



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: @ \$49.00 Per Guest*

*Additional Upgrade:*

*Eggs Chesapeake*

*Toasted English Muffin with Poached Egg, a Maryland Crabcake & Hollandaise Sauce*

*\$10.00 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: @ \$24.00 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  
\$14.00 Per Person*

***Farm Fresh Scrambled Eggs***

*Served with Shredded Cheddar, Swiss Cheeses and Crumbled Bacon on the side  
\$7.00 Per Person*

***Belgian Waffle***

*Malted Belgian Waffles served with Vermont Maple Syrup, Berry Compote,  
Fresh Strawberries and Whipped Cream  
\$12.00 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)  
\$14.00 Per Person*

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

***Enjoy all of the Above Selections with enhancements for \$60.00 per guest***

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