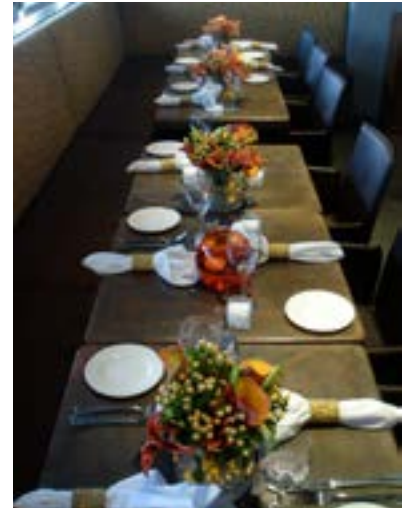




City Cafe Loft.
(Table top suggestion)



City Cafe Loft



City Cafe Loft.
(Table top suggestion)

GROUP DINING AT CITY CAFE

- * Have a large group you would like to bring to City Cafe?
 - * Our semi-private loft dining area accommodates 30-35 guests comfortably.
 - * The following 6 pages include examples of prix fixe brunch, lunch and dinner menus, at different price points, for special occasions and group dining.
 - * Please contact us at 410-539-4252 to plan your group lunch, brunch or dinner at City Cafe
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STAND UP COCKTAIL PARTIES AT CITY CAFE

- * For larger cocktails parties of 40 to 100 guests, please contact a manager at City Cafe.

SAMPLE MENU

**REQUIRED FOR
PARTIES MORE
THAN 15.**



**LUNCH OPTION 1
\$25 PER PERSON**

"Starter & Lunch"

includes soft drinks

JAMES JENNINGS

Executive Chef

AND STAFF

FIRST BITES

CREAM OF CRAB SOUP

jumbo lump, chives

SOUTHWEST CHICKEN SOUP

black beans, bell peppers, corn, tortilla strips GF

SEASONAL GARDEN SALAD

SIMPLE CAESAR

LUNCH

CRAB CAKE SANDWICH

4 oz. fresh jumbo lump, lettuce, tomato, tartar, seeded bun

CHICKEN PENNE PESTO

spinach, basil pesto, parmesan

TUNA NICISOISE

potato, egg, olives, onions, capers, green beans, roasted red pepper, tomatoes, red wine vinaigrette

CITY BURGER

shredded lettuce, hot tomato, cheese blend, thick cut bacon, burger sauce, seeded bun

HOUSEMADE VEGGIE BURGER

ground veggies, beans, lettuce, tomato, avocado, salsa verde on seeded bun

CHICKEN FUN SALAD

mixed greens, oranges, peppers, scallions, chow mein, almonds, wasabi peas, potstickers, carrots, soy ginger vinaigrette

CHICKEN CAESAR WRAP

lemon pepper chicken, romaine, tomatoes, caesar, parmesan

SAMPLE MENU

**REQUIRED FOR
PARTIES MORE
THAN 15.**



**LUNCH OPTION 2
\$25 PER PERSON**

"Lunch & Dessert"

includes soft drinks

JAMES JENNINGS

Executive Chef

AND STAFF

LUNCH

CRAB CAKE SANDWICH

4 oz. fresh jumbo lump, lettuce, tomato, tartar, seeded bun

CHICKEN PENNE PESTO

spinach, basil pesto, parmesan

CITY BURGER

shredded lettuce, hot tomato, cheese blend, thick cut bacon, burger sauce, seeded bun

BLACKENED TURKEY BURGER SLIDERS

jalapeno cheddar roll, cheddar cheese, fried green tomato, chipotle mayo

HOUSEMADE VEGGIE BURGER

ground veggies, beans, lettuce, tomato, avocado, salsa verde on seeded bun

CHICKEN FUN SALAD

mixed greens, oranges, peppers, scallions, chow mein, almonds, wasabi peas, potstickers, carrots, soy ginger vinaigrette

RARE TUNA NICOISE SALAD

potato, egg, olives, onions, capers, green beans, roasted red pepper, tomatoes, red wine vinaigrette

DESSERT

JAMES' BREAD PUDDING

white & dark chocolate, caramel sauce

DOUBLE FUDGE BROWNIE

chocolate fudge ice cream, caramel, chocolate sauce and berries

APPLE COBBLER

almond streusel, vanilla ice cream



**SAMPLE MENU
REQUIRED FOR
PARTIES MORE
THAN 15.**

**LUNCH OPTION 3
\$35 PER PERSON**

“Starter, Lunch & Dessert”

includes soft drinks

JAMES JENNINGS

Executive Chef

AND STAFF

FIRST BITES

CREAM OF CRAB

jumbo lump, chives

SOUTHWEST CHICKEN SOUP

black beans, bell peppers, corn, tortilla strips 

SEASONAL GARDEN SALAD

SIMPLE CAESAR

LUNCH

CRAB CAKE SANDWICH

4 oz. fresh jumbo lump, lettuce, tomato, tartar, seeded bun

CHICKEN PENNE PESTO

spinach, basil pesto, parmesan

CITY BURGER

shredded lettuce, hot tomato, cheese blend, thick cut bacon, burger sauce, seeded bun

BLACKENED TURKEY BURGER SLIDERS

jalapeno cheddar roll, cheddar cheese, fried green tomato, chipotle mayo

HOUSEMADE VEGGIE BURGER

ground veggies, beans, lettuce, tomato, avocado, salsa verde on seeded bun

BLACKENED SALMON B.A.L.T.

roasted garlic aioli, bacon, avocado, lettuce, tomato, potato toast

CHICKEN FUN SALAD

mixed greens, oranges, peppers, scallions, chow mein, almonds, wasabi peas, potstickers, carrots, soy ginger vinaigrette

RARE TUNA NICOISE SALAD

potato, egg, olives, onions, capers, green beans, roasted red pepper, tomatoes, red wine vinaigrette

DESSERT

JAMES' BREAD PUDDING

white & dark chocolate, caramel sauce

BROWNIE ALA MODE

vanilla ice cream, chocolate & caramel sauce, fresh berries

APPLE COBLER

almond streusel, vanilla ice cream

SAMPLE MENU

**REQUIRED FOR
PARTIES MORE
THAN 15.**



**DINNER OPTION 1
\$45 PER PERSON**

JAMES JENNINGS

Executive Chef

AND STAFF

FIRST BITES

CREAM OF CRAB

jumbo lump, chives

BUTTERNUT SQUASH SOUP

cinnamon cream, pumpkin seeds, pumpkin oil

CAESAR SALAD

romaine, shredded parmesan, housemade croutons

ARUGULA SALAD

pears, oranges, candied walnuts, dried cherries,
goat cheese, pomegranate vinaigrette **GF**

DINNER

STEAK FRITES

flat iron, truffle fries, grilled asparagus, city cafe steak sauce

CHICKEN MEDALLIONS

sweet potato & apple hash, roasted brussels, smoked mozzarella, maple cream, prosciutto crisp **GF**

POKE BOWL

sesame seared tuna, edamame, brown rice, seaweed salad, red peppers, avocado,
wasabi peas, scallion, pickled ginger, soy ginger vinaigrette **GF**

GRILLED BRONZINI

whipped potatoes, spinach, roasted cherry tomatoes, charred lemon, beurre blanc **GF**

AUTUMN VEGAN

chickpea and sweet potato curry, brown rice, spinach, grilled naan, pumpkin seeds **GF**

DESSERT

JAMES' BREAD PUDDING

white & dark chocolate, caramel sauce

APPLE COBLER

almond streusel, vanilla ice cream

BROWNIE ALA MODE

vanilla ice cream, chocolate & caramel sauce, fresh berries

SAMPLE MENU

**REQUIRED FOR
PARTIES MORE
THAN 15.**



JAMES JENNINGS
Executive Chef

AND STAFF

**DINNER OPTION 2
\$60 PER PERSON
OR
\$90 WITH 3
COURSE WINE
PAIRINGS**

**CALAMARI &
EDAMAME**

SERVED FAMILY STYLE

FIRST

CREAM OF CRAB
jumbo lump, chives

BUTTERNUT SQUASH SOUP
cinnamon cream, pumpkin seeds, pumpkin oil

ARUGULA SALAD
pears, oranges, candied walnuts, dried cherries,
goat cheese, pomegranate vinaigrette (GF)

CAESAR SALAD
romaine, shredded parmesan, housemade croutons

EVERYTHING CRUSTED TUNA
seared rare ahi tuna, togarashi aioli, seaweed salad, crushed wasabi peas

PRINCIPALS

FILET MIGNON & CRAB CAKE
mashed potatoes, grilled asparagus

STEAK FRITES
flat iron, truffle fries, grilled asparagus, city cafe steak sauce (GF)

CRAB CAKES
mashed potatoes, green beans

GRILLED BRONZINI
whipped potatoes, spinach, melted cherry tomatoes, charred lemon, beurre blanc (GF)

CHICKEN MEDALLIONS
sweet potato & apple hash, roasted brussels, smoked mozzarella,
maple cream, prosciutto chip (GF)

AUTUMN VEGAN(V)
chickpea and sweet potato curry, brown rice, spinach,
grilled naan, pumpkin seeds

DESSERT

JAMES' BREAD PUDDING
white & dark chocolate, caramel sauce

APPLE COBBLER
almond streusel, vanilla ice cream

BROWNIE ALA MODE
vanilla ice cream, chocolate & caramel sauce, fresh berries

SAMPLE MENU

**REQUIRED FOR
PARTIES MORE
THAN 15.**



**BRUNCH OPTION
\$25 PER PERSON**

JAMES JENNINGS
Executive Chef

INCLUDED BEVERAGES

AND STAFF

MIMOSA OR BLOODY MARY
COFFEE, TEA, OR FRESH SQUEEZED ORANGE JUICE

BRUNCH

FRIED CHICKEN & BISCUITS

poached eggs, candied pork belly, potatoes, hollandaise sauce, chipotle honey

ANGRY OMELET

blackened shrimp, tasso sausage, pepperjack, hot sauce & chipotle grits

GRAND MARNIER FRENCH TOAST

strawberries, oranges, almond granola, whipped cream, maple syrup

CLASSIC BENEDICT

poached eggs, english muffin, canadian bacon, hollandaise sauce, potatoes

HOMESTYLE BREAKFAST

two eggs cooked to order, toast, breakfast potatoes,
choice of meat -bacon, sausage, or turkey sausage

BLACKENED SALMON B.A.L.T.

roasted garlic aioli, bacon, avocado, lettuce, tomato, potato toast

CITY BURGER

shredded lettuce, hot tomato, cheese blend, thick cut bacon, burger sauce, seeded bun

GRILLED CHICKEN CAESAR

romaine, parmesan, croutons, caesar dressing

CHICKEN FUN SALAD

mixed greens, oranges, peppers, scallions, chow mein, almonds, wasabi peas,
potstickers, carrots, soy ginger vinaigrette