

MICHAEL'S CAFE

BRUNCH PRIX FIXE MENU

\$30 | PER PERSON

includes coffee, iced tea, & soda

SALADS

CLASSIC BENNY

fresh herbs, bibb lettuce,
tomato, griddled sourdough

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fresh herbs, bibb lettuce,
tomato, griddled sourdough

BREAKFAST CLASSICS

served with homefries & bacon or sausage

CLASSIC BENNY

fresh herbs, bibb lettuce,
tomato, griddled sourdough

GARDEN OMELET

fresh herbs, bibb lettuce,
tomato, griddled sourdough

CEREAL FRENCH TOAST

fresh herbs, bibb lettuce,
tomato, griddled sourdough



MAIN COURSE

choose three per event

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce,
tomato, griddled sourdough

SANDWICHES

served with chips

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce,
tomato, griddled sourdough

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce,
tomato, griddled sourdough

ADDITIONAL FAMILY-STYLE STARTERS FOR THE TABLE

petite crabcakes, vegetable & cheese board, bacon trifecta & more! *ask for details*

OPTIONAL ADDITIONS

CRAB CAKE SANDWICH

all jumbo lump crab, bibb lettuce,
tomato, brioche bun | + \$7pp

GIVE YOUR GUESTS THE OPTION OF SOUP

MD CRAB | + \$7pp
CREAM OF CRAB | + \$9pp
SPLIT LEVEL | + \$8pp

BROOKIE BAR

cookie & brownie blend, caramel

CHOCOLATE TRUFFLE TORT

flour-less tort, chocolate
ganache | *gf*

DESSERT

choose one per event

SEASONAL DESSERT

chef selection

NY CHEESE CAKE

berry compote,
fresh whipped cream

Events over (30) guests will be required to submit an entrée selection count (7) days prior to the event and or make only (1) entrée selection per course.

2119 York Road | Timonium, MD 21093 | 410-252-2022

720 Concourse Circle | Middle River, MD 21220 | 410-335-5370

MICHAEL'S CAFE

BRUNCH PRIX FIXE MENU

\$40 | PER PERSON

includes coffee, iced tea, & soda

MD CRAB SOUP

mixed vegetables,
spicy broth

STARTERS

choose one per event

SPLIT LEVEL SOUP

1/2 maryland crab,
1/2 cream of crab

FRIED BRUSSELS

bleu cheese crumble dressing,
gold fever, scallion

ASK ABOUT ADDITIONAL FAMILY-STYLE STARTERS!

HUMMUS & PITA

grilled pita, Greek village salad,
olive oil, sumac

MAIN

choose up to three



COURSE

entrée selections

GRILLED CHICKEN CAESAR SALAD

romaine, grana padano cheese, creamy
garlic-parm dressing, herb croutons

CHOPHOUSE WEDGE WITH BROILED SALMON

iceberg wedge, tomato, radish, bacon,
pickled onion, bleu cheese crumble dressing,
everything bagel spice

MEDITERRANEAN WRAP

hummus, cucumber, onion, olives,
roasted red pepper, sprouts, romaine,
tzatziki sauce, flour wrap | **v**

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce,
tomato, griddled sourdough

GREEK SALAD WITH BROILED SALMON

romaine, feta, kalamata olives, cucumber,
tomato, pepperoncini, house dressing

SHRIMP SALAD PLATTER

dellis family recipe, coleslaw,
deviled eggs, cucumber,
lettuce & tomato | **gf**

BISTRO STEAK SANDWICH

bavette, garlic aioli, greens,
pickled onion, crusty bread | **+ \$7pp**

CRAB CAKE SANDWICH

all jumbo lump crab, bibb lettuce,
tomato, brioche bun | **+ \$7pp**

BROOKIE BAR

cookie & brownie blend,
caramel

DESSERT

choose one per event

NY CHEESE CAKE

berry compote &
fresh whipped cream

CHOCOLATE TRUFFLE TORT

chocolate ganache | **gf**

SEASONAL DESSERT

chef selection

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MICHAEL'S CAFE

\$50 | PER PERSON

includes coffee, iced tea, & soda

BRUNCH PRIX FIXE MENU

FRIED BRUSSELS

bleu cheese crumble dressing,
gold fever, scallion

STARTERS

choose one per event

FRIED CALAMARI

cherry peppers, lemon,
basil, thai sauce

CHESAPEAKE CRAB DIP

lump crab, cheddar, scallion, sourdough, vegetables

ASK ABOUT ADDITIONAL FAMILY-STYLE STARTERS!

MD CRAB SOUP

mixed vegetables, spicy broth

SOUP -or- SALAD

choose one per event

CREAM OF CRAB SOUP

sherry, jumbo lump crab

CAESAR SALAD

romaine, grana padano cheese, creamy
garlic-parm dressing, herb croutons

GREEK SALAD

romaine, feta, kalamata olives, cucumber,
tomato, pepperoncini, house dressing

MAIN

choose up to three



COURSE

per event

LOBSTER ROLL

hot tail, knuckle & claw meat, split top roll,
beurre monte | + \$7pp

PIT BULL

pit beef, smoked cheese kielbasa, onion,
tiger sauce, gold BBQ, brioche bun

MEDITERRANEAN WRAP

hummus, cucumber, onion, olives,
roasted red pepper, sprouts, romaine,
tzatziki sauce, flour wrap | v

GREEK SALAD WITH

BROILED SALMON -or- GRILLED CHICKEN

romaine, feta, kalamata olives, cucumber,
tomato, pepperoncini, house dressing

SHRIMP & GRITS

u-15 gulf shrimp, Anson Mills grits, jalapeno
bacon, grilled corn & green tomato succotash

CHICKEN FRANCAISE

lightly fried chicken breast filets,
lemon butter & white wine pan sauce, bucatini pasta,
capers, fresh parsley

BISTRO STEAK SANDWICH

bavette, garlic aioli, greens, pickled onion, crusty
bread | + \$7pp

STEAK FRITES

Creekstone Prime Bavette,
herb butter, truffle fries

CHOPHOUSE WEDGE WITH

BROILED SALMON -or- GRILLED CHICKEN

iceberg wedge, tomato, radish, bacon,
pickled onion, bleu cheese crumble dressing,
everything bagel spice

CRAB CAKE PLATTER

all jumbo lump crab, coleslaw,
bistro fires | + \$7pp

BROOKIE BAR

cookie & brownie blend, caramel

DESSERT

choose one per event

CHOCOLATE TRUFFLE TORT

chocolate ganache | gf

NY CHEESE CAKE

berry compote &
fresh whipped cream

SEASONAL DESSERT

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