



INTERCONTINENTAL.
HARBOR COURT
BALTIMORE

~Post Wedding Brunch Selections~



~The Chesapeake Bridal Brunch~

*Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice & Apple Juice; Yogurt, Cereals
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas*

*Sliced Fresh Seasonal Melon, Golden Pineapple, Citrus Fruit, Kiwi and Star Fruit
garnished with Seasonal Berries and served with Honey Yogurt Sauce*

*Assorted Bagels served with Plain, Vegetable & Fruit-Nut Cream Cheeses,
Whipped Butter and Fruit Preserves*

House-Smoked Salmon & Traditional Accompaniments

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From Silver Chafing Dishes:

*Fresh Scrambled Eggs,
Chesapeake Potatoes, Bacon & Sausage
Grand Marnier French Toast with Warm Maple Syrup*

Charge: @ \$32.00 Per Guest

Additional Upgrade:

*Eggs Chesapeake
Toasted English Muffin with Poached Egg, a Maryland Crabcake & Hollandaise Sauce
\$6.00 Per Guest*

~Create Your Own Bridal Brunch~

*Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice & Apple Juice; Yogurt, Cereals
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas*

*Sliced Fresh Seasonal Melon, Golden Pineapple, Citrus Fruit, Kiwi and Star Fruit
garnished with Seasonal Berries and served with Honey Yogurt Sauce*

*Assorted Bagels served with Plain, Vegetable & Fruit-Nut Cream Cheeses,
Whipped Butter and Fruit Preserves
Charge: @ \$22.00 Per Person*

~Add Your Choice of the Following Enhancements~

House-Smoked Atlantic Salmon
*with Whipped Cream Cheese, Pumpernickel, Capers, Sweet Red Onions,
Hard Boiled Egg & Herbs
\$9.00 Per Person*

Farm Fresh Scrambled Eggs
*Served with Shredded Cheddar, Swiss Cheeses and Crumbled Bacon on the side
\$4.00 Per Person*

Belgian Waffle
*Malted Belgian Waffles served with Vermont Maple Syrup, Berry Compote,
Fresh Strawberries and Whipped Cream
\$6.00 Per Person*

Chesapeake Omelet Station
*Prepared to order with your choice of the following Ingredients: Cured Ham, Smoked Turkey,
Sautéed Button Mushrooms, Bacon, House Smoked Salmon, Asparagus, Bell Peppers, Spanish Onions,
Fresh Herbs, Cheddar and Swiss Cheese, Salsa, Tomatoes, Egg Beaters & Egg Whites available
& Lump Crab Meat (\$3.00 Additional Per Person)
\$12.00 Per Person*

Attendant fee \$150; One attendant recommended per 50 guests

Enjoy all of the Above Selections with enhancements for \$45.00 per guest
