...\$39

Pan Seared Rockfish topped with Crab Imperial and Vin Blanc Sauce...\$40

Chicken Stuffed with Fontina & Prosciutto with Marinara Sauce...\$35

Pesto Crusted Orange Roughy with a Tomato & Olive Oil Relish...\$38

Citrus Grilled Rockfish with Tropical Fruit Salsa..\$39
Red Wine Braised Short Rib...\$38

Sesame Crusted Sashimi Tuna with a Soy Reduction...\$37

Orange Glazed Salmon, Balsamic Berry Salsa...\$37

Chicken Stuffed w/Spinach, Arugula & Shallots...\$35

Seared Duck Breast with a Dried Fruit Sauce...\$38

Pork Tenderloin with Tarragon Mustard Sauce...\$37

Herb & Cornbread Stuffed Marinated Flank Steak Roulade with Herbed Bordelaise...\$34

Quinoa-Stuffed Acorn Squash with Roasted Vegetable Sauce...\$29

Classic Duo Entrées

Roasted Petite Filet & Jumbo Lump Crab Cake w/Roasted Shallot Tarragon Mornay...\$43

Roasted Filet & Crab Stuffed Shrimp w/ Chive Gruyere Mornay...\$43

Vegetables

Carrots & Parsnips with Honey & Cumin

Blanched Asparagus in a Herb Vinaigrette

Green Beans Bercy

Carrots Vichy

Carrots in Lime Ginger Butter

Seasonal Vegetable Medley

Green Beans & Artichoke Hearts in Basil Butter

Summer Squash with Herbs de Provence

Starch

Rosemary Roasted Potatoes

Galette of Potatoes Dauphinoise

Potatoes Duchess

Chive & Garlic Whipped Potatoes

Risotto

Scalloped Potatoes au Gratin

Jasmine Rice Blend

Savory Rice with Orzo

~Please see Seasonal Menu for Dessert Options~

One Preselected Dessert \$9; Chef Selection of Miniature Desserts \$10

Menu and pricing subject to change



Alcohol



Alcohol can be priced per drink (consumption pricing) or priced per guest (fixed price).
All bar packages are fully customizable. If there is a brand you're interested in serving but don't see it listed please ask for a price quote.

Signature drinks are available upon request.

Open Bars are available for up to five (5) hours.

9% sales tax & service fee is applied on all alcohol service

Consumption Bar Price List

House Wines

Bogle Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, & Cabernet	\$32/btl
Fetzer White Zinfandel	\$24/btl
Confini Pinot Grigio	\$26/btl
Toast - Opera Brut Sparkling	\$3.50/guest

Please speak with your Event Coordinator about our full wine selection

House Beers

Domestic & Imported	\$5 - \$6/btl
Amstel Light, Budweiser, Bud Light, Miller Lite, Yuengling, Corona, Guinness Extra Stout, Sam Adams Boston Lager, Heineken, Sierra Nevada Pale Ale, Magic Hat #9, Blue Moon, Stella Artois	

Mixed Drinks

Call Brands	\$9/per
Name Brands	\$10/per
Premium Brands	\$11/per & up

There is a Bar Set-Up Fee for groups wishing to have a bar set –up in their private dining room.
 Otherwise, guests may order drinks through their event server.

*House brands are subject to change. The ElkrIDGE Furnace Inn must provide all alcoholic products;
 the client cannot bring in any outside alcohol per our liquor license.*

Fixed Price Bar Packages

Fixed Bar Pricing is based per guest 21 and older
“Last Call” will be 15 minutes before your bar is scheduled to end

Beer & Wine Only

Choice of 4 Beers &
Choice of 4 Wines from our House Selection

\$20 - 3 Hours

\$25 - 4 Hours

Package A—Call Brands

Choice of 4 House Beers and Wines

Smirnoff Vodka, Beefeater Gin

Bacardi White Rum

Seagrams 7 Whiskey

Old Granddad Bourbon

J&B Scotch

Jose Cuervo Gold Tequila

Peach Schnapps & Amaretto

\$23 - 3 Hours

\$28 - 4 Hours

Package B—Name Brands

Choice of 4 House Beers and Wines

Van Gogh Vodka, Tanqueray Gin

Canadian Club Whiskey

Dewars Scotch

Mt. Gay Rum

Milagro Silver Tequila

Buffalo Trace Bourbon

Peach Schnapps & Amaretto

\$25 - 3 Hours

\$32 - 4 Hours

Package C—Premium Brands

Choice of 4 House Beers and Wines

Belvedere Vodka

Barbancourt Rum, Johnnie Walker Black, Jack Daniels

Bombay Sapphire, Maker's Mark, Cazadores Reposado,

Drambuie & Port

\$28 - 3 Hours

\$37 - 4 Hours

There is a Bar Set-Up Fee for groups wishing to have a bar set –up in their private dining room. Otherwise, guests may order drinks through their event server.

Liquor Brands Subject to Change based on Availability

The “Fine Print”

- No dates are booked at the Inn until a Catering Contract has been signed and the required non-refundable deposit has been made.
- A Credit Card Authorization Form must be filled out and kept on file as a guarantee for all events.
- Final Guaranteed Guest Count is due to the Inn no later than three (3) business days prior to the start of the function. Some Menus and Timeframes require a pre determined minimum guest count. Please speak to your event coordinator about these minimums.
- Final Menu Selection should be made ten (10) business days prior to the event date. Events booking or making their selections within ten (10) days should speak with their Event Coordinator to ensure availability of all menu items, bar packages and rentals.
- Site visits by appointment only, please.
- Howard County Ordinance requires all candles used at the Inn to be enclosed.
- Smoking is not permitted inside any building, under the tent or on any porch.
- *The Wecker's, Inc.* cannot be held responsible for personal property brought onto the premise or abandoned at the end of a function.
- All vendors are subject to approval by The Weckers, Inc.
- *The Weckers Inc.* reserves the right to require reduction in volume level of any amplified sounds.
- Children are welcome, however, for their safety and for the protection of the property they must be supervised at all times.
- Decorations are not permitted to be placed on the walls or the chandeliers. Nothing may be taped, stapled, nailed, or otherwise permanently attached to any structure. Decorations to be placed in or about the Inn by the client should be pre-approved by the Weckers, Inc. All decorations placed in or about the Inn by the client or any individual or agency engaged by the client must be removed upon the closing of the function, unless other arrangements have been made in writing with *The Wecker's, Inc.*
- Clients are welcome to arrange in advance an early arrival up to one hour prior to their scheduled event time to set-up decorations. Additional time is available by request only and subject to approval. Additional charges may apply.
- Guests arriving for an event should do so starting no earlier than 15 minutes prior to the event start time.
- There is a one half hour grace period after the contracted end time of the function for guests and hosts to leave the property.

